

# Huckleberry's & Tyson

## Dinner Menu

### Soups

All soups are served with fresh baked focaccia from Standing Stone Breads.

Potato & Cheddar Beer Chowder

Cup 4 Bowl 7

Soup Du Jour

Chef's daily soup made with seasonal ingredients.

Cup 4 Bowl 7

### Salads

All salads are served with a house made muffin.

Huckleberry's House

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

Grilled Salmon & Apricot\*

Wood Fire Grilled Salmon, dried apricots, chopped pecans and crumbled goat cheese over spring mix. Finished with fresh pomegranate seeds and balsamic dressing. 14

Mandarin Orange & Chicken Mason Jar

Wood Fire Grilled Chicken, mandarin oranges, raisins and almonds all layered in a mason jar and finished with romaine lettuce and a creamy poppy seed dressing. 12

Roasted Sweet Potato & Kale

Seasoned farro over wilted kale topped with roasted sweet potatoes and brussel sprouts, raisins, candied walnuts and finished with a bourbon brown sugar vinaigrette. 10

### Chicken, Shrimp, Salmon

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

### Quiche

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

Huckleberry's Daily Quiche

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

### Appetizers

Pretzels & Beer Cheese

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

Fried Calamari

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

Charcuterie Board

The chef's choice of gourmet meats and cheeses. 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

Bleu Cheese & Bacon Dip

Our creamy bleu cheese and bacon dip with green onions, served warm with crostinis and bagel chips. 10

Roast Beef Sliders

Thinly sliced roast beef, caramelized onions and melted horseradish cheddar on toasted slider rolls. 10

### Entrées

Huckleberry's Shrimp & Grits\*

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

Brandy & Peppercorn Filet Mignon\*

Peppercorn crusted 8oz beef filet grilled just the way you like it! Topped with a brandy cream sauce and served with garlic redskin mashed potatoes and seasonal vegetables. 26

Corrmeal Crusted Rainbow Trout\*

Crispy fried, corraeal crusted NC rainbow trout topped with a mango and black cherry chutney and served with rice pilaf and seasonal vegetables. 20

Maple Bacon Chicken

Sautéed chicken breasts topped with a maple bacon sauce and melted smoked gouda. Served with rice pilaf and seasonal vegetables. 18

Portobello & Spinach Ravioli

Portobello and spinach stuffed ravioli with a fresh sage and parmesan cream sauce. 18

Lobster Mac N' Cheese

Traditional creamy sharp cheddar cheese sauce and lump lobster meat mixed with pasta and finished with buttery cracker crumbs. 26

Sorghum Glazed Salmon\*

Pan roasted sorghum glazed salmon finished with pomegranate seeds and served with rice pilaf and seasonal vegetables. 20

Roasted Pork Chop & Warm

Bacon Slaw\*

Pan roasted frenched pork chop topped with our warm bacon slaw. Served with garlic redskin mashed potatoes and seasonal vegetables. 22

### Sandwiches

All sandwiches are served with your choice of side:

Dressed Mixed Greens, Beer Battered Fries, Sweet Potato Waffle Fries or Yogurt & Granola

Blackberry Moonshine Roast Beef

Thinly sliced roast beef topped with caramelized onion, South Mountain Distilling's Blackberry Moonshine Jam and melted horseradish cheddar on toasted harvest grain bread. 12

Spiced Sweet Potato & Beet

Spiced sweet potatoes, pickled beets, feta and spinach on toasted focaccia. 9

Almond Chicken Salad

Chopped chicken breasts, almonds, celery and onions all mixed together and served with romaine lettuce and tomato on toasted harvest grain bread. 10

### Burgers

All burgers are served with your choice of side:

Dressed Mixed Greens, Beer Battered Fries, Sweet Potato Waffle Fries or Yogurt & Granola

Farro & Kale Portobello

Grilled portobello stuffed with farro, roasted sweet potatoes, chopped kale and raisins served on toasted focaccia with lettuce and tomato. 10

Huckleberry's Burger\*

8oz 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

### Hotdogs

Wood Fire Grilled, quarter pound all beef hotdogs served on toasted poppy seed buns. All hotdogs are served with your choice of side:

Dressed Mixed Greens, Beer Battered Fries, Sweet Potato Waffle Fries or Yogurt & Granola

The Huckleberry

All beef hotdog topped with beer cheese mac n' cheese. 9

Bleu Cheese & Bacon

All beef hotdog topped with crumbled bleu cheese, bacon and fried onions. 10

The Plain Jane

All beef hotdog topped with your choice of ketchup, mustard, onions or relish. 8

### Gluten Free &

### Split Plates

Gluten Free Buns, Breads, Pastas, Muffins or Wraps

Any item on our menu can be served with gluten free buns, breads, pastas, muffins or wraps. 2

Dinner Split Plate 3

It's our pleasure to provide all our food as homemade and made to-order as possible. This means that our food may take longer, especially when we are very busy. We greatly appreciate and thank you for your patience and encourage you to enjoy a drink at the bar or order an appetizer while you wait!

\*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.