

# Huckleberry's Tryon

# SEASONAL MENU

## STARTERS

### *Butternut & Chicken Apple Pizza*

Roasted butternut, chicken apple sausage, melted gruyere cheese & fresh thyme. 12

### *Chef's Charcuterie Board*

The chef's choice of gourmet meats & cheeses. Served with fruit jam, assorted olives, mustard, crackers & pickled vegetables. 18

### *Jumbo Pretzel & Beer Cheese*

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

### *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

## SOUPS

### *Soup of the Moment*

4/7

### *Creamy Maple Brie & Cheddar Apple*

4/7

## SOUP & SALAD

### *Soup & Salad*

Pair a cup of soup with a small house or fall cobb salad. 9

## SALADS

### *Fall Cobb Salad*

Roasted butternut, crisp applewood smoked bacon, diced apples, hard boiled eggs, craisins & crumbed goat cheese over spring mix. Finished with roasted pumpkin seeds & our 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, craisins & 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

## FRITATTA

### *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 chefs 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 Fall Ambrosia Salad.

### *Honey Ricotta & Caramelized Apricot*

Caramelized apricots & melted honey ricotta on toasted wheatberry bread. 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

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

## DESSERTS

*Warm Apple Crumb Pie & Ice Cream*

6

*Toasted S'mores Hot Chocolate Cake*

6

*Pumpkin Apple Butter Pie For Two*

6

*Dessert Special*

6

## ENTRÉES

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

### *Sweet Potato & Ricotta Gnocchi*

Fluffy sweet potato & ricotta gnocchi tossed with chicken apple sausage & applewood smoked bacon in a brown butter balsamic sauce. 22

### *Apple Cider Dijon Pork Chops\**

10oz roasted, bone in pork chop finished with an apple cider dijon cream sauce. 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

### *Ham & Gruyere Pot Pie*

Honey ham, green peas, potatoes, celery, carrots, pearl onions & melted gruyere cheese all baked together & finished with a flaky puff pastry crust. 20

### *Filet Oscar\**

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



\*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.