

WINTER LUNCH

HARPER'S®

BURGERS AND SANDWICHES

ROCK HOUSE FARM AMERICAN WAGYU STEAK BURGER 12

all natural American Wagyu, Vermont white cheddar, caramelized onions, mushrooms, A-1

HOUSE MADE VEGGIE BURGER 9

great house made recipe, provolone cheese

HARPER'S CERTIFIED ANGUS BURGER 10

Betty's pimento™, jack or cheddar, mayo, mustard, leaf lettuce, tomato, sweet relish, red onion

FRIENDLY GRILLED CHICKEN 10

melted jack cheese, lettuce, red onion, tomato, mayo, supreme mustard sauce

SLOW-COOKED PULLED PORK BBQ 9 / 14

hickory pit smoked hand-pulled pork, Western NC tomato based or Eastern NC pepper vinegar sauce, sandwich or platter

BBQ BRISKET TACOS two or three tacos 11 / 14

served with fresh corn or flour tortillas with spicy black beans and rice

ROTISSERIE TURKEY CLUB 10

applewood smoked bacon, lettuce, tomato, swiss, cheddar, mayo, whole wheat bread

ROASTED SALMON WRAP 10

avocado salsa, lettuce, jack and cheddar, chipotle sour cream, fire roasted salsa

CLASSIC 'FREIRICH' REUBEN 10

corned beef (or turkey), swiss, sauerkraut, Thousand Island, marbled rye

choose one: Carolina Cole Slaw™, french fries, baked beans, pesto pasta salad

SALADS

SUPREME CHEF SALAD 10

crispy chicken, jack and cheddar, cucumbers, grape tomatoes, croutons, egg, bacon, avocado

ORIGINAL GRILLED ORIENTAL 10

wood-grilled chicken, fried wontons, scallions, almonds, mushrooms, cucumbers, red peppers

SESAME AHI TUNA 14

saku 'block' seared rare, field greens, wasabi, peanut noodles, sesame soy ginger vinaigrette

CAROLINA BBQ SALAD 12

pulled pork or crispy chicken bbq, sweet potatoes, red onions, jack and cheddar

HARPER'S STEAK 'HOUSE' 13

grilled flank steak, crisp romaine, charred tomatoes, portobello mushrooms, blue cheese crumbles, creamy garlic dressing, fried onion rings

SOUP OR SPUD AND HOUSE OR CAESAR 10

today's scratch soup or loaded baked potato, our big salad
add chicken 13 add shrimp 15 salad only 8

ENTREES

add a starter house or caesar salad to any entrée 3

THE ORIGINAL CHICKEN SUPREMES 14

BBO and supreme mustard sauces, french fries, Carolina Cole Slaw™

OVEN ROASTED HALF CHICKEN 14

semi boneless half rotisserie chicken, mashed red potatoes, southern green beans

SIX CHEESE PENNE PASTA 14

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

HICKORY GRILLED SIRLOIN 17

8 oz center cut sirloin, gorgonzola butter, loaded Idaho baked potato

CAROLINA CRAB CAKES 16

house made recipe, roasted corn salsa, cajun remoulade, Carolina Cole Slaw™

FONTINA CHICKEN 14

smokehouse bacon, melted fontina cheese, warm mustard sauce, collards and pesto pasta salad

FRESH ATLANTIC SALMON 14

honey mustard glazed, blackened or grilled with roasted vegetables

DAILY SCRATCH SOUPS 5/3

SUNDAY

Santa Fe Chicken

MONDAY

Creamy Chicken Noodle

TUESDAY

Clam Chowder

WEDNESDAY

Spicy Black Bean

THURSDAY

Brunswick Stew

FRIDAY

Colorado Chili

SATURDAY

Potato Cheddar

STARTERS

LITTLE HOUSE, CAESAR 5 OR CHOPPED SALAD

GUACAMOLE 'LIVE' 10

prepared tableside

CRISPY CAJUN CALAMARI 9

with house cocktail and dill tartar

TRUFFLE PARMESAN FRIES 6

LUMP CRAB & ARTICHOKE DIP 10

freshly baked flatbread

CHICKEN OR SPINACH

QUESADILLA 9

with wood-fired salsa

ORIGINAL CHICKEN SUPREMES 8

with french fries and dipping sauces

sub a loaded Idaho baked potato—add 2

HARPER'S DIPPING TRIO 9

warm pimento cheese, wood-fired salsa,
three cheese spinach dip

MARKET VEGETABLES / SIDES

FRENCH FRIES 4

ROASTED VEGETABLES 6 / 4

COLLARD GREENS 6 / 4

CAROLINA COLE SLAW™ 4

SWEET POTATO FRIES 5

SPICY BEANS AND RICE 5

LOADED IDAHO BAKED POTATO 5

BAKED SWEET POTATO 4

SKILLET APPLES 6 / 4

MASHED RED POTATOES 4

SOUTHERN GREEN BEANS 5

TWICE BAKED BEANS 6 / 4

VEGETABLE PLATE WITH

ARTISAN BREAD 12

DESSERTS

THE ULTIMATE BROWNIE 5 MINI 3

KEY LIME PIE 5

HARPER'S DEEP DISH APPLE PIE 5

CHOCOLATE MOUSSE TUXEDO CAKE 5

CAPPUCCINO 3 ESPRESSO 1

Mark Sienko
Proprietor

John Smith
Chef

*Your Satisfaction is Guaranteed.
18% gratuity included on parties of 6 or more
Gluten Free Menu available*