

HARPER'S®

SPRING 2010

BRUNCH

SPICY CAJUN OMELET andouille sausage, roasted red and poblano peppers, pepper jack cheese 9

TRADITIONAL OMELET honey glazed ham and cheddar 9

B“E”LT SANDWICH smoked bacon, eggs, mayo, lettuce, tomato, jack and cheddar cheese 9

HARPER'S FRENCH TOAST warm banana-berry compote 9

MALTED WAFFLE whipped cream, warm peaches 9

HICKORY GRILLED SIRLOIN AND EGGS center cut top sirloin, gorgonzola green butter, two scrambled eggs 17

Choose two: applewood smoked bacon, Dar's hashbrown casserole, fresh fruit, stoneground grits, honey glazed ham

BURGERS AND SANDWICHES

CLASSIC ANGUS BURGER Betty's Pimento™, jack or cheddar, mayo, mustard, lettuce, tomato, relish, red onion 10

BLUE CRAB CAKE HOAGIE swiss, applewood smoked bacon, fresh avocado, spicy cajun aioli 15

HARPER'S VEGGIE BURGER provolone, chili sauce, mustard, mayo, lettuce, tomato, onion 9

ROTISSERIE TURKEY CLUB applewood smoked bacon, swiss, cheddar, mayo, lettuce, tomato 9

FAIRVIEW GRILLED CHICKEN melted jack, mayo, red onion, tomato, arugula, supreme mustard 10

SLOW SMOKED PULLED PORK BBQ Western or Eastern NC sauce, sandwich or platter 8 / 11

STREETSIDE TACOS AND WOOD-FIRED PIZZAS

TACOS: pulled rotisserie chicken or Baja fish. two or three tacos 9 / 12
served with fresh corn or flour tortillas, avocado salsa, red onions, scallions, chipotle sour cream

PIZZAS: Wood oven, certified pizza chef, wheat crust available—add one dollar

BBQ Chicken 10

Sicilian 11

Pepperoni 10

Chicago 10

Crab and Artichoke 12

Chef's Special MKT

ENTREES

SUPREME CHEF SALAD crispy chicken, jack and cheddar, avocado, croutons, tomatoes, cucumbers, eggs, bacon 10

ORIGINALGRILLED ORIENTAL marinated chicken, fried wontons, shredded greens, mushrooms, cucumbers 10

AHI TUNA SALAD Saku 'block', seared rare, field greens, peanut noodles, sesame soy ginger vinaigrette 13

SOUP OR SPUD AND HOUSE OR CAESAR today's scratch soup or loaded baked potato with our big'salad 10
add grilled chicken 13 add grilled shrimp 15 salad only 7

MOUNTAIN TROUT pesto, tomatoes, blackened shrimp, mushrooms, almonds, roasted vegetables 16

ATLANTIC SALMON honey mustard glazed, simply grilled, or blackened with garlic mashers 16

ROTISSERIE CHICKEN lemon herb seasoned semi boneless half roasted chicken, brown rice, southern green beans 13

PRIME RIB 11oz / 16oz dry rubbed, slow roasted au jus, loaded Idaho potato 19 / 23

HARPER'S CHICKEN SUPREMES BBQ and supreme mustard sauces, Carolina cole slaw™ and french fries 13

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

TEXAS BEEF BRISKET authentic slow smoked angus beef with Carolina cole slaw™ and french fries 13

MARKET SKILLET VEGETABLES AND SIDES

BRUSSELS SPROUTS 7 / 5

ROASTED SPRING VEGETABLES 7 / 5

COLLARD GREENS 6 / 4

MAC AND CHEESE 6 / 4

TWICE BAKED BEANS 6 / 4

FRENCH FRIES 4

SWEET POTATO FRIES 5

BROCCOLI 5

SPICY BEANS & RICE 5

LOADED IDAHO POTATO 5

CAROLINA COLE SLAW™ 4

PESTO PASTA SALAD 5

GRILLED ASPARAGUS 5

GARLIC MASHERS 4

SOUTHERN GREEN BEANS 5

ROB CURTIN— proprietor
DARIUS AMIDI— chef

locally owned and operated since 1987
18% gratuity added to parties of 6 or more

gluten free menu available
please notify us of any food allergies

WINES

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

PROPRIETOR'S SELECTIONS		HOUSE WINES by ROBERT MONDAVI 'WOODBIDGE'	
WHITE		Chardonnay, Sauvignon Blanc, White Zinfandel, Merlot, Cabernet Sauvignon	GL / BTL 6 / 19
Torii Mor Pinot Blanc Oregon, 2005	42	SPARKLING	
Mer Soleil Chardonnay Central Coast, 2006	65	Domaine Chandon Brut NV, California	30
Franciscan Chardonnay 'Cuvee Sauvage' Carneros, 2004	66	Francois Montand Brut NV, France	6 / 30
Rombauer Chardonnay Carneros, 2008	54	Veuve Clicquot 'Yellow Label' Brut NV, France	60
Jordan Chardonnay Sonoma, 2007	48	WHITE	
Groth Sauvignon Blanc Napa, 2008	36	Sauvignon Blanc, Honig, Napa	9 / 30
Conundrum White Blend California, 2006	48	Sauvignon Blanc, Kim Crawford, New Zealand	34
RED		Pinot Gris, King Estate, Oregon	9 / 30
Jordan Cabernet Sauvignon Alexander Valley, 2005	76	Pinot Grigio, Danzante, Italy	7 / 24
Hess Cabernet Sauvignon 'Allomi Vineyard' Napa, 2006	47	Pinot Grigio, Ecco Domani, Italy	6 / 20
Franciscan Merlot Napa, 2005	40	White Blend, Sokol Blosser, Evolution, Oregon	39
B.V. Tapestry Napa, 2005	49	White Zinfandel, Beringer, California	6 / 19
Duckhorn Merlot Napa, 2005	76	Riesling, Shelton NV, Yadkin Valley	8 / 27
Two Hands Shiraz 'Angel's Share' McLaren Vale, 2007	54	Riesling, J. Lohr Estates, Monterey	8 / 26
Torii Mor Pinot Noir Willamette Valley, 2007	52	Chardonnay, Penfolds 'Rawson's Retreat', Australia	6 / 19
Saintsbury Pinot Noir Carneros, 2007	52	Chardonnay, Alamos, Argentina	8 / 26
		Chardonnay, Chalone, Monterey	9 / 30
		Chardonnay, La Crema, Sonoma Coast	10 / 34
		Chardonnay, Kendall Jackson, California	9 / 30
		Chardonnay, Sonoma Cutrer, Russian River Ranches	39
		Chardonnay, Clos du Val, Carneros	11 / 38
		RED	
		Pinot Noir, Mondavi Private Selection, Central Coast	7 / 24
		Pinot Noir, Castle Rock, Monterey	8 / 26
		Pinot Noir, Erath, Oregon	11 / 38
		Pinot Noir, MacMurray, Sonoma Coast	9 / 30
		Pinot Noir, King Estate, Oregon	44
		Chianti (Sangiovese), Frescobaldi 'Castiglioni', Italy	9 / 30
		Shiraz, Penfolds 'Rawsons Retreat, Australia	6 / 19
		Shiraz, Penfolds Thomas Hyland, Australia	9 / 30
		Merlot, Castle Rock, Napa	8 / 26
		Merlot, Frei Bros, Dry Creek	9 / 30
		Merlot, Kendall Jackson, California	10 / 34
		Merlot, Red Rock, California	7 / 24
		Merlot, Swanson, Napa	45
		Cabernet/Merlot, Taltarni, Victoria, Australia	10 / 34
		Cabernet Sauvignon, Alamos, Argentina	8 / 26
		Cabernet Sauvignon, Chalone, Monterey	9 / 30
		Cabernet Sauvignon, Robert Mondavi, Napa	40
		Cabernet Sauvignon, Rodney Strong, Sonoma	11 / 38
		Zinfandel, Rancho Zabaco, Heritage Vines, Sonoma	8 / 26
		Zinfandel, Ravenswood, Lodi	31