

EAT FRESH, EAT LOCAL



HUCKLEBERRY'S TRYON

SUNDAY BRUNCH

STARTERS

PEACH CAPRESE

Fresh local peaches, basil & mozzarella layered together & finished with a balsamic glaze. 12

CREAMY SPINACH & ARTICHOKE DIP

A creamy blend of sautéed spinach, artichoke hearts & three cheeses all baked together & served with warm tortilla chips. 12

JUMBO PRETZELS & BEER CHEESE

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

COGNAC STEAMED MUSSELS*

One pound of fresh P.E.I. mussels in our peppercorn cognac cream sauce with blistered cherry tomatoes & toast points. 14

HONEY & PEACH BRÛLÉED BRIE

Triple cream brie caramelized with raw sugar & clover honey, topped with a sweet peach jam & candied pecans. Served with crostini's, crackers & grapes. 16

JALAPEÑO POPPER BITES

Creamy jalapeño, cheddar, cream cheese & chive dip baked in phyllo cups. 10

SOUPS

CHILLED PEACH CHARDONNAY

4/7

SALADS

Includes a house made muffin.

HUCKLEBERRY'S HOUSE

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

AHI TUNA SUSHI BOWL*

Traditional sushi rice, pickled carrots, edamame, cucumbers, mashed avocado, radish slices & a green onion curl topped with sesame crusted seared ahi tuna & sriracha aioli. 14

SUMMER FARRO & PEACH BOWL

Fresh local peaches, blueberries, fire roasted corn, cherry tomatoes, farro & crumbled feta over spring mix with our lemon dijon vinaigrette. 12

BALSAMIC GORGONZOLA STEAK*

Fire roasted corn, cherry tomatoes, red onions & gorgonzola over romaine. Topped with sliced filet mignon & our honey balsamic dressing. 16

CHINESE CHOPPED CHICKEN

Red & green cabbage, shredded romaine & carrots tossed with edamame, mandarin oranges & grilled chicken. Finished with honey roasted peanuts & orange ginger dressing. 14

CHEFS DAILY QUICHE

Includes dressed mixed greens, fruit & a house made muffin.

CHEFS DAILY QUICHE

Fluffy Eggs, heavy cream & cheeses baked together in a flaky crust with the chef's choice of meats & vegetables. 12

SOUP & SALAD

CHILLED PEACH CHARDONNAY & SALAD

Pair a cup of our Chilled Peach Chardonnay Soup with a small House Salad or Summer Farro & Peach Bowl. 10



SANDWICHES & BURGERS

Includes your choice of side.

FRIED CHICKEN & SLAW

Crispy fried chicken breast topped with a sweet vinegar slaw, sliced dill pickles & remoulade sauce on a toasted brioche bun. 12

HONEY AVOCADO & TURKEY WRAP

Sliced turkey, spinach, tomatoes, cucumbers, red onions, avocado spread & applewood smoked bacon rolled in a pesto herb tortilla with honey aioli 12

HAM & APRICOT MUSTARD BISCUIT

Baked ham, scrambled eggs, white cheddar & apricot whole grain mustard on a warm flaky buttermilk biscuit. 12

SALMON F.G.T. B.L.T.*

Crispy fried, panko crusted green tomatoes, romaine lettuce, applewood smoked bacon, pan roasted Alaskan salmon & dill aioli on toasted sourdough. 14

FRIED CAULIFLOWER TACOS

Fried cauliflower over shredded romaine, topped with black bean & corn salsa. Served in two corn tortillas & finished with thai chili sauce. 10

HUCKLEBERRY'S BURGER*

Wood Fire Grilled 8 oz burger grilled just the way you like it! Served on a toasted brioche bun with cheese, lettuce, tomato & onion. 14

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

SMALL PLATES

BEER BATTERED FISH & CHIPS*

Golden fried beer battered Atlantic cod served with beer battered fries & our dill tartar sauce. 16

CHICKEN & PEACH RICOTTA FLATBREAD

Fresh local peaches, grilled chicken & pesto ricotta on a naan flatbread. Finished with balsamic glaze & arugula. 14

SAUSAGE BISCUITS & GRAVY

Two golden buttermilk biscuits topped with our signature sausage gravy. 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. 16

ENTRÉES

PANCAKE BRUNCH BOARD

Mini sweet cream pancakes, chefs choice of seasonal berries, bananas, bacon & small jars of lemon curd, whipped chocolate ganache, nut butter & mascarpone whipped cream. 18

SPINACH & ARTICHOKE STUFFED SHELLS

A creamy blend of sautéed spinach, artichoke hearts & three cheeses all baked together in large pasta shells & finished with creamy alfredo sauce.

Served with your choice of a cup of soup or small house salad. 20

PEACH GORGONZOLA PORK CHOP

Roasted bone-in 10oz pork chopped topped with melted gorgonzola, fresh local peaches & balsamic glaze. Served with your choice of two sides & a cup of soup or small house salad. 28

SALMON & BUTTERBEAN SUCCOTASH*

Pan seared salmon served over a butterbean & corn succotash with bell peppers, onions & applewood smoked bacon. Served with your choice of a cup of soup or small house salad. 26

CHICKEN CAPRESE

Grilled chicken breasts topped with tomatoes, fresh mozzarella, basil & balsamic glaze. Served with your choice of two sides & a cup of soup or small house salad. 24

DESSERTS

FOUR LAYER CARROT CAKE 7

KAHLUA TOFFEE CHOCOLATE MOUSSE TORTE 7

MANGO PASSION FRUIT CHEESECAKE 7

KEY LIME PIE 7

SIDES & GLUTEN FREE

BEER BATTERED FRIES 3

SWEET POTATO FRIES 3

SWEET VINEGAR SLAW 3

DRESSED MIXED GREENS 3

CHEFS DAILY VEGETABLES 3

MANGO SUSHI RICE 3

CHEFS DAILY POTATO 3

GLUTEN FREE 3

Most items on the menu can be accommodated with gluten free breads, wraps & pastas.

* 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.