

SUMMER BRUNCH 2010

BRUNCH

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

ROASTED VEGETABLE OMELET 9

Market vegetables and ricotta cheese

FRENCH TOAST 9

Topped with a banana berry compote

MALTED WAFFLE 9

Topped with whipped cream and warm peaches

HICKORY GRILLED SIRLOIN AND EGGS 16

8oz center cut top sirloin, two scrambled eggs

Choose two: Applewood smoked bacon, Tuck's hashbrown casserole, fresh fruit, honey glazed ham, Adluh stoneground grits

BURGERS & SANDWICHES

HARPER'S CLASSIC ANGUS BURGER 9

Betty's Pimento™, jack or cheddar, mayo, mustard, lettuce, tomato, relish, red onion

HARPER'S VEGGIE BURGER 8

Great house made recipe, provolone cheese

ROTISSERIE TURKEY CLUB 9

Applewood smoked bacon, swiss, cheddar, mayo, lettuce, tomato

HARDEN STREET GRILLED CHICKEN 10

Melted jack cheese, arugula, red onion, mayo, supreme mustard sauce

SLOW-COOKED PULLED PORK BBQ 8 / 11

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

Choose one: Carolina Cole Slaw™, French Fries, Baked Beans, Pasta Salad

SALADS

SESAME CRUSTED AHI TUNA 13

Saku 'block,' seared rare, field greens, peanut noodles, soy ginger vinaigrette

ORIGINAL HICKORY GRILLED ORIENTAL 10

Asian greens, fried wontons, cucumbers, red peppers, almonds, mushrooms, red peppers

HARPER'S SUPREME CHEF 10

Crispy chicken, jack and cheddar, avocado, croutons, tomatoes, cucumbers, egg, bacon

SOUP OR SPUD AND HOUSE OR CAESAR 10

Today's scratch soup or loaded baked potato with our 'big' salad
Add grilled chicken 13 Add grilled shrimp 15 salad only 7

ENTREES

PRIME RIB 11oz 19 / 16oz 23

Dry rub seasoned and slow roasted with au jus and a loaded baked potato

TEXAS BEEF BRISKET 11

Authentic slow smoked BBQ Angus beef with corn on the cob and baked beans

FRESH ATLANTIC SALMON 14

Honey mustard glazed, blackened or grilled with roasted summer vegetables

SMOKED CHICKEN SAN ANTONIO 14

Roasted peppers, onions, brown rice, spicy black beans, queso cheese, scallions

CHICKEN ROTI 13

Semi-boneless half rotisserie chicken, brown rice, southern green beans

SIX CHEESE PENNE PASTA 13

Italian sausage, bacon, tomato, basil, six cheese cream sauce, Artisan bread

CHICKEN SUPREMES 13

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

Add a starter house or caesar salad to any entrée 3

HARPER'S®

RESTAURANT

Locally owned and operated for over 20 years

DAILY SCRATCH SOUPS 5/3

Southwest Tortilla

Potato Cheddar

STARTERS

Original Chicken Supremes 8

Chicken or Spinach Quesadilla 7

Cajun Calamari 8

Harper's Dipping Trio 7

Honey Wheat Cheese Bread 5

Potato Chips & Danish Blue 7

House or Caesar Starter Salad 3

IRON SKILLET SHARING SIDES

Yellow Squash Casserole 7

Pimento Mac & Cheese 7

Roasted Summer Vegetables 7

Skillet Apples 6

Twice Baked Beans 6

OTHER SIDES

Carolina Cole Slaw 3

Grilled Corn on the Cob 4

Collard Greens 4

Pesto Pasta Salad 4

Tomato and Cucumber Salad 4

Sweet Potato Fries 4

Spicy Beans and Rice 4

Garlic Mashers 4

Southern Green Beans 4

French Fries 3

Loaded Idaho Potato 5

Vegetable Plate with Artisan Bread 12

DESSERTS

The Ultimate Brownie 5 Mini 3

Blackberry Cheesecake 5

Harper's Deep Dish Apple Pie 5

Key Lime Pie 5

Chocolate Mousse Tuxedo Cake 5

Cappuccino 3 Espresso 1

Andrew Tucker

Chef

Tim Campau

Sous Chef



We proudly serve certified South Carolina grown produce

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

WINES

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

PROPRIETOR'S SELECTIONS		BTL
WHITE		
King Estate Pinot Gris Oregon, 2007	33	
Franciscan Chardonnay 'Cuvee Sauvage' Carneros, 2006	50	
Sonoma Cutrer Chardonnay Russian River, 2007	39	
Jordan Chardonnay Sonoma, 2006	48	
Groth Sauvignon Blanc Napa, 2008	36	
Conundrum White Blend California, 2008	48	
RED		
Jordan Cabernet Sauvignon Alexander Valley, 2005	65	
MacMurray Pinot Noir Sonoma Coast, 2007	37	
Rutherford Hill Merlot Napa, 2004	37	
Pedroncelli Pinot Noir Russian River Valley, 2007	40	
Cecchi Vino Nobile di Montepulciano Prugnolo Gentile, DOCG Italy, 2004	42	
Silverado Cabernet Sauvignon Napa, 2005	44	
La Crema Pinot Noir Sonoma Coast, 2007	38	
Cain Cuvee Meritage Napa, NV4	62	
Franciscan Merlot Oakville, 2005	40	

HOUSE WINES by ROBERT MONDAVI 'WOODBIDGE'

	3oz	6oz	9oz	BTL
Chardonnay, Sauvignon Blanc, White Zinfandel, Merlot, Cabernet Sauvignon	3	5.25	7	19
SPARKLING				
	1/4 BTL			BTL
Domaine Chandon Brut NV, California	8			30
Veuve Clicquot "Yellow Label" Brut nv, France				60
WHITE				
	3oz	6oz	9oz	BTL
Sauvignon Blanc, Whitehaven, New Zealand	4.25	7.75	10.25	32
Sauvignon Blanc, NO, Lake County	3.50	6	8	27
Pinot Grigio, Ecco Domani, Italy	3.50	6	7.25	26
Pinot Grigio, Giocato, Primorska Region	4	7	9.25	29
Pinot Grigio, Placido, Italy	3	5.25	7	24
White Zinfandel, Beringer, California	3.50	6	7.25	26
Riesling, J. Lohr Estates, Monterey	4	7	9.25	30
Chardonnay, Penfolds "Rawson's Retreat," Australia	3	5.25	7	24
Chardonnay, Alamos, Argentina	4	7	9.25	30
Chardonnay, La Crema, Sonoma	5	9.50	12.75	40
Chardonnay, Kendall-Jackson, California	4.25	7.75	10.25	32
RED				
	3oz	6oz	9oz	BTL
Pinot Noir, Mondavi Private Selection, Central Coast	3.25	6	8	26
Pinot Noir, Castle Rock, Monterey	3.75	7	9.25	29
Pinot Noir, Viridian, Oregon	5.25	8.50	11.50	36
Pinot Noir, Estancia, Monterey	4	7	9.25	31
Shiraz, Penfold's "Rawson's Retreat," Australia	3	5.25	7	24
Syrah, Bridlewood, Central Coast	5	8.50	11.50	34
Meritage, Kendall-Jackson, California	5.25	8.50	11.50	39
Merlot, Castle Rock, Napa	3.75	7	9.25	29
Merlot, Frei Bros, Northern Sonoma	4.25	7.75	10.50	33
Merlot, Sterling Vintner's Collection, California	4.25	7.75	10.50	33
Cabernet Sauvignon, Rodney Strong, Sonoma County	4.25	7.75	10.50	31
Cabernet Sauvignon, Alamos, Argentina	3.50	6	8.00	26
Cabernet Sauvignon, Sawbuck, Mendocino	3.50	6	8.00	26
Zinfandel, Ravenswood, Lodi	4.25	7.75	10.50	31

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