



HARVEST GRILL

STARTERS

Soup of the Harvest
Cup 7 | Bowl 11

Fried Brussels Sprouts
Maple ponzo, 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, garden herb ranch, or blue cheese dressing
9 | 14

Sandy's Caesar
Romaine, parmesan, red onion, Cheshire bacon, tomatoes, cornbread croutons, signature dressing
9 | 14

Classic Wedge
Baby iceberg, tomatoes, pickled red onion, Danish blue, bacon, blue cheese 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]

ENTRÉES

Jumbo Lump Crab Cake

Corn and tomato gumbo, rice pilaf, creole mayo

36*Suggested wine pairing: Estate Chardonnay***Seared Atlantic Halibut**

Corn pudding, broccolini, Cajun cream sauce

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***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

30*Suggested wine pairing: 2•5•9 Franklin***Grilled Chicken Marsala**

Sour cream and chive mash, broccolini, Saintly Shroom's mushroom marsala sauce

27*Suggested wine pairing: Cabernet Franc***Seared Duck Breast***

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

35*Suggested wine pairing: Merlot***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



*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.