

HARPER'S®

SUMMER 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 butter, two scrambled eggs* 17

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

BURGERS AND SANDWICHES

- ROTISSERIE TURKEY CLUB** *applewood smoked bacon, swiss, cheddar, mayo, lettuce, tomato* 10
FAIRVIEW GRILLED CHICKEN *melted jack, mayo, red onion, tomato, arugula, supreme mustard* 10
SUMMER LOBSTER ROLL *Maine lobster salad on a fresh baked garlic buttered roll with a cup of local tomato gazpacho* 15
CLASSIC ANGUS BURGER *Betty's Pimento™, jack or cheddar, mayo, mustard, lettuce, tomato, relish, red onion* 10
HOUSE MADE VEGGIE BURGER *provolone, chili sauce, mustard, mayo, lettuce, tomato, onion, sautéed mushrooms* 9
SLOW SMOKED PULLED PORK BBQ *Western or Eastern NC sauce, sandwich or platter* 9 / 12
TEXAS BEEF BRISKET *Authentic slow smoked BBQ Angus beef,* 10

STREETSIDE TACOS AND WOOD-FIRED PIZZAS

- TACOS: PULLED ROTISSERIE CHICKEN OR BAJA FISH:** Two or three tacos 10 / 13
served with fresh corn or flour tortillas, avocado salsa, red onions, scallions, chipotle sour cream

WOOD OVEN BAKED PIZZAS: *certified pizza chef, wheat crust available—add one dollar*

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| THAI CHICKEN 11 | BACON AND TOMATO 10 |
| SICILIAN 11 | BBQ CHICKEN 10 |
| PEPPERONI 10 | CHEF'S SPECIAL MKT |

ENTREES

- SUPREME CHEF SALAD** *crispy chicken, jack and cheddar, avocado, croutons, tomatoes, cucumbers, eggs, bacon* 10
ORIGINAL GRILLED 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* 14
SOUP OR SPUD AND HOUSE OR CAESAR *today's scratch soup or loaded baked potato with our big salad* 11
add grilled chicken 134 add grilled shrimp 156 salad only 8

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- MOUNTAIN TROUT** *EVOO, local tomatoes, garlic, fresh mozzarella, basil, 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 *BBO and supreme mustard sauces, Carolina cole slaw™ and french fries* 14
SIX CHEESE PENNE PASTA *Italian sausage, bacon, tomato, basil, six cheese cream sauce, artisan bread* 14
TEXAS BEEF BRISKET *authentic slow smoked angus beef with Carolina cole slaw™ and french fries* 14

MARKET SKILLET VEGETABLES / SIDES

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|----------------------------------------|----------------------------------|-------------------------------|
| YELLOW SQUASH CASSEROLE 8 / 5 | FRENCH FRIES 4 | CAROLINA COLE SLAW™ 4 |
| ROASTED SUMMER VEGETABLES 8 / 5 | SWEET POTATO FRIES 5 | PESTO PASTA SALAD 5 |
| COLLARD GREENS 7 / 4 | GRILLED CORN ON THE COB 5 | GRILLED ASPARAGUS 5 |
| MINNIE'S MAC AND CHEESE 7 / 4 | SPICY BEANS & RICE 5 | GARLIC MASHERS 4 |
| TWICE BAKED BEANS 6 / 4 | LOADED IDAHO POTATO 5 | SOUTHERN GREEN BEANS 5 |

WINES

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

PROPRIETOR'S SELECTIONS	HOUSE WINES by ROBERT MONDAVI 'WOODBIDGE'	GL / BTL
WHITE	Chardonnay, Sauvignon Blanc, White Zinfandel, Merlot, Cabernet Sauvignon	6 / 19
Torii Mor Pinot Blanc Oregon, 2005	SPARKLING Domaine Chandon Brut NV, California	30
Mer Soleil Chardonnay Central Coast, 2006	Francois Montand Brut NV, France	7 / 30
Franciscan Chardonnay 'Cuvee Sauvage' Carneros, 2004	Veuve Clicquot <i>Yellow Label</i> Brut NV, France	60
Rombauer Chardonnay Carneros, 2008	WHITE Sauvignon Blanc, Honig, Napa	9 / 30
Jordan Chardonnay Sonoma, 2007	Sauvignon Blanc, Kim Crawford, New Zealand	10 / 34
Groth Sauvignon Blanc Napa, 2008	Pinot Gris, King Estate, Oregon	10 / 34
RED	Trevisol Prosecco, Italy	8 / 30
Hess Cabernet Sauvignon 'Allomi Vineyard' Napa, 2006	Pinot Grigio, Giocato, Primorska Region	8 / 26
Franciscan Merlot Napa, 2005	Pinot Grigio, Ecco Domani, Italy	7 / 24
B.V. Tapestry Napa, 2005	Pinot Grigio, Tutu, California	9 / 30
Duckhorn Merlot Napa, 2005	White Zinfandel, Beringer, California	6 / 19
Two Hands Shiraz 'Angel's Share' McLaren Vale, 2007	Riesling, Shelton NV, Yadkin Valley	8 / 26
Torii Mor Pinot Noir Willamette Valley, 2007	Riesling, J. Lohr Estates, Monterey	8 / 26
Saintsbury Pinot Noir Carneros, 2007	Chardonnay, Penfolds, <i>Rawson's Retreat</i> , Australia	7 / 24
	Chardonnay, Alamos, Argentina	8 / 26
	Chardonnay, Clos du Bois, Russian River	10 / 34
	Chardonnay, La Crema, Monterey	11 / 36
	Chardonnay, Kendall Jackson, California	9 / 30
	Chardonnay, Rutherford Ranch, Napa	33
	Chardonnay, Sonoma Cutrer, Russian River Ranches	39
	White Blend, Conundrum, California	39
	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	10 / 34
	Pinot Noir, King Estate, Oregon	44
	Shiraz, Penfolds, <i>Rawsons Retreat</i> , Australia	7 / 24
	Merlot, Castle Rock, Napa	8 / 26
	Merlot, J Lohr Estates, Paso Robles	9 / 30
	Merlot, Kendall Jackson, California	10 / 34
	Merlot, Swanson, Napa	45
	Cabernet Sauvignon, Louis Martini, Sonoma	9 / 30
	Cabernet Sauvignon, Alamos, Argentina	8 / 26
	Cabernet Sauvignon, Robert Mondavi, Napa	40
	Cabernet Sauvignon, Jordan, Alexander Valley	76
	Zinfandel, Rancho Zabaco, <i>Heritage Vines</i> , Sonoma	8 / 26
	Zinfandel, Ravenswood, Lodi	31