

BRUNCH WINTER 2009

BRUNCH

Locally owned and operated for over 20 years

SPICY CAJUN OMELET 9

Andouille sausage, roasted red and poblano peppers, roma tomatoes, pepper jack cheese

TRADITIONAL OMELET 9

Honey glazed ham and cheddar cheese

B“E”LT SANDWICH 9

Bacon, eggs, lettuce, tomato, mayonnaise, queso cheese

FRENCH TOAST 9

Topped with a banana berry compote

HICKORY GRILLED SIRLOIN AND EGGS 17

8oz center cut top sirloin, gorgonzola green onion butter, two scrambled eggs

Choose two: Applewood smoked bacon, Jason’s hashbrown casserole, stoneground grits, Fresh fruit, honey glazed ham

TACOS AND WRAPS

ROASTED WRAPS

Fresh wheat tortilla shells rolled to order

Wood Roasted Salmon 10 Asian Chicken 9 Chicken Caesar 9

STREETSIDE TACOS

All served with fresh corn or flour tortillas, avocado salsa, red onions, scallions lime sour cream, cilantro. Two or Three Tacos.

Short Rib 9 / 12 Pulled Chicken 9 / 12 Baja Fish 9 / 12

SANDWICHES

HARPER’S CLASSIC ANGUS BURGER 8

Betty’s Pimento™, jack or cheddar, mayo, mustard, lettuce, tomato, relish, red onion with French fries, Carolina Cole Slaw™, Baked Beans, or Pesto Pasta Salad

HARPER’S VEGGIE BURGER 8

Great house made recipe, provolone cheese, whole wheat bun with Pesto Pasta Salad

HICKORY GRILLED CHICKEN 8

Jack cheese, lettuce, tomato, mayo, mustard sauce

SLOW-COOKED PULLED PORK BBQ 7

Hickory pit smoked hand-pulled pork, Western or Eastern NC sauce

SLOW SMOKED TEXAS BRISKET 9

Texas toast, cheddar cheese, Western NC BBQ sauce

HARPER’S SIGNATURES

SIX CHEESE PENNE PASTA 13

Original Italian sausage, bacon and tomato, basil, six cheeses cream sauce, artisan bread

CHICKEN SUPREMES 13

Original recipe, BBQ and supreme mustard sauces with Carolina Cole Slaw™ and french fries

HICKORY GRILLED SIRLOIN 16

8 oz center cut top sirloin, gorgonzola green onion butter, loaded baked potato

ATLANTIC SALMON 14

Honey mustard glazed, blackened or grilled with roasted market vegetables

SLOW SMOKED BBQ PLATTERS

TEXAS BEEF BRISKET 12

Authentic slow smoked BBQ Angus beef with Carolina Cole Slaw™ and french fries

HICKORY SMOKED BBQ CHICKEN 13

Slow smoked and wood grilled boneless breast, Western NC sauce Carolina Cole Slaw™ and french fries

SLOW-COOKED PULLED PORK BBQ PLATTER 11

Hickory pit smoked hand-pulled pork, Western or Eastern NC sauce with Carolina Cole Slaw™ and french fries

STARTERS

Original Chicken Supremes 8

Sliders ‘3 Ways’ 8

Harper’s Dipping Trio 7

Potato Chips & Danish Blue 7

Soup of the Day 5 / 3

BBQ Wings 7

Cajun Calamari 8

Cheese Fries 5

HICKORY WOOD-FIRED ARTISAN PIZZAS

All pizzas made with organic flour

BBQ CHICKEN 9

MARGHERITA 10

THE BEST PEPPERONI 9

CHICAGO 9

**‘CERTIFIED PIZZA CHEF ON DUTY’
WHOLE WHEAT CRUST AVAILABLE ADD \$1**

GREAT SIDES

Roasted Market Vegetables 4

Carolina Cole Slaw 3

Twice Baked Beans 4

Collard Greens 4

Sweet Potato Fries 5

French Fries 4

Pimento Mac and Cheese 4

Southern Green Beans 4

Sweet Jalapeno Hushpuppies 4

Corn Bread 1

DESSERTS

The Ultimate Brownie 5 Mini 3

Harper’s Deep Dish Apple Pie 5

Chocolate Mousse Tuxedo Cake 5

Dessert Mini Trio 8

Chocolate Raspberry Cheesecake 5

Cappuccino 3 Espresso 1

BRUNCH COCKTAILS

HOUSE RECIPE BLOODY MARY 5

FRESHLY SQUEEZED MIMOSA 5

Neil Fleming
Proprietor

Jason Swyt
Chef

Your Satisfaction is Guaranteed.
18% gratuity added on parties of 6 or more

WINES

Please feel free to ask your server for recommendations and assistance.

HOUSE WINES: 'WOODBRIIDGE' by ROBERT MONDAVI

	<u>GL</u>	<u>BTL</u>
Chardonnay, Sauvignon Blanc, White Zinfandel, Merlot, Cabernet Sauvignon	5	19

SPARKLING

	<u>GL</u>	<u>BTL</u>
Domaine Chandon Brut NV, California		30
Francois Montand Brut NV, France	6	30
Veuve Clicquot "Yellow Label" Brut NV, France		60

WHITE

	<u>GL</u>	<u>BTL</u>
Sauvignon Blanc, NO, Lake County	7	24
Pinot Gris, King Estate, Oregon	12	39
Pinot Grigio, Ecco Domani, Italy	6	23
Pinot Grigio, Ca Donini, Italy	7	26
White Zinfandel, Beringer, California	6	23
Riesling, J Lohr Estates, Monterey	7	26
Chardonnay, Pensfold "Rawson's Retreat", Australia	6	23
Chardonnay, Alamos, Argentina	7	26
Chardonnay, La Crema, Sonoma Coast	12	39
Chardonnay, Kendall-Jackson,	9	34
Chardonnay, Clos du Bois, California	8	26
Chardonnay, Beringer, California		32
Chardonnay, Sonoma Cutrer, Russian River Ranches, Sonoma		36
Chardonnay, Jordan, Sonoma		48

RED

	<u>GL</u>	<u>BTL</u>
Pinot Noir, Mondavi Private Selection, Central Coast	6	23
Pinot Noir, Castle Rock, Monterey	9	30
Pinot Noir, Erath, Oregon	12	39
Pinot Noir, Estancia, Monterey	9	34
Pinot Noir, MacMurray, Sonoma Coast	10	34
Pinot Noir, King Estate, Oregon		44
Pinot Noir, Bouchaine, Carneros		40
Chianti (Sangiovese), Frescobaldi "Castiglioni", Italy	9	30
Shiraz, Pensfold "Rawson's Retreat", Australia	6	23
Merlot, Red Rock, California	7	26
Merlot, Kendall-Jackson, California	11	37
Merlot, Frei Bros, Northern Sonoma	10	34
Merlot, Franciscan, Napa		40
Merlot, Sterling Vintner's Collection, California	9	30
Cabernet Sauvignon, Beringer, California	8	30
Cabernet Sauvignon, Heron, California	8	30
Cabernet Sauvignon, Alamos, Argentina	7	26
Cabernet Sauvignon, Jordan, Sonoma		68
Cabernet Sauvignon, McWilliams, Australia	7	26
Cabernet Sauvignon, Rodney Strong, California	10	37
Zinfandel, Rancho Zabaco, Heritage Vines, Sonoma	7	26

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