



Harvest Grill

at
Shelton Vineyards

STARTERS

Soup of the Harvest

Cup - 5 Bowl - 7

Artisan Cheese and Charcuterie - 15

3 Artisan Cheeses - Aged Pepperoni - Capicola Ham

Tomato Olive Salad - Fresh Fruit - Local Pickles

Toasted Bread - Housemade Blackberry Jam

Include Wine Tasting - 21

Include Wine Flight - 26

Maryland Style Cornbread Crab Cake - 12

Jumbo Lump Crab Meat - Jalapeno Mayonnaise

Black Bean Salad

† **Brie and Almond Beggars Purse - 10**

Blackberry Jam - Pineapple Peppadew Salsa

Wasabi Grilled Shrimp Cocktail - 12

Sriracha Cocktail Sauce - Wasabi

Napa Cabbage Slaw

† **Fried Green Tomato Napoleon - 9**

Fresh Mozzarella - Summer Succotash

Basil Pesto - Charred Tomato Vinaigrette

† Vegetarian †† Gluten Free

Please alert your server regarding any food allergies or concerns regardless of whether the ingredient is listed.

LUNCH ENTREES

Half-Pound Dixieland Burger - 16

Apple Brandy Beef® - Fried Green Tomatoes

Apple Wood Smoked Bacon - White Cheddar

Jalapeno Mayonnaise - Local Pickles

Toasted Pretzel Roll

Boom Bada Bing Sammich - 15

Balsamic Grilled Chicken - Capicola Ham

Ripe Tomato - Fresh Mozzarella - Basil Pesto

Pressed & Toasted Focaccia Roll

Smoked Chicken Tostadas - 14

House Smoked Chicken - Black Bean Salad

Shredded Lettuce - Chipotle Sour Cream

Pepper Jack Cheese - Ripe Tomato

Fin to Fork - Priced Daily

A Revolving Special Using Sustainably Sourced Fish and Shellfish. Frequently Local and Always Fresh.

SALADS

† **Sunshine Cove® Micro Basil Salad - 8 / 11**

Tomato Olive Salad - English Cucumber

Fresh Mozzarella - Roasted Vidalia Petals

Olive Oil & Sea Salt Croustades

Charred Tomato Vinaigrette

Low Country Caesar Salad - 7 / 10

Crisp Romaine - Cornbread Croutons

Apple Wood Smoked Bacon - Red Onions

Grape Tomatoes - Shaved Parmesan

Buttermilk Caesar Dressing

† **Harvest Grill Field Green Salad - 6 / 9**

Flora Ridge Farms® Salad Greens

English Cucumbers - Grape Tomatoes

Cornbread Croutons - Red Onions

Lemon Thyme Vinaigrette

†/†† **Far East of Eden Salad - 8 / 11**

Flora Ridge Farms® Greens - Roasted

Almonds - Mandarin Oranges - Peppadew Peppers

European Cucumbers - Red Onions

Sushi Rice Cake - Lime Ginger Vinaigrette

ADDITIONS

Maryland Style Cornbread Crab Cake - 10

All Natural Grilled Chicken - 7

5 Lemon Thyme Grilled Shrimp - 8

6oz Steak Tips - 8

4oz Seared Scottish Salmon - 8

Caribbean Seared Scottish Salmon - 17

Pineapple Peppadew Salsa - Julienned Vegetables

Roasted Fingerling Potatoes

Black & Blue Steak Salad - 16

Local Lettuce - Flank Steak - Tomatoes

Roasted Vidalia Petals - Cucumbers

Crumbled Bleu Cheese - Bacon

Charred Tomato Vinaigrette

Pasta Basilico - 15

Angel Hair - Fresh Basil - Tomato Olive Salad

Fresh Tomato & Mozzarella Gratin

Shrimp Salad, Won Ton Tacos - 16

Napa Cabbage Slaw - Pineapple Peppadew Salsa

Pickled Ginger - Wasabi

House Smoked, Asian Spiced Pork Ribs - 18

Mango Chili Glaze - Sushi Rice Cake

Grilled Summer Squash & Zucchini

Notice: Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions



WINE LIST

WHITES

- Harvest White Blend - 6 / 17
- Madison Lee White - 6 / 18
- Sauvignon Blanc - 5 / 19
- Bin 17 Chardonnay (Un-Oaked) - 6 / 18
- Riesling - 8 / 19
- Estate Chardonnay - 8 / 23
- †Family Reserve Chardonnay - 10 / 40

REDS

- Harvest Red Blend - 6 / 19
- Madison Lee Red - 6 / 18
- Merlot - 8 / 23
- Cabernet Franc - 8 / 19
- Cabernet Sauvignon - 8 / 23
- †Family Reserve Claret - 10 / 45
- †Two•Five•Nine Petit Verdot - 10 / 25
- †Two•Five•Nine Tannat - 10 / 25
- †Two•Five•Nine Malbec - 10 / 25

SWEET

- Snow Hill Blackberry - 6 / 16
- Snow Hill Peach - 6 / 16
- Salem Fork Blush - 6 / 18

SPARKLING & DESSERT

- Blanc de Blanc (Sparkling) - 8 / 25
- Yadkin Valley Port - 8 / 23

LIBRARY SELECTIONS

Please ask your server for available vintages

†Denotes Reserve Wines

Tastings & Flights

Enjoy a Wine and Food Pairing Experience!
We will be happy to make recommendations
or feel free to experiment!

Wine Tasting & Flights- 6 / 12

Choose 1 oz. or 2 oz. pours of your choice of
five different Shelton Vineyards® wines and take
home a souvenir tasting glass.

Excludes Reserve and Library Wines

Grand Tasting - 25

2 oz. pours of your choice of four different Reserve
Wines accompanied by assorted cheese, nuts, fruit
and chocolate.

Includes a Shelton Vineyards® Souvenir Crystal
Wine Glass .

Wines With a Twist

- | | |
|-----------------------------|----------------------------|
| Spritzer - 6 | Fuzzy Navel - 5 |
| Snow Hill Peach or Black- | Peach Infused Wine / |
| berry / Splash of Sprite | Orange Juice |
| Cosmopolitan - 6 | Sangria - 6 |
| Salem Fork Blush / Port / | Port / Madison Lee Red / |
| Cranberry Juice / Squeeze | Splash of Sprite/ Squeeze |
| of Lime & Orange Juice | of Orange, Lemon & Lime |
| Sparkling Sunset - 7 | Juice |
| Sparkling Wine / Orange | Sweet Peach Tea - 6 |
| & Cranberry Juice / | Peach Infused Wine / |
| Grenadine | Sweet Tea |
| Mimosas - 7 | Kir Royale - 8 |
| Blanc de Blanc / Orange | Blanc de Blanc / Snow Hill |
| Juice | Blackberry |

SUNDAY BRUNCH a La Carte

Low Country Crab Cake & Eggs - 16
Jumbo Lump Crab Cake - Fried Egg
Bacon, Sweet Corn and Vidalia Ragout
White Cheddar Grits

Corsica Breakfast Wrap - 14
Scrambled Egg - Fresh Mozzarella
Ripe Tomato - Capicola Ham
Warm Spinach Tortilla - Basil Pesto

Shrimp & Loaded White Cheddar Grits - 16
Apple Wood Smoked Bacon - Vidalia Petals
Chipotle Sour Cream - Grilled Summer Squash
& Zucchini

Farmers Cheese Blintzes - 14
Housemade Blackberry Jam - Apple Wood Smoked
Bacon - White Cheddar Grits

Southern Fried Peasant Breakfast Club - 15
Fried Green Tomato - Apple Wood Smoked Bacon
Melted Pepper Jack Cheese - Fried Eggs
Jalapeno Mayonnaise - Toasted Wheat Bread

Served each Sunday from 11am to 3 pm