



HARVEST GRILL

STARTERS

Soup of the Harvest

Cup **7** | Bowl **11**

Caramelized Onion Dip

Sweet onions, sherry, sour cream, crackers and crostini
12

Fried Brussels Sprouts

Maple ponzu, crispy pork belly
15

Seafood Dip

Shrimp, crab, scallops, Old Bay cream, crackers and crostini
18

Frito Misto

Buttermilk brined calamari, banana peppers, cremini mushrooms, coated in NC House-Autry seasoning, preserved lemon aioli, red wine tomato sugo
16

Stuffed Mushrooms

House made pimento cheese, Neese's pork sausage, button mushrooms
15

The Farmhouse Board

Chef's seasonal selection of meats and cheeses, Bordeaux jam, Bin 17 mustard, crackers, crostini, pickles, pimento cheese, fresh fruit
Pick 3 **19** | Pick 6 **32**

[Ask your server about seasonal meats and cheeses]

GARDEN

Community Greens Salad

Local lettuces, cucumbers, tomatoes, cornbread croutons, shaved carrots, choice of basil buttermilk, lemon-thyme vinaigrette, or garden herb ranch
9 | **14**

Sandy's Caesar

Romaine, parmesan, red onion, Cheshire bacon, tomatoes, cornbread croutons, signature dressing
9 | **14**

ADD-ONS

[grilled or blackened chicken +8 /
grilled salmon* +12 / crab cake +18 /
(4) scallops* +24 / (5) grilled shrimp* +14]

**AVAILABLE WEDNESDAY - SATURDAY
UNTIL 3PM**

SERVED ALL DAY SUNDAY

HANDHELDS

Served with fries, sweet potato fries, or potato salad

Twin Oaks Wagyu Burger*

Served with lettuce, tomato, pickles, shaved onions, house sauce and a choice of cheddar, Swiss, American or house pimento cheese, toasted potato bun
19
[Cheshire Bacon +2]

Vineyard French Dip

Shaved roast beef, provolone cheese, caramelized onions, house au jus, hoagie roll
18

Toasted Ham, Apple & Cheese

Thin sliced Virginia ham, granny smith apples, local cheddar, honey grain mustard, toasted sourdough
17

Holiday Turkey Sandwich

Shaved roasted turkey, house made stuffing, Havarti cheese, cranberry aioli, toasted sourdough
17

Hot Honey Fried Chicken

Buttermilk marinated chicken, hot honey, lettuce, sweet & spicy house pickles, house pimento cheese, toasted potato bun
18

Saintly Shrooms Philly

Griddled butter & herb mushrooms, bell peppers, onions, provolone cheese, hoagie roll
14
[add chicken +5]

[Gluten free bun +2]

*This item may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Please let us know if you have any food allergies or special dietary needs.

ENTRÉES

WATER

Jumbo Lump Crab Cake

Corn and tomato gumbo, rice pilaf, creole mayo

35

Suggested wine pairing: Estate Chardonnay

Seared Atlantic Halibut

Corn pudding, broccolini, peperonata

42

Suggested wine pairing: 2•5•9 Dry Riesling

Grilled Cold Water Salmon*

Rice pilaf, sesame braised cabbage, brown sugar-soy glaze

29

Suggested wine pairing: 2•5•9 Dry Rose

Seared Sea Scallops*

(6) U-15 scallops, caramelized onion, bacon and white cheddar risotto, broccolini, red pepper coulis

42

Suggested wine pairing: Sauvignon Blanc

FARM

Filet Mignon*

6 oz CAB, house Montreal rub, sour cream and chive mash, brown butter carrots, cabernet reduction

45

Suggested wine pairing: Cabernet Sauvignon

Grilled Pork Ribeye*

Chevre and herb polenta, braised kale, orange-balsamic glaze

26

Suggested wine pairing: 2•5•9 Franklin

Pretzel Crusted Chicken

Sour cream and chive mash, broccolini, honey-mustard cream sauce

24

Suggested wine pairing: Bin 17

Seared Duck Breast*

Japanese mushroom risotto, sesame braised cabbage, maple-miso glaze

32

Suggested wine pairing: Merlot

PLANT

Harvest Pasta

Saintly Shroom's mushrooms, kale, penne pasta, soubise, truffle pecorino

23

Suggested wine pairing: Family Reserve Chardonnay

Ratatouille Lasagna

Squash, zucchini, eggplant, herb ricotta, parmesan, tomato sugo

24

Suggested wine pairing: Malbec

ENTRÉE ADD-ONS

[grilled or blackened chicken +8 / grilled salmon* +12 / crab cake +18 / (4) scallops* +24 / (5) grilled shrimp* +14]



@HarvestGrillShelton



@harvestgrillsv

FARM PROVIDERS : SCAN TO LEARN MORE

Greenhouse Towers, Growing For Good, The Farm, Saintly Shrooms, Green Mesa Blueberry Farm



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