

# Huckleberry's Tryon

## - 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. 13

### JUMBO PRETZELS & BEER CHEESE

Jumbo soft pretzels served with our warm cheddar & beer cheese sauce. 12

### COGNAC STEAMED MUSSELS \*

One pound of fresh P.E.I. mussels in our peppercorn cognac cream sauce with blistered cherry tomatoes & toast points. 16

### 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

## - salads -

Includes a house made muffin.

### HUCKLEBERRY'S HOUSE

Apple slices, candied walnuts, raisins & bleu cheese crumbles over spring mix with our sweet cider vinaigrette. 12

### 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. 15

### SUMMER FARRO & PEACH BOWL

Fresh local peaches, blueberries, fire roasted corn, cherry tomatoes, farro & crumbled feta over spring mix with our lemon dijon vinaigrette. 13

### BALSAMIC GORGONZOLA STEAK \*

Fire roasted corn, cherry tomatoes, red onions & gorgonzola over romaine. Topped with sliced filet mignon & our honey balsamic dressing. 17

### CHINESE CHOPPED CHICKEN

Red & green cabbage, shredded romaine & carrots tossed with edamame, mandarin oranges & grilled chicken. Finished with honey roasted peanuts & orange ginger dressing. 15

## - 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. 11

## - chef's daily quiche -

### CHEFS DAILY QUICHE

Fluffy Eggs, heavy cream & cheeses baked together in a flaky crust with the chef's choice of meats & vegetables. Served with dressed mixed greens, fruit & a house made muffin. 12

## - soup -

### CHILLED PEACH CHARDONNAY

5/7



## - sandwiches & burgers -

Includes your choose 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. 13

### **HONEY AVOCADO & TURKEY WRAP**

Sliced turkey, spinach, tomatoes, red onions, cucumbers, avocado spread & applewood smoked bacon rolled in a pesto herb tortilla with honey aioli 13

### **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. 15

### **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. 15  
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. 17

### **CHICKEN & BLUEBERRY RICOTTA FLATBREAD**

Fresh blueberries, grilled chicken & herbed ricotta on a naan flatbread. Finished with balsamic glaze & arugula. 14

## - desserts -

**FOUR LAYER CARROT CAKE** 7

**KAHLUA TOFFEE CHOCOLATE MOUSSE TORTE** 7

**MANGO PASSION FRUIT CHEESECAKE** 7

**KEY LIME PIE** 7

## - entrées -

Includes your choice of a house salad or 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. 24

### **RED WINE MUSHROOM FILET \***

Wood Fire Grilled 8 oz filet mignon topped with a peppercorn & red wine mushroom gravy. Served with your choice of two sides. 32

### **BLACKBERRY BALSAMIC TROUT \***

Blackberry, orange & balsamic sautéed NC rainbow trout finished with an orange wheel & fresh basil. Served with your choice of two sides. 28

### **SALMON & BUTTERBEAN SUCCOTASH \***

Pan seared salmon served over a butterbean & corn succotash with bell peppers, onions & applewood smoked bacon. 29

### **ROASTED TOMATO & GARLIC CHICKEN PESTO PASTA**

Roasted cherry tomatoes, basil pesto & chicken all tossed in garlic butter with tortellini. 26

## - 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.