

GLUTEN FREE MENU 2009

HARPER'S®

RESTAURANT

Locally owned and operated for over 20 years

STARTERS AND SMALL SALADS

HARPER'S DIPPING TRIO 7

Betty's Pimento Cheese™, three cheese spinach dip, wood-fired salsa
Served with warm corn tortilla chips

HOUSE POTATO CHIPS 7

Quick fried hot potato chips with Danish Blue cheese sauce and crumbles, scallions

HOUSE STARTER SALAD 4

Served with your choice of our great house made gluten free salad dressings:
Danish Blue Cheese, Creamy Garlic, Herb Vinaigrette, Thousand Island, Mustard Honey
Please ask for no croutons

CAESAR STARTER SALAD 4

Tossed in our house made gluten free Caesar dressing
Please ask for no croutons

BIG SALADS

HARPER'S HOUSE SALAD 7

Served with your choice of our great house made gluten free salad dressings:
Danish Blue Cheese, Creamy Garlic, Herb Vinaigrette, Thousand Island, Mustard Honey
Please ask for no croutons and no bread add grilled shrimp 12

CAESAR SALAD 7

Tossed in our house made gluten free Caesar dressing
Please ask for no croutons and no bread add grilled shrimp 12

GRILLED CHEF SALAD 10

Mixed greens, queso cheese, avocado, cucumbers, tomatoes, bacon, egg
Served with your choice of our great house made gluten free salad dressings:
Danish Blue Cheese, Creamy Garlic, Herb Vinaigrette, Thousand Island, Mustard Honey
Please ask for no croutons and no bread

ENTREES

HICKORY GRILLED SIRLOIN 16

8oz center cut top sirloin, gorgonzola green onion butter, garlic mashers

TEXAS BEEF BRISKET 13

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

ATLANTIC SALMON 14

Honey mustard glazed, blackened or grilled with roasted winter vegetables

HICKORY GRILLED PORK 'FILET MIGNON' 21

Smokehouse bacon, BBQ glaze, baked sweet potatoes

GRILLED CHICKEN SUPREMES 13

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

HICKORY GRILLED FILET MIGNON 21

Simply grilled with a loaded baked potato

HALF ROASTED CHICKEN 13

Lemon herb seasoned semi boneless half chicken, brown rice, southern green beans

SLOW SMOKED DANISH BABY BACK RIBS 19

'Original' pork ribs, proprietary BBQ sauce with Carolina Cole Slaw™ and french fries

SLOW-COOKED PULLED PORK BBQ 11

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

HARPER'S VEGETABLE PLATE 11

Roasted autumn vegetables, southern green beans, grilled asparagus
Please ask for no bread

HICKORY SMOKED BBQ CHICKEN 13

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

DAILY SCRATCH SOUPS 5

Colorado Chili

IRON SKILLET SHARING SIDES

Roasted Autumn Vegetables 6

Collard Greens 6

Skillet Apples 6

Twice Baked Beans 5

OTHER SIDES

Carolina Cole Slaw 3

Grilled Asparagus 5

Baked Sweet Potato 4

Spicy Beans and Rice 4

Garlic Mashers 4

Southern Green Beans 4

French Fries 4

Loaded Idaho Potato 5

DESSERT

Ice Cream 4

Cappuccino 3

Espresso 1

ABOUT OUR GLUTEN FREE MENU

Every item is prepared from scratch in house using premium gluten free ingredients such as Lea and Perrins Steak Sauce, French's Worcestershire and Mustard, Hunt's and Heinz tomato products, Cattleman's BBQ Sauces, Duke's Mayo, Grey Poupon and Gulden's Mustard. Our tortilla chips are simply made with corn, water and lime.

There is no beef or chicken base in any item on this menu.

Our Flourless Chocolate Cake is made in house only with premium chocolate, Kahlua, butter, sugar, salt, eggs and vanilla.

Any sandwich on our regular menu may be ordered 'no bun' with the exceptions of Hickory Grilled Chicken (Tamari in marinade) and the Veggie Burger (oats).

Our French fries are not sprayed with modified food starch and are gluten free. However, our sweet potato fries are not gluten free.

Please feel free to ask your server or a manager if you have a question or concern with any item on this menu.

Neil Fleming
Proprietor

Jason Swyt
Chef

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