



HARVEST GRILL

STARTERS

Soup of the Harvest

Cup 7 | Bowl 11

Fried Brussels Sprouts

Maple ponzu, crispy pork belly
15

Down South Eggrolls

NC pulled pork, collard greens, Carolina gold sauce
16

Seafood Dip

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

Pork Belly Burnt Ends

Local pork belly, blackberry BBQ sauce
17

Stuffed Mushrooms

House made pimento cheese, local 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

Spring Strawberry Salad

Fresh strawberries, feta, pickled carrots, walnuts, local lettuces, strawberry cilantro-lime dressing
9 | 14

ADD-ONS

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

HANDHELDS AVAILABLE

WEDNESDAY - SATURDAY UNTIL 3PM

SERVED ALL DAY SUNDAY

LUNCH HANDHELDS

Served with fries, sweet potato fries, ginger-lime slaw, or Mediterranean pasta salad

Twin Oaks Wagyu Burger*

Served with lettuce, tomato, pickles, shaved onions, Twin Oaks sauce and a choice of cheddar, Swiss, American or house pimento cheese, toasted challah bun

19

[Cheshire Bacon +2]

Twin Oaks Rueben

House brined prime brisket corned beef, sauerkraut, Twin Oaks sauce, Swiss, toasted pumpernickel-rye

18

Toasted Ham, Apple & Cheese

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

17

Ahi Tuna Steak Sandwich*

Togarshi spiced tuna, sesame-soy mayo, ginger-lime slaw, challah bun

19

Hot Honey Fried Chicken

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

18

Truffle Mushroom Grilled Cheese

Truffled mushrooms, smoked cheddar, fontina, roasted garlic mayo, toasted sourdough

14

[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

Red pepper Manchego grit cake, grilled asparagus, creole mustard cream

36

Suggested wine pairing: 2•5•9 Dry Riesling

Seared Atlantic Halibut

Potato gnocchi, marsala sauce, lemon-thyme carrots

42

Suggested wine pairing: Estate Chardonnay

Grilled Cold Water Salmon*

Ginger-lime risotto, sugar snap peas, blueberry miso vinaigrette

29

Suggested wine pairing: Petit Manseng

Seared Sea Scallops*

(6) U-15 scallops, spinach & artichoke risotto, lobster sherry bisque

42

Suggested wine pairing: Sauvignon Blanc

Filet Mignon*

6 oz CAB, house Montreal rub, garlic mashed potatoes, sauteed green beans, au poivre sauce

45

Suggested wine pairing: Malbec

Grilled Pork Ribeye*

Pimento mac & cheese, southern style collards, blackberry BBQ sauce

30

Suggested wine pairing: 2•5•9 Tannat

Grilled Chicken Marsala

Garlic mashed potatoes, grilled asparagus, mushroom marsala sauce

27

Suggested wine pairing: Merlot

Seared Duck Breast*

Strawberry lemonade agrodolce, pistachio pilaf, lemon-thyme carrots

35

Suggested wine pairing: 2•5•9 Dry Rose

Cajun Jambalaya Risotto

Shrimp, blackened chicken, andouille sausage, creole trinity

32

Suggested wine pairing: Riesling

FARM

Harvest Pasta

Arugula pesto, grape tomatoes, asparagus, burrata, lemon-rosemary oil

23

Suggested wine pairing: Bin 17 Chardonnay

Ratatouille Lasagna

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

24

Suggested wine pairing: Cab Franc

PLANT

ENTRÉE ADD-ONS

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

FARM PROVIDERS : SCAN TO LEARN MORE

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



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