



HUCKLEBERRY'S TRYON

Lunch Menu

starters

Pretzels & Beer Cheese

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

Fried Calamari

Golden fried calamari tubes topped with crumbled feta, pepperoncinis and remoulade sauce. 12

Charcuterie Boards

The chef's choice of gourmet meats and cheese. Served with crostinis, jam, mustard, crackers and pickled vegetables. 14

Onion Ring Stack

Jumbo beer battered onion rings served with a zesty horseradish dipping sauce. 9

Mini Chili Cups

Individual puff pastry cups filled with our signature chili and topped with melted cheddar cheese. 8

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Huckleberry's Chili
Cup 4 Bowl 7

Soup Du Jour
Cup 4 Bowl 7

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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

Grilled Salmon & Apricot*

Wood Fire Grilled Salmon, dried apricots, chopped pecans, raisins and crumbled goat cheese over spring mix with our balsamic dressing. 14

Spinach Pasta Salad Mason Jar

Tomatoes, red onions, parmesan cheese and tri-color rotini all layered in a mason jar and finished with fresh spinach and italian dressing. 10

Chicken, Shrimp, Salmon*

Add grilled chicken, shrimp or salmon to any salad. 6/7/9

quiche

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

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

Chorizo Mac N' Cheese

Traditional creamy cheddar cheese and chorizo sausage mixed with pasta and finished with buttery cracker crumbs. 14

sandwiches

All sandwiches are served with your choice of side: Dressed Mixed Greens, Beer Battered Fries, Vanilla Yogurt & Granola or Sweet Potato Waffle Fries

Roasted Ham & Brie

Sliced ham, pickled red onions and brie all melted together on toasted focaccia. 10

Almond & Orange Chicken Salad Wrap

Chopped chicken breasts, almonds, mandarin oranges, craisins and poppy seeds served in a flour tortilla wrap with spinach. 10

Grilled Salmon & Mango Chutney*

Wood Fire Grilled Salmon, sliced red onions, mango chutney and arugula on toasted sourdough. 12

Stable Stack

Slow roasted pulled pork, sliced ham, pickles and swiss cheese all melted together on toasted focaccia. 11

Squash & Carrot Portobello

Roasted portobello stuffed with zucchini, squash and carrots baked with cheddar cheese and mushrooms. 10

Grilled Cheese & Soup

The chef's pairing of cheese melted on sourdough and served with a cup of soup. 8

burgers & hotdogs

All burgers and hotdogs are served with your choice of side: Dressed Mixed Greens, Beer Battered Fries, Vanilla Yogurt & Granola or Sweet Potato Waffle 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. 10

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

Huckleberry's Hotdogs

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

The Huckleberry: Topped with cheddar cheese mac n' cheese 9

Chili & Cheese: Topped with our signature chili and cheddar cheese 10

Plain Jane: Topped with your choice of ketchup, mustard, relish or onions 8

sides

Dressed Mixed Greens 2

Beer Battered Fries 3

Sweet Potato Waffle 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.

