



HARVEST GRILL

STARTERS

Soup of the Harvest

Cup **7** | Bowl **12**

Fried Brussels Sprouts

Maple ponzu, crispy pork belly

15

Yadkin Valley Egg Rolls

Red wine braised short rib, house pimento cheese, roasted red pepper aioli

18

Pimento Cheese Fondue

House pimento cheese, bacon jam, Old Bay chips, crostini

14

Butternut Squash Fritters

Red pepper hummus, crumbled feta

15

Seafood Stuffed Mushrooms

Crab, scallop, shrimp, butter cracker filling

17

The Farm House 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]

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**

Fried Goat Cheese & Beet Salad

Pickled & roasted beets, local greens, fried goat cheese, sunflower seeds, dried cherries, pomegranate vinaigrette

10 | **15**

ADD-ONS

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

*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.

HANDHELDS AVAILABLE

WEDNESDAY - SATURDAY UNTIL 3PM

SERVED ALL DAY SUNDAY

LUNCH HANDHELDS

Served with Fries, Old Bay homemade chips, creamy cole slaw, 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]

Buffalo Shrimp Po'boy

Buffalo tossed fried shrimp, lettuce, tomato, remoulade, blue cheese crumbles, Gambino hoagie

17

Turkey Reuben

Shaved turkey breast, Swiss, creamy slaw, Twin Oaks sauce, toasted marble rye

16

Hot Beef & Borsin

Shaved roast beef, borsin, red onion marmalade, roasted red pepper aioli, toasted sourdough

18

Southern Fried Chicken BLT

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

18

French Onion Grilled Cheese

Gruyere, smoked gouda, garlic-thyme Dijonnaise, buttered sourdough

14

[add grilled chicken +6]

[Gluten free bun +2]

GARDEN

ENTRÉES

WATER

Jumbo Lump Crab Cake

Pimento cheese grits, potlicker swiss chard, Creole mayo

36

Suggested wine pairing: Bin 17 Chardonnay

Seared Atlantic Halibut

Sticky rice, mirin-garlic green beans, miso butternut squash sauce

42

Suggested wine pairing: Estate Chardonnay

Grilled Cold Water Salmon*

Fried rice risotto, Asian vegetable medley, teriyaki glaze

29

Suggested wine pairing: 2•5•9 Dry Rose

Seared Sea Scallops*

(6) U-15 scallops, sweet potato & chorizo risotto, apple cranberry salsa

45

Suggested wine pairing: 2•5•9 Dry Riesling

FARM

Filet Mignon*

6 oz CAB, house steak rub, gouda scalloped potatoes, broccolini, balsamic cream demi-glace

47

Suggested wine pairing: Cabernet Sauvignon

Grilled Pork Ribeye*

NC BBQ rub, white cheddar gnocchi, mirin-garlic green beans, Lexington sauce

30

Suggested wine pairing: Petit Manseng

Grilled Chicken Marsala

Gouda scalloped potatoes, broccolini, mushroom marsala sauce

27

Suggested wine pairing: Cab Franc

Seared Duck Breast*

Sweet potato mash, potlicker swiss chard, tarragon cider jus

35

Suggested wine pairing: Merlot

Jambalaya Risotto

Blackened chicken, grilled shrimp, Andouille sausage, Creole trinity

32

Suggested wine pairing: Riesling

PLANT

Harvest Pasta

Spanakopita manicotti, garlic-herb cream sauce

23

Suggested wine pairing: Wolfpack White

Ratatouille Lasagna

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

24

Suggested wine pairing: 2•5•9 Tannat

ENTRÉE ADD-ONS

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

FARM PROVIDERS : SCAN TO LEARN MORE

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



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@HarvestGrillShelton

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