



HUCKLEBERRY'S TRYON

starters

Sea Scallops & Berries

Pan seared sea scallops over a parsnip puree & finished with a trio of blackberries, raspberries & blueberries. 14

Warm Crab Dip & Wonton Chips

Creamy three cheese, bell pepper & lump crab dip finished with parmesan cheese. Served with crispy fried wonton chips. 12

Pretzels & Beer Cheese

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

salads

All salads are served with a house made muffin.

Huckleberry's House

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

Roasted Acorn & Fried Goat Cheese

Roasted acorn squash, dried cherries, crispy fried panko crusted goat cheese & toasted pumpkin seeds over spinach. Finished with our brown sugar bacon dressing. 12

Thai Noodle & Roasted Chickpea

Shredded red and green cabbage, carrots, rice noodles, roasted chickpeas, bell peppers & edamame tossed in a thai peanut dressing. 12

Salad Additions*

Add grilled chicken, shrimp or salmon to any salad. 7

soups

Chefs Soup Du Jour

Cup 4 / Bowl 7

mix & match

Soup & Salad

Pair a cup of chefs soup du jour with a small house salad or cranberry cream cheese & apple tea sandwich on cinnamon raisin bread. 9

frittata

All frittatas are served with a house made muffin, dressed mixed greens & fruit.

Huckleberry's Frittata

Fluffy eggs, heavy cream and cheeses baked together in a flaky crust with the chef's choice of meats and vegetables. 11

sandwiches

All sandwiches are served with your choice of side: Dressed Mixed Greens, House Chips, Cherry Apple Quinoa Salad or Sweet Potato Fries

Greek Chicken Pita

Wood Fire Grilled chicken, spinach, diced tomatoes, black olives, roasted chickpeas, feta & tzatziki in a pita pocket. 12

Blackberry & Bourbon Salmon

Bourbon an orange roasted salmon topped with blackberries over spinach on toasted sourdough bread. 12

Grilled Filet Sandwich*

Wood Fire Grilled filet topped with sautéed mushrooms an onions & melted provolone on a toasted poppy seed roll. 14

entrées

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

Blackened Salmon & Mango Salsa*

Pan roasted blackened salmon topped with mango salsa served over rice pilaf & seasonal vegetables. 22

Filet Mignon & Cognac Cream Mushroom Sauce*

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

Tuscan Chicken or Shrimp Linguine

Sundried tomatoes, spinach & linguine tossed in a light parmesan cream sauce and topped with your choice of grilled chicken or shrimp. 20

Pistachio Crusted Scallops & Champagne Risotto
Pan seared, pistachio crusted sea scallops over asparagus & creamy champagne risotto. 24

burgers

All burgers and are served with your choice of side: Dressed Mixed Greens, House Chips, Cherry Apple Quinoa Salad or Sweet Potato Fries

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. 11

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

Blueberry & Brie Burger*

8 oz Wood Fire Grilled burger grilled just the way you like it! Topped with our house made blueberry compote, creamy brie cheese, lettuce, tomato & onion on a toasted brioche bun. 13

sides

Dressed Mixed Greens 2

House Chips 3

Cherry Apple Quinoa Salad 3

Sweet Potato Fries 3

There will be a \$3.00 split plate charge.

*You may order your meats and 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.

