

HARPER'S®

SPRING 2010

STARTERS

- TODAY'S SCRATCH SOUPS signature recipes made with the finest ingredients 5 / 3
ORIGINAL CHICKEN SUPREMES with french fries and dipping sauces 8
HARPER'S DIPPING TRIO pimento cheese / wood-fired salsa / three cheese spinach 7
CHICKEN OR SPINACH QUESADILLA with wood-fired salsa 7
LUMP CRAB AND ARTICHOKE DIP freshly baked flatbread 9
LITTLE HOUSE OR CAESAR SALAD 4

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
SLOW SMOKED PULLED PORK BBQ Western or Eastern NC sauce, sandwich or platter 8 / 11
FAIRVIEW GRILLED CHICKEN melted jack, red onion, mayo, tomato, arugula, supreme mustard 10

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
HICKORY GRILLED ORIENTAL marinated chicken, fried wontons, shredded greens, mushrooms, cucumbers 10
PESTO CHICKEN SALAD field greens, citrus vinaigrette, caramelized onions, pine nuts, oven dried tomatoes 11
AHI TUNA SALAD Saku 'block', seared rare, field greens, peanut noodles, sesame soy ginger vinaigrette 13

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

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

HICKORY GRILLED FILET simply grilled or pimento cheese encrusted, roasted spring vegetables 22

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

TUSCAN PARMESAN CRUSTED CHICKEN fresh roasted chicken tenderloins w/ ziti in a light tomato cream sauce 14

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

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

SAN ANTONIO CHICKEN queso cheese, tomatoes, scallions, grilled onions and peppers, spicy beans and rice 13

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

SLOW SMOKED DANISH BABY BACK RIBS proprietary BBQ sauce with Carolina cole slaw™ and french fries 20

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	
WHITE	
Torii Mor Pinot Blanc Oregon, 2005	42
Mer Soleil Chardonnay Central Coast, 2006	65
Franciscan Chardonnay 'Cuvee Sauvage' Carneros, 2004	66
Rombauer Chardonnay Carneros, 2008	54
Jordan Chardonnay Sonoma, 2007	48
Groth Sauvignon Blanc Napa, 2008	36
Conundrum White Blend California, 2006	48
RED	
Jordan Cabernet Sauvignon Alexander Valley, 2005	76
Hess Cabernet Sauvignon 'Allomi Vineyard' Napa, 2006	47
Franciscan Merlot Napa, 2005	40
B.V. Tapestry Napa, 2005	49
Duckhorn Merlot Napa, 2005	76
Two Hands Shiraz 'Angel's Share' McLaren Vale, 2007	54
Torii Mor Pinot Noir Willamette Valley, 2007	52
Saintsbury Pinot Noir Carneros, 2007	52

HOUSE WINES by ROBERT MONDAVI 'WOODBIDGE'

	GL / BTL
Chardonnay, Sauvignon Blanc, White Zinfandel, Merlot, Cabernet Sauvignon	6 / 19
SPARKLING	
Domaine Chandon Brut NV, California	30
Francois Montand Brut NV, France	6 / 30
Veuve Clicquot 'Yellow Label' Brut NV, France	60
WHITE	
Sauvignon Blanc, Honig, Napa	9 / 30
Sauvignon Blanc, Kim Crawford, New Zealand	34
Pinot Gris, King Estate, Oregon	9 / 30
Pinot Grigio, Danzante, Italy	7 / 24
Pinot Grigio, Ecco Domani, Italy	6 / 20
White Blend, Sokol Blosser, Evolution, Oregon	39
White Zinfandel, Beringer, California	6 / 19
Riesling, Shelton NV, Yadkin Valley	8 / 27
Riesling, J. Lohr Estates, Monterey	8 / 26
Chardonnay, Penfolds 'Rawson's Retreat', Australia	6 / 19
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