



HUCKLEBERRY'S TRYON

Brunch Menu

Starters

Butternut & Chicken Apple Pizza

Roasted butternut, chicken apple sausage, melted gruyere cheese & fresh thyme. 12

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

Jumbo Pretzel & Beer Cheese

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

Spanakopita

Flaky phyllo dough filled with sautéed spinach, feta & parmesan cheese. Finished with a balsamic glaze. 9

Soup

Soup of the Moment

4/7

Soup & Salad

Soup & Salad

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

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

Fall Cobb Salad

Roasted butternut, 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

Teriyaki Pineapple Beef Rice Bowl*

Stir fried beef tenderloin, sugar snap peas, tri color bell peppers, pineapple, mushrooms & edamame over jasmine & wild rice. Finished with an orange ginger dressing, sesame seeds & green onions. 15

Salmon & Apricot Power Salad*

Tri-color quinoa, dried apricots, shredded kale, carrots, cabbage, slivered brussel sprouts & almonds all mixed together with our mango vinaigrette & topped with grilled salmon. 14





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 our Pineapple Orange
& Marshmallow Salad*

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

Meatball Marinara

House made Italian meatballs & marinara topped with melted provolone cheese on a toasted sub roll. 12

Pesto Chicken Caprese

Oven roasted chicken topped with sliced tomatoes, pesto aioli & melted mozzarella on a toasted ciabatta roll. 12

Thai Chili Pineapple Shrimp Tacos

Soft flour tortillas topped with sweet thai chili & pineapple sautéed shrimp, guacamole, red cabbage & carrots. 14

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 and onion. 12

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

Entrees

Shepard's Pie

Ground beef tenderloin, carrots, peas, corn & onions all baked together in a rich beef sauce & topped with garlic red skin mashed potatoes. Served with your choice of a house salad or soup. 20

Blackberry Belgian Waffle

Fluffy & golden brown belgian waffle topped with our fresh blackberry orange compote & whipped cream. 10

Fried Egg Avocado Toast

Two slices of toasted wheatberry bread topped with avocado, applewood smoked bacon & fried eggs. Served with dressed mixed greens & fruit. 10

Chefs Western Omelette

Fluffy 3 egg omelette stuffed with onions, bell peppers, ham & cheddar cheese. Served with dressed mixed greens, fruit & a house made muffin. 10

Filet Oscar*

8oz Wood Fire Grilled filet topped with sautéed shrimp & béarnaise sauce. Served over seasonal vegetables & garlic mashed potatoes with your choice of a house salad or soup. 30

Desserts

Apple Caramel Pie & Ice Cream 6

Triple Chocolate Tri-Layer Cake 6

Bourbon Pecan Pie 6

Weekly Dessert Special 6