

**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, honey wheat bun

**HICKORY GRILLED CHICKEN 9**  
Jack cheese, lettuce, tomato, mayo, supreme mustard sauce

**SLOW-COOKED PULLED PORK BBQ 8 / 11**  
Hickory pit smoked hand-pulled pork, Midlands Mustard-based, or Pee Dee Pepper Vinegar 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**  
Fried wontons, shredded greens, mushrooms, red peppers, scallions, toasted almonds  
Oriental dressing

**FRIED OYSTER SPINACH SALAD 10**  
Spinach, caramelized onions, mushrooms, eggs, bacon, Hot Honey Dijon

**CHIPOTLE CHILE ROASTED CHICKEN 10**  
Baby mixed greens, charred corn, spicy black bean salsa, jack and cheddar, tortilla strips  
Creamy Garlic

**HARPER'S SUPREME CHEF 10**  
Crispy chicken, jack and cheddar, avocado, croutons, tomatoes, cucumbers, egg, bacon

**ENTREES**

**PRIME RIB 11oz 19 / 16oz 23**  
Dry rub seasoning, slow roasted with au jus and a loaded baked potato

**HICKORY GRILLED SIRLOIN 17**  
8oz center cut top sirloin, gorgonzola green onion butter, garlic mashers

**PECAN CRUSTED TROUT 17**  
Honey lemon butter sauce, winter vegetables

**TEXAS BEEF BRISKET 13**  
Authentic slow smoked BBQ Angus beef with French fries and Carolina Cole Slaw™

**FRESH ATLANTIC SALMON 16**  
Honey mustard glazed, blackened or grilled with grilled asparagus

**BBQ PORTERHOUSE PORK CHOP 17**  
Brown butter spiced sweet potatoes, apples, BBQ glaze

**SMOKED CHICKEN SAN ANTONIO 12**  
Roasted peppers, onions, brown rice, spicy black beans, jack and cheddar, scallions

**SLOW ROASTED BONELESS BEEF SHORT RIBS 17**  
Garlic mashers and oven dried tomato chimichurri sauce

**OMAHA FILET MIGNON 22**  
Simply grilled or pimento cheese encrusted, charred asparagus, loaded Idaho baked potato

**CHICKEN ROTI 13**  
Semi-boneless half rotisserie chicken, brown rice, southern green beans

**SLOW SMOKED DANISH BABY BACK RIBS 20**  
'Original' pork ribs, proprietary BBQ sauce with French fries and Carolina Cole Slaw™

**SIX CHEESE PENNE PASTA 13**  
Italian sausage, bacon, tomato, basil, six cheese cream sauce, Artisan bread

**CHICKEN SUPREMES 13**  
BBQ and Supreme mustard sauces with Carolina Cole Slaw™ and french fries

**DAILY SCRATCH SOUPS 5/3**

SUN Santa Fe Chicken  
MON Creamy Chicken Noodle  
TUE Tuscan Bean  
WED Brunswick Stew  
THU Spicy Black Bean  
FRI Colorado Chili  
SAT Potato Cheddar

**STARTERS AND SMALL SALADS**

Original Chicken Supremes 8  
Crispy Calamari 8  
Sliders 'Three Ways' 8  
Chicken or Spinach Quesadilla 7  
Harper's Dipping Trio 7  
Potato Chips & Danish Blue 8  
House or Caesar Salad 4  
Fried Oyster Spinach Salad 6

**IRON SKILLET SHARING SIDES**

Pimento Mac & Cheese 6  
Spiced Sweet Potatoes 6  
Roasted Winter Vegetables 6  
Twice Baked Beans 5  
Skillet Apples 5

**OTHER SIDES**

Carolina Cole Slaw 3  
Pesto Pasta Salad 4  
Sweet Potato Fries 4  
Collard Greens 4  
Spicy Beans and Rice 5  
Garlic Mashers 4  
Southern Green Beans 5  
French Fries 3  
Loaded Idaho Potato 5  
Vegetable Plate with Artisan Bread 12



**We proudly serve certified South Carolina grown produce**

**DESSERTS**

The Ultimate Brownie 5  
Mini Brownie 3  
Harper's Deep Dish Apple Pie 5  
White Chocolate Raspberry Cheesecake 5  
Chocolate Mousse Tuxedo Cake 5  
Cappuccino 3 Espresso 1

**Andrew Tucker**   **Robert Roma**  
Chef   Sous Chef

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.  
Join us for 'Wine Down Wednesdays'. All bottles half off ( *excluding Proprietor's List* )

PROPRIETOR'S SELECTIONS		BTL
<b>WHITE</b>		
Whitehaven Sauvignon Blanc New Zealand, 2008	31	
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	
<b>RED</b>		
Jordan Cabernet Sauvignon Alexander Valley, 2005	65	
MacMurray Pinot Noir Sonoma Coast, 2007	37	
Pedroncelli Pinot Noir Russian River Valley, 2007	40	
Rutherford Hill Merlot California, 2005	43	
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
<b>SPARKLING</b>				
	<b>1/4 BTL</b>			<b>BTL</b>
Domaine Chandon Brut NV, California	8			30
Veuve Clicquot "Yellow Label" Brut NV, France				60
<b>WHITE</b>				
	<b>3oz</b>	<b>6oz</b>	<b>9oz</b>	<b>BTL</b>
Sauvignon Blanc, NO, Lake County	3.50	6	8	27
Pinot Grigio, Ecco Domani, Italy	3.50	6	7.25	26
Pinot Grigio, Benvolio, Italy	3.50	6	7.25	26
White Zinfandel, Beringer, California	3	5.25	7	21
White Blend, Menage a Trois, Monterey	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, Simi, Sonoma	4.75	9.00	11.50	39
Chardonnay, La Crema, Russian River Valley	5	9.50	12.75	40
Chardonnay, Kendall-Jackson, California	4.25	7.75	10.25	32
<b>RED</b>				
	<b>3oz</b>	<b>6oz</b>	<b>9oz</b>	<b>BTL</b>
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, 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
Cabernet Sauvignon, Chalone, Monterey	3.75	7	9.25	29
Zinfandel, Rancho Zabaco "Dancing Bull" California	3.75	7	9.25	29

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We proudly support

