

Huckleberry's Tryon

Summer Menu

Starters

Hawaiian Meatballs

House made meatballs & pineapple chunks smothered in a sweet tangy ginger sauce. 10

Sea Scallops & Fried Grit Cakes

Pan seared sea scallops over fried stone ground grit cakes & topped with a bourbon tomato jam. 14

Jumbo Pretzel & Beer Cheese

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

Fried Green Beans

Lightly fried, panko crusted green beans served with sriracha ranch. 10

Chef's Charcuterie Board

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

Salads

All salads are served with a house made muffin.

Huckleberry's House

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

Grilled Chicken & Watermelon*

Wood Fire Grilled chicken, sliced avocado, watermelon, feta & sliced almonds over spring mix. Finished with a creamy poppy seed dressing. 12

Seared Ahi Tuna Rice Bowl*

Sesame crusted seared ahi tuna, cucumbers, radish slices, seaweed salad, edamame & avocados over jasmine rice. Finished with sriracha almond dressing. 14

Tropical Spinach Salad

Baby spinach topped with diced pineapple, mango, sliced kiwi, tri color bell peppers & sliced red onions. Finished with a caribbean mango vinaigrette. 12

Key Lime Crab Cake Salad*

Chopped romaine topped with diced mango, sliced radishes, cucumbers & tri color bell peppers. Finished with our pan seared house made lump crab cake and key lime aioli dressing. 14

Citrus & Jicama Salad

Fresh grapefruit supremes, sliced oranges, diced jicama & cucumbers over chopped romaine. Finished with a honey balsamic vinaigrette. 12

Add Chicken, Shrimp or Salmon to any salad 6/6/7

Mix N' Match

Soup & Salad

Pair a cup of our tropical mango & coconut gazpacho with a small house salad. 9

Soup & Sandwich

Pair a cup of our tropical mango & coconut gazpacho with a blueberry lemon cream cheese tea sandwich on toasted banana bread. 9

Soup

Tropical Mango & Coconut Gazpacho

4/7

Huckleberry's Frittata

Daily Frittata

Fluffy eggs, heavy cream & cheeses baked together with the chef's choice of meats & vegetables. Served with dressed mixed greens & a house made muffin. 11

Sandwiches

All sandwiches are served with your choice of side: Beer Battered Fries, Dressed Mixed Greens, Summer Broccoli & Pear Salad or Sweet Potato Fries

Dill Pickle Chicken Salad

Roasted chicken, dill pickles & celery all mixed together and served on a toasted ancient grain roll with lettuce, tomato & onion. 12

Honey Peach & White Cheddar

Honey caramelized peaches & sharp white cheddar melted together on toasted sourdough. 10

Coconut Shrimp Tostada*

Fried corn tortillas topped with avocado, coconut shrimp & mango cucumber salsa. 12

Greek Falafel Pita

Toasted pita pocket stuffed with chopped romaine, diced tomatoes, black olives, falafels & tzatziki sauce. 12

Italian Club

Thinly sliced ham an salami, spinach, artichokes, provolone cheese, tomatoes, bacon & pesto aioli piled together between two slices of toasted sourdough. 14

Beef Tenderloin Sandwich*

Wood Fire Grilled beef filet topped with melted bleu cheese & marinated onions on a toasted hoagie roll. 14

Burgers

All burgers are served with your choice of side: Beer Battered Fries, Dressed Mixed Greens, Summer Broccoli & Pear 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, Avocado or a Fried Egg 1 each

Fried Pimento Cheese & Bacon Burger*

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

Sides

Dressed Mixed Greens 2

Beer Battered Fries 3

Sweet Potato Fries 3

Broccoli & Pear Salad 3

Entrees

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

Lemon Herb Grilled Salmon & Corn Salad*

Wood Fire Grilled lemon herb salmon served over a roasted corn, tomato & onion salad. 22

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

Filet Mignon & Bourbon Barrel Red Wine Balsamic*

8 oz Wood Fire Grilled filet topped with our bourbon barrel red wine balsamic glaze. Served over fried fingerlings & roasted green beans. 24

Tomato Basil Clams & Linguine

Fresh diced tomatoes, clams & linguine tossed together in a lemon, garlic & white wine sauce. Finished with fresh basil. 22

Grilled Pineapple & Red Pepper Jelly Pork Chops*

Grilled bone in pork chop topped with grilled pineapple rings and red pepper jelly glaze. Served over fried fingerlings & roasted green beans. 24

Sundried Tomato & Gouda Chicken

Roasted chicken breasts stuffed with sundried tomatoes & gouda cheese. Served over fried fingerlings & roasted green beans. 20

Seared Sea Scallops & Mango Salsa*

Pan seared sea scallops served over jasmine rice & mango cucumber salsa. 24

Gluten Free

Gluten Free Buns, Breads, Pastas or Muffins 3

Any item on our menu can be served with gluten free buns, breads, pastas or muffins.