

# Huckleberry's Tryon

## Sunday Brunch 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, craisins, 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, craisins and almonds all layered in a mason jar and finished with romaine lettuce and a creamy poppy seed dressing. 12

### Chicken, Shrimp, Salmon

Chicken, Shrimp, Salmon\*  
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

### Entrées

Sausage Gravy & Biscuits  
Three buttermilk biscuits topped with traditional sausage gravy. 10

Lobster Mac N' Cheese  
Traditional creamy sharp cheddar cheese sauce and lump lobster meat mixed with pasta and finished with buttery cracker crumbs. 14

Bananas Foster Baked French Toast  
Cinnamon egg batter soaked french bread and bananas baked together and topped with a rich Myers Rum butter sauce. Served with fresh fruit. 11

### 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

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

Smoked Gouda & Apple Butter  
Creamy smoked gouda and apple butter melted together between two slices of sourdough. 10

Daily Special  
Please ask your server about the chef's specials for today!

### 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 craisins 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. 11  
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

### Sides

Dressed Mixed Greens 2

Beer Battered Fries 3

Sweet Potato Waffle Fries 3

Vanilla Yogurt & Apricot Granola 4

### 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

Brunch Split Plate 3

### Waffles

All waffles are served with maple syrup and butter on the side.

Apple Cider & Cranberry  
Fluffy and golden apple cider Belgian waffle topped with cranberry chutney and whipped cream. 9

Bourbon & Candied Bacon  
Fluffy and golden Belgian waffle topped with candied bacon, whipped cream and bourbon maple syrup. 9

Moonshine Peaches & Cream  
Fluffy and golden spiced Belgian waffle topped with Ole Smokey moonshine peaches and whipped cream. 9

Plain Belgian  
Fluffy and golden Belgian waffle. 7

### Omelets

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

Fluffy three egg omelet, made to order with your choice of three fillings. 9

Cheeses: American, Cheddar, Swiss, Feta, Pepper-Jack, Goat or Parmesan.

Fillings: Bacon, Sausage, Tomatoes, Bell Peppers, Onions, Olives, Mushrooms or Spinach.

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 BQUITY may increase your risk of foodborne illness. Please consult your physician if you are pregnant, immunocompromised, or have a chronic illness.