



HUCKLEBERRY'S TRYON

Weekly Menu

Starters

Chicken, Spinach & Artichoke Tarts

Creamy three cheese, spinach & artichoke dip with chicken baked inside two flaky puff pastry shells. 14

Huckleberry's Shrimp & Grits

Sautéed shrimp in a garlic & white wine cream sauce with bacon over yellow stone ground grits & finished with green onions. 14

Fried Vegetable Egg Rolls

Crispy fried, vegetable egg rolls stuffed with cabbage, carrots, celery and onion. Served with a teriyaki glaze. 9

Jumbo Pretzel & Beer Cheese

Jumbo soft pretzel served with our warm cheddar & beer cheese sauce. 10

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

Shrimp Rice Bowl*

Jasmine & wild rice, pickled carrots, edamame, cucumbers, mashed avocado & radish slices topped with sautéed shrimp, orange ginger dressing & sesame seeds. 14

Traditional Greek Salad

Chopped iceberg, feta cheese, tomatoes, cucumbers, red onions and black olives all tossed in our greek vinaigrette. Topped with potato salad and beets. 14

Winter Cobb Salad

Roasted golden & red beets, crisp applewood smoked bacon, diced apples, hard boiled eggs, raisins & crumbed goat cheese over spring mix. Finished with roasted pumpkin seeds & our honey balsamic dressing. 12

Soup

Soup of the Moment

4/7

Soup & Salad

Soup & Salad

Pair a cup of soup with a small house or winter cobb salad. 9





Chef's Daily Feature

Please inquire with your server to see what the chefs creativity has in store for today!

Frittata

Daily Frittata

Fluffy Eggs, heavy cream & cheeses baked together with the chef's choice of meats & vegetables. Served with dressed mixed greens, fruit & a house made muffin. 11

Sandwiches & Burgers

All items are served with your choice of side:

Beer Battered Fries, Sweet Potato Fries, Dressed Mixed Greens or Potato Salad

Roasted Mushroom White Pizza

Roasted mushrooms & sautéed spinach over melted ricotta, parmesan & mozzarella cheeses. 12

Greek Chicken Tacos

Soft flour tortillas topped with shredded lettuce, tomatoes, sliced olives, grilled chicken & whipped feta. 12

Roasted Vegetable Stack

Roasted zucchini, carrots, eggplant, squash, sun-dried tomatoes & onions piled high on toasted wheatberry bread with roasted red pepper hummus & sprouts. 10

Teriyaki & Pineapple Turkey Burger

House seasoned 8 oz turkey burger topped with grilled pineapple, teriyaki glaze, melted swiss & avocado. Served on a toasted brioche bun with lettuce, tomato & onion. 12

Huckleberry's Burger*

8 oz Wood Fire Grilled burger grilled just the way you like it! Served on a toasted brioche bun with cheese, lettuce, tomato & onion. 12

Top It! Bacon, Sautéed Onions, Sautéed Mushrooms, Avocado or a Fried Egg 1 each

Entrees

All entrees are served with your choice of a house salad or cup of soup.

Chicken Scallopini

Pan roasted chicken breasts topped with sautéed artichoke hearts, applewood smoked bacon, mushrooms & capers over linguine in a white wine butter sauce. 22

French Onion Pork Chops

8oz pork chop pan roasted in french onion soup & topped with melted swiss. Served over seasonal vegetables & garlic redskin mashed potatoes. 24

Teriyaki & Pineapple Salmon*

Pan roasted Atlantic salmon with teriyaki glaze & pineapple served over jasmine & wild rice with seasonal vegetables. 24

Ham & Gruyere Pot Pie

Honey ham, green peas, potatoes, celery, carrots, pearl onions & melted gruyere cheese all baked together & finished with a flaky puff pastry crust. 20

Filet Oscar*

8oz Wood Fire Grilled filet topped with sautéed shrimp & béarnaise sauce. Served with seasonal vegetables & garlic red skin mashed potatoes. 30

Desserts

Apple Caramel Pie & Ice Cream 6

Four-Layer Red Velvet Cake 6

Bourbon Pecan Pie 6

Weekly Dessert Special 6

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