



HUCKLEBERRY'S TRYON

starters

Pretzels & Beer Cheese

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

Pineapple & Chicken Nachos

Lightly fried corn tortilla chips topped with queso, melted cheddar grilled chicken, cajun sauce & pineapple salsa. 10

Charcuterie Boards

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

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

Grilled Acorn Squash & Burrata

Grilled acorn squash rings, roasted beets & burrata over spinach. Finished with toasted pecans & our champagne dill vinaigrette. 13

Blackberry Spinach SuperFood

Spinach topped with blackberries, tri color quinoa, crumbled goat cheese & almonds. Finished with our raspberry vinaigrette. 14

Salad Additions*

Add grilled chicken or shrimp to any salad. 7

soups

Chefs Soup Du Jour

Cup 4 / Bowl 7

mix & match

Soup & Salad

Pair a cup of chefs soup du jour with a small house salad or brie & blackberry tea sandwich on cinnamon raisin bread. 9

frittata

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

Huckleberry's Frittata

Fluffy eggs, heavy cream and cheeses baked together in a flaky crust with the chef's choice of meats and vegetables. 11

sandwiches

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

Balsamic Chicken & Goat Cheese Wrap

Wood Fire Grilled chicken, herbed goat cheese, spinach, tart dried cherries & balsamic glaze wrapped in a flour tortilla. 12

Stout Braised Short Ribs

Braised short ribs, melted swiss cheese and crispy fried onions on a toasted brioche bun. 12

Pimento Cheese & Chicken Ciabatta

Wood Fire Grilled chicken, applewood smoked bacon & creamy pimento cheese on a toasted ciabatta roll. 12

entrées

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

Huckleberry's Shrimp & Grits

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

Grouper Almondine*

Pan roasted grouper finished with sliced almonds & brown butter. Served over rice pilaf & seasonal vegetables. 24

Espresso & Cocoa Filet Mignon*

8 oz espresso & cocoa rubbed Wood Fire Grilled filet topped with crispy onion straws and pomegranate reduction. Served over garlic mashed potatoes & seasonal vegetables. 24

Braised Short Rib Mac N Cheese

Creamy white cheddar cheese sauce tossed with noodles and topped with buttery cracker crumbs, braised short ribs & green onions. 20

Red Wine & Cherry Veal Chop*

14 oz Wood Fire Grilled bone-in brown sugar dry rubbed veal chop topped with a red wine tart cherry sauce. Served over mashed potatoes & seasonal vegetables. 28

burgers

All burgers are served with your choice of side: Dressed Mixed Greens, Beer Battered Fries, Tuscan Pasta Salad or Sweet Potato Fries

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. 11

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

Black N Blue Burger*

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

13

sides

Dressed Mixed Greens 2

Beer Battered Fries 3

Fall Broccoli Salad 3

Sweet Potato Fries 3

There will be a \$3.00 split plate charge.

*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.

