

# HUCKLEBERRY'S TRYON

• eat fresh, eat local •

62 North Trade Street Tryon NC, 28782

(828) 436 - 0025

## STARTERS

### Pretzel & Beer Cheese

Individual pretzel bites served with a warm cheddar & beer cheese sauce. 10

### Fried Calamari

Golden fried calamari tubes tossed with mango chunks & tzatziki sauce. 13

### Chef's Charcuterie Board

The chef's choice of gourmet meats and cheeses. Served with crackers, fruit jam, assorted olives, mustard & pickled vegetables. 15

### Seared Sea Scallops & Mango Purée

Half dozen pan seared sea scallops over a mango purée finished with toasted coconut flakes. 15

### Fried Green Tomato Caprese

Crispy fried, panko crusted green tomatoes layered with fresh mozzarella & basil. Finished with a balsamic glaze. 11

## SALADS

All salads are served with a house made muffin.

### Huckleberry's House

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

### Asian Shrimp Mason Jar\*

Wood Fire Grilled shrimp, purple cabbage, carrots, bell peppers, green peas & rice noodles all in a mason jar topped with spring mix and our Thai chili vinaigrette. 13

### Berry Quinoa Power Bowl

Spring mix topped with tri color quinoa, blackberries, raspberries, blueberries, strawberries & sliced almonds tossed in a citrus vinaigrette with fresh basil. 13

### Balsamic Steak & Gorgonzola\*

Wood Fire Grilled steak, charred corn, cherry tomatoes, red onions & gorgonzola cheese over spring mix with our honey balsamic dressing. 14

### Grilled Romaine & Pomegranate

Wood Fire Grilled romaine, chopped bacon, crumbled feta & pomegranate seeds. Finished with a balsamic glaze and raspberry vinaigrette. 10

### Salad Additions

Chicken, Shrimp or Salmon  
7/7/9

## SOUPS

Soup Du Jour 4/7

Sweet Corn & Yellow Tomato  
Gazpacho 4/7

## FRITTATA

All frittatas are served with dressed mixed greens, fruit & a house made muffin.

### Huckleberry's Frittata

Crustless quiche! Fluffy eggs, heavy cream & cheeses baked together with the chef's choice of meats and vegetables. 11

## MIX N' MATCH

### Soup & Salad

Pair a small house or Caesar salad with a cup of our Soup Du Jour or Sweet Corn & Yellow Tomato Gazpacho. 9

### Soup & Tea Sandwich

Pair a cup of our Soup Du Jour or Sweet Corn & Yellow Tomato Gazpacho with a Honey Cream Cheese & Pear sandwich on Cinnamon Raisin Bread. 9



## SANDWICHES

All sandwiches are served with your choice of side: Dressed Mixed Greens, Beer Battered Fries, Sweet Potato Waffle Fries or Bloody Mary Pasta Salad.

### Grilled Steak Wrap\*

Wood Fire Grilled sirloin steak with sautéed bell peppers, onions, lettuce, tomatoes & melted cheddar on a flour tortilla. 14

### Maine Lobster Roll

Sweet chilled lobster lightly tossed in our signature mayo dressing with celery served on a toasted New England style roll. 17

### Peach, Brie & Basil Grilled Cheese

Local fresh peaches, creamy brie cheese & basil all melted together on challah bread. 10

### Buttermilk Fried Chicken Club

Buttermilk fried chicken breast, applewood smoked bacon, lettuce, tomato & melted provolone with chef's signature aioli on a toasted brioche bun. 12

### Berry & Chicken Naan Pizza

Wood Fire Grilled chicken, blueberries, strawberries & crumbled feta on grilled naan with fresh basil. 12

### Fried Green Tomato BLT

Crispy fried, panko crusted green tomatoes, black pepper onion jam, applewood smoked bacon and bibb lettuce on toasted challah bread. 10

### Smoked Salmon Lettuce Wraps\*

Smoked Atlantic salmon, whipped dill cream cheese & English cucumbers in bibb lettuce cups. 13

## HOTDOGS & BURGERS

All hotdogs & burgers are served with your choice of a side: Dressed Mixed Greens, Beer Battered Fries, Sweet Potato Waffle Fries or Bloody Mary Pasta Salad

### Huckleberry's Hotdog

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

**Pimento & Jalapeño:** Topped with house made melted pimento cheese & fresh jalapeños. 10

**The Plain Jane:** Topped with your choice of ketchup, mustard, relish & onions. 9

### Huckleberry's Burger\*

8 oz Wood Fire Grilled burger cooked just the way you like it! Served on a toasted brioche bun with cheese, lettuce, tomato & red onion. 11

### Southern Bell Burger\*

8 oz Wood Fire Grilled burger cooked just the way you like it! Served on a toasted brioche bun with pimento cheese, fried bell pepper rings, lettuce, tomato & red onion. 13

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

## ENTRÉES

All entrées are served with your choice of a small house or Caesar salad.

### Huckleberry's Shrimp & Grits

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

### Lobster Mac N' Cheese

Sweet lobster in a sharp cheddar cheese sauce tossed with noodles & finished with buttery cracker crumbs. 24

### Strawberry & Balsamic Salmon\*

Pan roasted salmon topped with sliced strawberries, fresh basil & balsamic glaze. Served with your choice of two entrée sides. 20

### Greek Pork Spareribs

Slow roasted, Greek seasoned spareribs served with your choice of two entrée sides. 22

### Bleu Cheese Grilled Ribeye\*

12oz Wood Fire Grilled ribeye steak topped with a blue cheese & chive butter. Served with your choice of two entrée sides. 24

### Thai Chili Chicken Stir Fry

Sautéed chicken and seasonal vegetables tossed in Thai Chili sauce and served over rice. 20

## ENTRÉE SIDES

### Rice Pilaf

### Seasonal Vegetables

### Beer Battered Fries

### Sweet Potato Waffle Fries

### Bloody Mary Pasta Salad

## GLUTEN FREE & SPLIT PLATES

### Split Plate 3

### Gluten Free

Most menu items can be accommodated with gluten free bread, buns, pastas or crackers. 3

\*You may order your meats and eggs undercooked. Consuming raw or undercooked MEATS, SEAFOOD, SHELLFISH, EGGS, or POULTRY may increase your RISK of foodborne illness, especially if you have certain medical conditions.