



Huckleberry's Tryon

EAT FRESH • EAT LOCAL

Appetizers

SEARED SEA SCALLOPS & BUTTERNUT PURÉE*

Pan seared sea scallops over butternut purée topped with a tri color quinoa & apple salad. 15

PRETZELS & BEER CHEESE

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

SWEET POTATO FRITTERS & HONEY RICOTTA

Lightly fried, sweet potato fritters served over herb ricotta with a honey drizzle. 9

CHEF'S CHARCUTERIE BOARD

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

BLEU CHEESE & BACON CHIPS

House made chips topped with crumbled bleu cheese, chopped bacon, green onions & our truffle balsamic aioli. 9

Soups

CREAMY SWEET POTATO & CINNAMON

4/7

SOUP DU JOUR

4/7

Frittata

HUCKLEBERRY'S FRITTATA

Crustless quiche! Fluffy eggs, heavy cream and cheeses baked together with the chef's choice of meats & vegetables. Served with dressed mixed greens, fruit & a muffin. 11

Salads

HUCKLEBERRY'S HOUSE

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

WARM QUINOA & BRUSSEL SPROUTS

Tri-color quinoa & shaved brussel sprouts sautéed in our maple bacon dressing, finished with craisins, diced butternut & garbanzo beans. 13

GRILLED ACORN SQUASH & BURRATA

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

BALSAMIC SHRIMP & GORGONZOLA*

Wood Fire Grilled shrimp, charred corn, cherry tomatoes, red onions & gorgonzola cheese over spring mix with our honey balsamic dressing. 14

WILTED KALE & POACHED PEAR

Wilted kale topped with roasted pumpkin seeds, red wine poached pears, pomegranate seeds & finished with a raspberry red wine vinaigrette. 13

SALAD ADDITIONS*

Chicken or Shrimp 7

Mix & Match

SOUP & SALAD

Pair a small House salad with a cup of our Creamy Sweet Potato & Cinnamon Soup or Soup Du Jour. 9

SOUP & TEA SANDWICH

Pair a cup of our Creamy Sweet Potato & Cinnamon Soup or Soup Du Jour with a Herb Goat Cheese & Poached Pear sandwich on Cinnamon Raisin Bread. 9

MUST HAVE
menus

*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.



Sandwiches

All sandwiches are served with your choice of a side.

DARK CHERRY, APPLE & BRIE GRILLED CHEESE

Dark cherry and apple compote with creamy brie all melted together on toasted challah bread. 10

BRAISED SHORT RIB SLIDERS

Braised short ribs, caramelized onions & melted swiss cheese on toasted slider rolls. 12

BALSAMIC CHICKEN & GOAT CHEESE WRAP

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

CLASSIC TUNA MELT

White albacore tuna, diced red onions, bell peppers & celery topped with tomato & melted sharp cheddar cheeses on a toasted english muffins. 10

ROSEMARY CHICKEN & CIABATTA

Wood Fire Grilled chicken, applewood smoked bacon, dijon mustard, rosemary baked apples & melted sharp cheddar on a toasted ciabatta roll. 12

SAUSAGE & BUTTERNUT NAAN PIZZA

Sweet Italian sausage, diced butternut, mushrooms & sharp white cheddar all melted together on grilled naan. 13

Hotdogs & Burgers

HUCKLEBERRY'S BURGER*

8 oz Wood Fire Grilled burger cooked just the way you like it! Topped with cheese, lettuce, tomato & onion on a toasted brioche bun. 11

ROASTED VEGETABLE BURGER

House made, roasted seasonal veggie burger topped with melted herbed ricotta, tomato & kale on a toasted ciabatta roll. 11

GREEK BURGER*

8 oz Wood Fire Grilled burger cooked just the way you like it! Topped with melted feta cheese, mixed olive tapenade, lettuce, tomato & onion on a toasted brioche bun. 13

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

HUCKLEBERRY'S HOTDOG

Wood Fire Grilled, quarter pound, all beef hotdog served on a toasted poppy seed bun. Topped with your choice of ketchup, mustard, relish or diced onions. 9

Entrées

All entrees 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. Served over yellow stone ground grits & finished with green onions. 20

PISTACHIO CRUSTED LAMB*

Pistachio crusted, roasted half rack of New Zealand lamb served over garlic mashed potatoes and seasonal vegetables. 28

BRAISED SHORT RIB MAC N' CHEESE

Our signature sharp white cheddar mac n' cheese topped with braised short ribs, buttery cracker crumbs & green onions. 20

HERB & PARMESAN HALIBUT*

Pan roasted halibut in a garlic herb butter sauce finished with a parmesan crisp & served over rice pilaf and seasonal vegetables 26

CREAMY SAUSAGE & BUTTERNUT PASTA

Sweet Italian sausage, diced butternut & spinach tossed in a light cream sauce over fettuccini. 20

FILET MIGNON & COGNAC CREAM SAUCE*

8 oz Wood Fire Grilled filet topped with sautéed mushrooms & our cognac cream sauce. Served over garlic mashed potatoes and seasonal vegetables. 24

ROASTED CRANBERRY & ROSEMARY CHICKEN

Pan roasted chicken with whole cranberries & fresh rosemary served over rice pilaf and seasonal vegetables. 20

Sides

BEER BATTERED FRIES 3

FALL BROCCOLI SALAD 3

SWEET POTATO FRIES 3

DRESSED MIXED GREENS 2

Gluten Free & Split Plates

SPLIT PLATE 3

GLUTEN FREE 3

Most menu items can be accommodated with gluten free breads, wraps, buns, pastas or crackers.

