



# SEASONAL MENU

HUCKLEBERRY'S




## STARTERS

### Honey & Apricot Brûléed Brie

Triple cream brie caramelized with raw sugar & clover honey, topped with sweet apricot jam & candied almonds. Served with crostinis & crackers. 14

### Jumbo Pretzel & Beer Cheese

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

### Bourbon Bacon & Apple Pizza

Bourbon bacon & onion jam, fresh apple slices & melted sharp cheddar cheese. Finished with crispy sage. 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

### Crab Stuffed Mushroom's

White large mushrooms stuffed with lump crab meat, onions, bell peppers & seasonings. Finished with parmesan cheese & béarnaise sauce. 14

## SALADS

### Roasted Sweet Potato & Fried Goat Cheese

Bacon & brown sugar sautéed kale topped with roasted sweet potatoes, sunflower seeds & raisins. Finished with crispy fried goat cheese & 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

### Huckleberry's House

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

### Lemon Chickpea & Salmon Salad\*

Chickpeas, orzo pasta, cherry tomatoes, cucumbers, red onion, fresh lemon juice, blue agave & seasonings all mixed together and topped with lemon grilled salmon. 14

## SOUPS

### Soup of the Moment

4/7

### Creamy Maple Brie & Cheddar Apple

4/7

## MIX N' MATCH

### Soup & Salad

Pair a cup of soup with a small house salad. 9

### Soup & Sandwich

Pair a cup of soup with with an apricot & cream cheese tea sandwich on cinnamon raisin bread. 9

## HUCKLEBERRY'S 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



## DAILY FEATURE

### Chef's Daily Feature

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



## SANDWICHES & BURGERS

All items are served with your choice of side: Beer Battered Fries, Sweet Potato Fries, Dressed Mixed Greens or Brussel Sprout & Bacon Pesto Pasta Salad.

### Brown Sugar Pineapple & Ham

Brown sugar roasted pineapple, honey ham & smoked gouda cheese all melted together on toasted marble rye. 12

### Meatball Marinara

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

### Asian Salmon & Sesame Slaw\*

Pan roasted salmon topped with carrot, cabbage, cucumber & ginger slaw. Finished with sriracha aioli on a toasted brioche bun. 14

### Mexican Street Corn & Chicken Tacos

Grilled chicken topped with mexican street corn salad, avocado, cotija cheese & spiced crema on two flour tortillas. 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 and onion. 12

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

## ENTRÉES

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

### Goat Cheese & Lemon Ravioli

Goat cheese & lemon raviolis sautéed with crispy mushrooms, served over a walnut & kale pesto. 20

### Apricot & Ginger Pork Chops\*

10oz roasted, bone in pork chop topped with a tangy ginger & apricot chutney. Served with seasonal vegetables & garlic mashed potatoes. 24

### Crab Stuffed Flounder\*

Duo of flounder filets stuffed with lump crab meat, onions, bell peppers & seasonings. Finished with béarnaise sauce & served over jasmine & wild rice with seasonal vegetables. 24

### Autumn Chicken

Herb crusted chicken over a melody of roasted apples, red onions, brussel sprouts, bacon & sweet potatoes. 22

### Filet Oscar\*

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

## SIDES

Dressed Mixed Greens	2
Beer Battered Fries	3
Sweet Potato Fries	3
Brussel Sprout & Bacon Pesto Pasta Salad	3

## DESSERTS

Warm Apple Crumble & Cinnamon Ice Cream	6
Peanut Butter & Chocolate Torte	6
Traditional Four Layer Carrot Cake	6
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.