

Huckleberry's Tryon

• eat fresh, eat local •

Dinner Menu

Starters

Seared Sea Scallops & Grapefruit Beurre Blanc*

Half dozen pan seared sea scallops over a grapefruit beurre blanc with finished pomegranate seeds. 14

Pineapple & Chicken Nachos

Tortilla chips topped with chicken, melted cheeses, pineapple salsa & remoulade sauce. 12

Chef's Charcuterie Board

The chef's choice of gourmet meats & cheeses. Served with fruit jam, assorted olives, mustard, crackers and pickled vegetables. 14

Fried Calamari

Golden fried calamari tubes tossed with fresh mango chunks and mango habanero sauce. 12

Spinach & Artichoke Pastry Swirls

Creamy spinach and artichoke dip baked in golden puff pastry and finished with parmesan. 9

Pretzels & Beer Cheese

Individual pretzel bites served with a warm cheddar cheese and beer cheese sauce. 9

Coconut Shrimp Skewer

Half dozen coconut crusted shrimp drizzled with a key lime aioli. 12

Salads

All salads are served with a house made muffin.

Huckleberry's House

Apple slices, candied walnuts, raisins and bleu cheese crumbles over spring mix with our sweet cider vinaigrette. 10

Asian Quinoa Slaw & Shrimp

Purple & green cabbage, quinoa, carrots & green onions all tossed together in a asian slaw dressing and topped with Wood Fire Grilled shrimp. 14

Grilled Chicken Tortilla Stack

Wood Fire Grilled chicken, sliced cucumbers, diced mango, carrots, chopped romaine & wonton crisps. Finished with our house made cucumber wasabi dressing. 12

Thai Chickpea Mason Jar Salad

Roasted chickpeas, quinoa, sliced zucchini & carrots, shredded purple cabbage & honey roasted peanuts finished with a thai chili vinaigrette. 10

Prosciutto & Asparagus

Thinly sliced prosciutto, navy beans, asparagus, hard boiled egg & parmesan over spinach. Finished with our lemon dijon vinaigrette. 14

Salad Additions

Chicken, Shrimp, Steak 6/7/8

Soups

Creamy Cauliflower & White Cheddar 4/7

Soup Du Jour 4/7

Mix N' Match

Soup & Salad

Pair a small house or tossed salad with a cup of our Cauliflower & White Cheddar Soup or Soup Du Jour. 8

Soup & Tea Sandwich

Pair a cup of our Creamy Cauliflower & White Cheddar or Soup Du Jour with a Honey Cream Cheese sandwich on house made Lemon Zucchini Bread. 8

Quiche

All quiches are served with dressed mixed greens, fruit and a house made muffin.

Huckleberry's Quiche

Fluffy eggs, heavy cream and cheeses baked together in a flaky crust with the chef's choice of meats and vegetables. 10

Entrées

All entrées are served with a small house or caesar salad & dinner rolls.

Spinach & Artichoke Mac N' Cheese

Spinach & artichokes tossed in a parmesan & cream cheese sauce with noodles and finished with buttery cracker crumbs. 16

Huckleberry's Shrimp & Grits

Sautéed shrimp in a garlic & bacon cream sauce. Served over yellow stone ground grits and finished with green onions. 20

Vegetable Lasagna Rolls

Three lasagna rolls with herbed ricotta, mozzarella & the chef's choice of vegetables. Finished with house made marinara and fresh basil. 16

Blackberry & Balsamic NC Rainbow Trout

Pan roasted NC rainbow trout topped with a blackberry, orange & balsamic compote & fresh basil. Served over herbed rice pilaf and seasonal vegetables. 20

Wood Fire Grilled Ribeye*

12oz grilled ribeye steak topped with garlic butter and grilled asparagus. Served with roasted greek potatoes. 26

Chicken Dijon

Sautéed chicken breasts topped with spinach, mushrooms melted provolone cheese & a creamy dijon sauce. Served over herbed rice pilaf and seasonal vegetables. 18

Pan Seared Sea Scallops & Sweet Corn Puree*

Pan seared sea scallops over a creamy sweet corn puree. Served with herbed rice pilaf and finished with cherry tomatoes & bean sprouts. 26

Thai Chili Mahi-Mahi & Carrot Cucumber Slaw

Pan seared mahi-mahi in a thai chili sauce served over a carrot & cucumber slaw with green onions and sliced radishes. Sprinkled with chopped peanuts. 20

Pork Picatta Linguine

Pan fried pork tenderloin in a lemon butter & white wine sauce with fresh lemon slices & capers over linguine. 22

Burgers & Hotdogs

All burgers and hotdogs are served with your choice of a side: Dressed Mixed Greens, Beer Battered Fries, Sweet Potato Waffle Fries or Deviled Egg Macaroni Salad

Huckleberry's Burger*

8oz Wood Fire Grilled burger cooked just the way you like it! Served on a toasted brioche bun with cheese, lettuce, tomato and onion. 10

Bacon, Sautéed Onions, Fried Egg or Sautéed Mushrooms 1 each

Huckleberry's Hotdog

Wood Fire Grilled, quarter pound, all beef hotdog served on a toasted poppy seed bun.

Huckleberry: Topped with beer cheese mac n' cheese. 9

The Plain Jane: Topped with your choice of ketchup, mustard, relish and onions. 8

Sunny Side Stuffed Portobello Burger

Roasted portobello stuffed with sautéed spinach, fire roasted bell peppers & an egg on a toasted brioche bun. 9

Sides

Beer Battered Fries 3

Deviled Egg Macaroni Salad 3

Sweet Potato Waffle Fries 3

Dressed Mixed Greens 2

Gluten Free & Split Plates

Lunch Split Plate 3

Gluten Free

Most menu items can be accommodated with gluten free breads, wraps, buns or pasta. 3

It's our pleasure to provide all our food as homemade and to-order as possible. This means that our food may take longer, especially when we are very busy. We greatly appreciate and thank you for your patience and encourage you to enjoy a drink at the bar or order an appetizer while you wait!