



HUCKLEBERRY'S TRYON

starters

Sea Scallops & Berries

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

Garlic Herb Escargot

Snails baked in a garlic herb butter sauce and served with toasted bread. 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

f r i t t a t a

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

s a n d w i c h e s

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. 10

Blackberry & Bourbon Salmon

Bourbon an orange roasted salmon topped with blackberries over spinach on toasted sourdough bread. 14

Chili Lime Shrimp Taco*

Chili lime sautéed shrimp over shredded cabbage & carrots. Finished with avocado & paprika aioli. 12

e n t r é e s

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

Grilled Swordfish & Corn Cakes*

Wood Fire Grilled swordfish steak served over sautéed spinach & pan fried corn cakes. Finished with a paprika lime aioli. 24

Filet Mignon & Thyme Truffle Mushrooms*

8 oz Wood Fire Grilled filet topped with sautéed mushrooms & a thyme truffle butter 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

b u r g e r s

All burgers 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

s i d e s

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.

