

EAT FRESH, EAT LOCAL



# HUCKLEBERRY'S TRYON

## SEASONAL MENU

### 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.

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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, red onions, cucumbers, avocado spread & applewood smoked bacon rolled in a pesto herb tortilla with honey aioli 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

## 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. 22

### 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. 30

### 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. 20

### BLACKBERRY BALSAMIC TROUT\*

Blackberry, orange & balsamic sautéed NC rainbow trout finished with an orange wheel & fresh basil. Served with your choice of two sides. 26

### 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. 28

### SALMON & BUTTERBEAN SUCCOTASH\*

Pan seared salmon served over a butterbean & corn succotash with bell peppers, onions & applewood smoked bacon. 26

### CHICKEN CAPRESE

Grilled chicken breasts topped with tomatoes, fresh mozzarella, basil & balsamic glaze. Served with your choice of two sides. 24

## 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.