

# BRUNCH SUMMER 2010

## BRUNCH

### SPICY CAJUN OMELET 10

Andouille sausage, roasted red and poblano peppers, roma tomatoes, pepper jack cheese

### TRADITIONAL OMELET 10

Honey glazed ham and cheddar cheese

### B“E”LT SANDWICH 10

Bacon, eggs, lettuce, tomato, mayonnaise, queso cheese

### FRENCH TOAST 10

Topped with a banana berry compote

### HICKORY GRILLED SIRLOIN AND EGGS 17

8oz center cut top sirloin, gorgonzola green onion butter, two scrambled eggs

Choose two: Applewood smoked bacon, Jason's hashbrown casserole, stoneground grits, Fresh fruit, honey glazed ham

## TACOS AND WRAPS

### ROASTED WRAPS

Fresh wheat tortilla shells rolled to order

Wood Roasted Salmon 11 Asian Chicken 10 Chicken Caesar 10 Chicken Supreme 10

### STREETSIDE TACOS

Served with fresh corn or flour tortillas, avocado salsa, red onions, cole slaw mix, chipolte cream sauce, cilantro. Two or Three Tacos.

Pulled Chicken 10 / 13 Baja Fish 10 / 13

## SANDWICHES

### HARPER'S CLASSIC ANGUS BURGER 9

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

### HARPER'S VEGGIE BURGER 8

Great house made recipe, provolone cheese, whole wheat bun

### HICKORY GRILLED CHICKEN 9

Jack cheese, lettuce, tomato, mayo, mustard sauce

### SLOW-COOKED PULLED PORK BBQ 8

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

### SLOW SMOKED TEXAS BRISKET 10

Texas toast, cheddar cheese, Western NC BBQ sauce

Choose one: French Fries, Carolina Cole Slaw™, Baked Beans, or Pesto Pasta Salad

## HARPER'S SIGNATURES

### SIX CHEESE PENNE PASTA 13

Original Italian sausage, bacon and tomato, basil, six cheeses cream sauce, artisan bread

### CHICKEN SUPREMES 13

Original recipe, BBQ and supreme mustard sauces with Carolina Cole Slaw™ and french fries

### PRIME RIB 11oz 20 / 16oz 26

Dry rub seasoned and slow roasted with au jus and a loaded baked potato

### ATLANTIC SALMON 15

Honey mustard glazed, blackened or grilled with roasted market vegetables

## SLOW SMOKED BBQ PLATTERS

### TEXAS BEEF BRISKET 14

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

### HICKORY SMOKED BBQ CHICKEN 13

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

### SLOW-COOKED PULLED PORK BBQ PLATTER 13

Hickory pit smoked hand-pulled pork, Western or Eastern NC sauce with Carolina Cole Slaw™ and french fries

# R E S T A U R A N T

Locally owned and operated for over 20 years

## STARTERS

Original Chicken Supremes 8  
Lump Crab and Artichoke Dip 9  
Harper's Dipping Trio 8  
Soup of the Day 5/3  
Cajun Calamari 9

## HICKORY WOOD-FIRED ARTISAN PIZZAS

All pizzas made with organic flour

BBQ CHICKEN 10  
MARGHERITA 11  
THE BEST PEPPERONI 10  
ROASTED VEGETABLE 9

'CERTIFIED PIZZA CHEF ON DUTY'  
WHOLE WHEAT CRUST AVAILABLE ADD \$1

## GREAT SIDES

Carolina Cole Slaw 3  
Pesto Pasta Salad 4  
Sweet Potato Fries 5  
Squash Casserole 5  
Twice Baked Beans 4  
Grilled Asparagus 5  
Southern Green Beans 4  
French Fries 4  
Loaded Idaho Potato 5  
Vegetable Plate with Artisan Bread 11

## DESSERTS

The Ultimate Brownie 5 Mini 3  
Harper's Deep Dish Apple Pie 5  
Passion Fruit Mango 6  
Dessert Mini Trio 8  
Strawberry Vanilla Bean Torte 6  
Cappuccino 3 Espresso 1

## BRUNCH COCKTAILS

HOUSE RECIPE BLOODY MARY 5  
FRESHLY SQUEEZED MIMOSA 5

Neil Fleming                      Jason Swyt  
Proprietor                              Chef

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

# WINES

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

## HOUSE WINES: 'WOODBIDGE' by ROBERT MONDAVI

	<u>GL</u>	<u>BTL</u>
Chardonnay, Sauvignon Blanc, White Zinfandel, Merlot, Cabernet Sauvignon	5	19

## SPARKLING

	<u>GL</u>	<u>BTL</u>
Domaine Chandon Brut NV, California		30
Francois Montand Brut NV, France	6	30
Veuve Clicquot "Yellow Label" Brut NV, France		60

## WHITE

	<u>GL</u>	<u>BTL</u>
Sauvignon Blanc, Honig, Napa	8	30
Pinot Gris, King Estate, Oregon	12	39
Pinot Grigio, Ecco Domani, Italy	6	23
Pinot Grigi, Giocato, Italy	7	26
White Zinfandel, Beringer, California	6	23
Riesling, J Lohr Estates, Monterey	7	26
Chardonnay, Simi, Sonoma	10	34
Chardonnay, Alamos, Argentina	7	26
Chardonnay, La Crema, Sonoma Coast	12	39
Chardonnay, Kendall-Jackson,	9	34
Chardonnay, Clos du Bois, California	8	30
Chardonnay, Beringer, California		32
Chardonnay, Sonoma Cutrer, Russian River Ranches, Sonoma		36
Chardonnay, Jordan, Sonoma		48

## RED

	<u>GL</u>	<u>BTL</u>
Pinot Noir, Mondavi Private Selection, Central Coast	6	23
Pinot Noir, Castle Rock, Monterey	9	30
Pinot Noir, Erath, Oregon	12	39
Pinot Noir, Annabella, Carneros	10	34
Pinot Noir, MacMurray, Sonoma Coast	10	34
Pinot Noir, King Estate, Oregon		44
Pinot Noir, Bouchaine, Carneros		40
Chianti ( Sangiovese ), Frescobaldi "Castiglioni", Italy	9	30
Shiraz, Pensfold "Rawson's Retreat", Australia	7	26
Merlot, Red Rock, California	7	26
Merlot, J Lohr Estates, Paso Robles	9	30
Merlot, Frei Bros, Northern Sonoma	10	34
Merlot, Franciscan, Napa		40
Merlot, Sterling Vintner's Collection, California	9	30
Cabernet Sauvignon, Louis Martini, Sonoma	9	30
Cabernet Sauvignon, Heron, California	8	30
Cabernet Sauvignon, Alamos, Argentina	7	26
Cabernet Sauvignon, Jordan, Sonoma		68
Cabernet Sauvignon, McWilliams, Australia	7	26
Cabernet Sauvignon, Rodney Strong, California	10	34
Zinfandel, Rancho Zabaco, Heritage Vines, Sonoma	7	26

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