

HUCKLEBERRY'S TRYON

• eat fresh, eat local •

Dinner Menu

STARTERS

Huckleberry's Baked Brie & Fruit

Creamy brie topped with our signature Huckleberry compote. 8

Bloody Mary Shrimp Cocktail

Half dozen large shrimp marinated in our signature bloody mary mix and served with pickled okra, cherry tomatoes and assorted olives. 12

Fried Calamari

Golden fried calamari tubes topped with crumbled feta, sweet baby peppers and Thai Chili sauce. 12

Zucchini Fries & Sriracha Ranch

Golden fried, panko crusted zucchini spears served with a sriracha ranch dipping sauce. 8

Chef's Charcuterie Board

The chef's choice of gourmet meats and cheeses. Served with crackers, fruit jam, assorted olives, mustard and pickled vegetables. 14

Avocado & Shrimp Sushi Stacks*

Three stacks of layered sushi rice, avocados, cucumbers, shrimp and sesame seeds. Finished with a citrus aioli and wonton crisps. 12

Pretzels & Beer Cheese

Individual pretzel bites served with a warm cheddar cheese and beer cheese sauce. 9

SALADS

All salads are served with a house made muffin.

Huckleberry's House

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

Citrus Quinoa & Salmon *

Wood Fire Grilled salmon over tri-colored quinoa topped with green beans, mixed citrus slices, almonds and feta. Finished with our blood orange vinaigrette. 12

Baked Brie & Peach

Sliced peaches, pecans, craisins and warm baked brie over arugula and spring mix. Finished with our honey balsamic vinaigrette. 12

Steak BLT Cobb Salad*

Wood Fire Grilled steak, diced avocado, chopped bacon, sliced egg, halved cherry tomatoes over romaine lettuce and finished with bleu cheese dressing. 14

Grilled Tuna & Watermelon Spinach Salad*

Smoked paprika, Wood Fire Grilled tuna, diced watermelon and sliced avocado over spinach with our avocado and lime dressing. 14

Salad Additions

Chicken, Shrimp, Salmon or Tuna
6/6/8/10

SOUPS

Creamy Chilled Peach Chardonnay 4/7

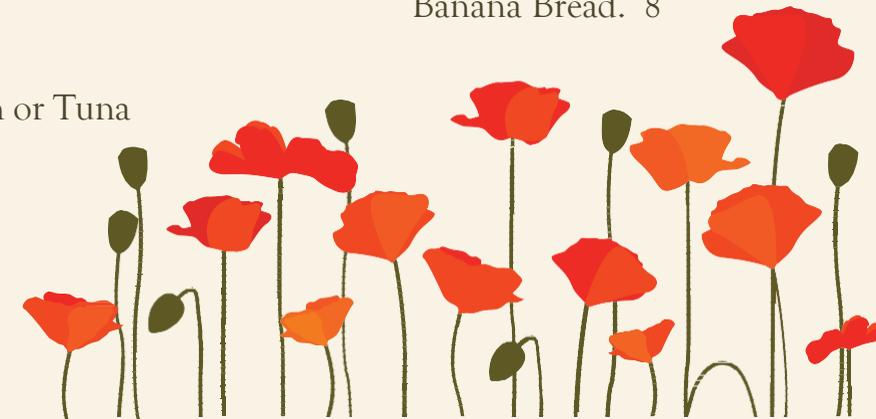
Soup Du Jour 4/7

MIX N' MATCH Soup & Salad

Pair a small house or tossed salad with a cup of our Creamy Chilled Peach Chardonnay or Soup Du Jour. 8

Soup & Tea Sandwich

Pair a cup of our Creamy Chilled Peach Chardonnay or Soup Du Jour with a Honey Cream Cheese & Fig sandwich on house made Banana Bread. 8



QUICHE

All quiches are served with dressed mixed greens, fruit and a house made muffin.

Huckleberry's Quiche

Fluffy eggs, heavy cream and cheeses baked together in a flaky crust with the chef's choice of meats and vegetables. 10

ENTRÉES

All entrées are served with your choice of a house or tossed salad and assorted dinner breads.

Pimento Cheese & Chicken Mac N' Cheese

Our signature pimento cheese and noodles tossed together and finished with Wood Fire Grilled chicken and buttery cracker crumbs. 18

Beer Battered Fish & Chips

Crispy fried beer battered cod served with our house made chips and dill tartar sauce. 16

Macadamia Nut Crusted Rainbow Trout

Macadamia nut crusted NC rainbow trout topped with a mango puree. Served with long grain and wild rice pilaf and seasonal vegetables. 20

Grilled Mahi-Mahi & Avocado Corn Salsa*

Wood Fire Grilled gulf mahi-mahi topped with an avocado and corn salsa. Served with long grain and wild rice pilaf and seasonal vegetables. 20

Huckleberry's Shrimp & Grits

Sautéed shrimp in a garlic and white wine cream sauce with bacon. Served over yellow stone ground grits and finished with green onions. 20

Grilled Pesto Squash & Orzo Salad

Wood Fire Grilled, pesto marinated seasonal squash stuffed with a cherry tomato, feta and herb orzo salad. 16

Teriyaki & Pineapple Grilled Chicken

Wood Fire Grilled teriyaki marinated chicken breasts topped with a grilled pineapple salsa. Served with long grain and wild rice pilaf and seasonal vegetables. 18

BBQ Rubbed Pork & Local NC Purchase Knob Bourbon Peaches*

12oz Wood Fire Grilled bone in pork chop rubbed with our signature BBQ spice mix and topped with Local NC Purchase Knob bourbon peach chutney. Served with roasted garlic mashed potatoes and seasonal vegetables. 24

Parmesan Crusted Filet & Thyme Cognac Sauce*

8oz parmesan crusted grilled beef filet finished with a thyme cognac cream sauce. Served with roasted garlic mashed potatoes and seasonal vegetables. 26

HOTDOGS

All sandwiches are served with your choice of a side: Dressed Mixed Greens, Beer Battered Fries, Sweet Potato Waffle Fries or Roasted Corn Pasta Salad

Huckleberry's Hotdog

Wood Fire Grilled, quarter pound, all beef hotdog served on a toasted poppy seed bun.

Huckleberry: Topped with beer cheese mac n' cheese. 9

The Plain Jane: Topped with your choice of ketchup, mustard, relish and onions. 8

BURGERS

All sandwiches are served with your choice of a side: Dressed Mixed Greens, Beer Battered Fries, Sweet Potato Waffle Fries or Roasted Corn Pasta Salad

Huckleberry's Burger*

8oz Wood Fire Grilled burger cooked just the way you like it! Served on a toasted brioche bun with cheese, lettuce, tomato and red onion. 10
Bacon, Fried Green Tomato, Sautéed Onions, Fried Egg or Sautéed Mushrooms 1 each

Teriyaki Black Bean & Grilled Pineapple Burger

Black bean and herb burger with our tangy teriyaki sauce and topped with sliced red onions, arugula and grilled pineapple. Served on a toasted sesame seed bun. 10

GLUTEN FREE & SPLIT PLATES

Dinner Split Plate 3

Gluten Free

Most menu items can be accommodated with gluten free bread, buns, pastas or crackers. 3