

Huckleberry' & Tryon

Spring Brunch Menu

Eat Fresh - Eat Local

Starters

GARLIC HERB ESCARGOT

Snails baked in a garlic herb butter sauce and served with toasted bread. 12

SEA SCALLOPS & BERRIES*

Pan seared sea scallops over a parsnip puree & finished with a trio of blackberries, raspberries & blueberries. 14

PRETZELS & BEER CHEESE

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

FRIED AVOCADO SPEARS

Lightly fried, panko crusted avocado spears & sriracha aioli. 10

CHEFS CHARCUTERIE BOARD

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

Salads

HUCKLEBERRY'S HOUSE

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

GRILLED SALMON & BERRIES*

Wood Fire Grilled salmon, trio of mixed berries, crumbled feta & sliced almonds over spring mix. Finished with our honey balsamic vinaigrette. 14

THAI NOODLE & ROASTED CHICKPEAS

Shredded red and green cabbage, carrots, rice noodles, roasted chickpeas, bell peppers & edamame tossed in a thai peanut dressing. 12

SHRIMP SUSHI MASON JAR

Sautéed shrimp, shredded cabbage, cucumbers, carrots, avocado, seaweed salad, sesame seeds & sushi rice all layered together in mason jar with our wasabi soy dressing. 14

ROASTED ACORN & FRIED GOAT CHEESE

Roasted acorn squash, dried cherries, crispy fried panko crusted goat cheese & toasted pumpkin seeds over spinach. Finished with our brown sugar bacon vinaigrette. 12

Soups

CHILLED BLUEBERRY

4/7

CHEFS SOUP DU JOUR

4/7

Mix N' Match

SOUP & SALAD

Pair a cup of our chilled blueberry or chefs soup du jour with a small house salad. 9

SOUP & SANDWICH

Pair a cup of our chilled blueberry or chefs soup du jour with a cranberry cream cheese & apple tea sandwich on toasted 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, Broccoli Salad or Sweet Potato Fries

GREEK CHICKEN PITA

Wood Fire Grilled chicken, spinach, diced tomatoes, black olives, roasted chickpeas, feta & tzatziki in a pita pocket. 10

BLACKBERRY & BOURBON SALMON*

Bourbon an orange roasted salmon topped with blackberries over spinach on toasted sourdough bread. 14

CHILI LIME SHRIMP TACOS*

Chili lime sautéed shrimp over shredded cabbage & carrots in two flour tortillas. Finished with avocado & paprika aioli. 12

BEEF TENDERLOIN SANDWICH*

Wood Fire Grilled beef filet topped with sautéed mushrooms & onions. Finished with melted provolone cheese on a toasted poppy seed bun. 14

GRILLED APRICOT & BRIE

Creamy brie cheese, apricot chutney and bacon melted together between slices of toasted sourdough bread. 10

PINEAPPLE & TERIYAKI CHICKEN

Wood Fire Grilled teriyaki chicken topped with sliced ham & melted swiss cheese. Finished with sliced pineapple, lettuce, tomato & onion on a toasted brioche bun. 12

Burgers

All burgers are served with your choice of side: Dressed Mixed Greens, Beer Battered Fries, Broccoli 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, Avocado or a Fried Egg 1 each

BLUEBERRY & BRIE BURGER

8 oz Wood Fire Grilled burger grilled just the way you like it! Topped with our house made blueberry compote, creamy brie cheese, lettuce, tomato & onion on a toasted brioche bun. 13

Entrées

SALMON EGGS BENEDICT*

Toasted English muffins topped with pan roasted salmon, poached eggs & hollandaise sauce. Served with dressed mixed greens & fruit. 14

CHEFS OMELETTE

Fluffy 3 egg omelette with the chefs daily choice of fillings. Served with dressed mixed greens & fruit. 9

HUCKLEBERRY'S SHRIMP & GRITS

Sautéed shrimp in a garlic & white wine cream sauce with bacon over yellow stone ground grits & finished with green onions. 16

BLUEBERRY BOURBON FRIED CHICKEN & WAFFLES

Crispy buttermilk fried chicken over a fluffy belgian waffle topped with blueberry compote & pure bourbon maple syrup. 14

MARKET VEGETABLE & EGG SKILLET

Pan fried yukon gold potatoes, onions, spinach, mushrooms & feta cheese topped with scrambled eggs. Served with fresh fruit. 12

Sides

DRESSED MIXED GREENS 2

BEER BATTERED FRIES 3

SWEET POTATO FRIES 3

BROCCOLI SALAD 3

Gluten Free & Split Plates

GLUTEN FREE BUNS, BREADS, PASTAS OR MUFFINS

Any item on our menu can be served with gluten free buns, breads, pastas or muffins. 3

SPLIT PLATE

We will split any plate for you! 3

* You may order your meats & 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.