



HARVEST GRILL

STARTERS

Soup of the Harvest

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

Fried Brussels Sprouts

Maple ponzu, crispy pork belly
15

Chicken Cordon Bleu Taquitos

Pulled chicken, ham, Swiss mornay, Dijonnaise
18

Bruschetta Dip

Whipped herbed ricotta, local tomatoes, onion, garlic, balsamic glaze, crackers and crostini
16

Crab & Corn Hushpuppies

Lump crab, sweet corn, NC House-Autry seasoning, smoked paprika aioli, Old Bay ketchup
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 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**

Mixed Berry Summer Salad

Fresh blueberries & raspberries, mixed greens, red onion, chow mein noodles, chevre, miso-ginger vinaigrette
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, Old Bay homemade chips, cucumber salad, or Ranch BLT pasta salad

Twin Oaks Burger*

6oz CAB patty, 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]

Chicken Salad Sandwich

House made apricot-grape chicken salad, lettuce, toasted sourdough
17

Toasted Ham, Apple & Cheese

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

Ahi Tuna Steak Sandwich*

Togarashi spiced tuna, wasabi aioli, house made chow-chow, challah bun
19

Southern Fried Chicken BLT

Buttermilk marinated chicken, Cheshire bacon, lettuce, tomato, house pimento cheese, toasted challah bun
18

Caprese Ciabatta

Mozzarella, tomato, fresh basil, balsamic mayo, toasted ciabatta
14

[add grilled chicken +6]

[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

Southern succotash, wild rice, creole mayo

36

Suggested wine pairing: Estate Chardonnay

Seared Atlantic Halibut

Caribbean rice, honey roasted carrots, pineapple salsa

42

Suggested wine pairing: Petit Manseng

Grilled Cold Water Salmon*

Soba noodles, carrot cabbage & cucumber salad, teriyaki glaze

29

Suggested wine pairing: Cab Franc

Seared Sea Scallops*

(6) U-15 scallops, brown butter, crab & corn risotto, lime buerre blanc

44

Suggested wine pairing: 2•5•9 Dry Riesling

FARM

Filet Mignon*

6 oz CAB, house Montreal rub, garlic mashed potatoes, sauteed green beans, blackberry chimichurri

45

Suggested wine pairing: Malbec

Grilled Pork Ribeye*

Honey paprika sweet potatoes, sauteed green beans, Korean BBQ glaze

30

Suggested wine pairing: Riesling

Grilled Chicken Marsala

Garlic mashed potatoes, squash & zucchini medley, mushroom marsala sauce

27

Suggested wine pairing: Merlot

Seared Duck Breast*

Maple bacon & pecan risotto, broccoli, peach gastrique

35

Suggested wine pairing: Sparkling Chardonnay

PLANT

Harvest Pasta

Lemon aglio e olio, kalamata olives, tomatoes, capers

23

Suggested wine pairing: Bin 17 Chardonnay

Ratatouille Lasagna

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

24

Suggested wine pairing: 2•5•9 Tannat

ENTRÉE ADD-ONS

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FARM PROVIDERS : SCAN TO LEARN MORE

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



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@HarvestGrillShelton

@harvestgrillsv