



# Seasonal Menu

## S

### SOUPS

#### Weekly Rotating Soup

\$8 / \$16

*Chef's selection of seasonal ingredients.*

## Y

### GREENS & GRAINS

#### Miso Ginger Steak OR Portobello Noodle Bowl\*

\$14 / \$17

*Marinated Flank Steak OR Portobello Mushrooms, Rice Noodles, Broccolini, Carrots, Cucumbers, Red Bell Peppers, Red Cabbage, Green Onions & Sesame Miso Dressing*

#### Blueberry & Pistachio Salad

\$12

*Spring Mix, Avocado, Feta, Watermelon Radish Slices, Red Onion, Blueberries, Pistachios, Pomegranate Seeds & Blueberry Red Wine Vinaigrette*

#### Huckleberry's House Salad

\$12

*Spring Mix, Apples, Candied Walnuts, Bleu Cheese & Our Signature Apple Butter Vinaigrette*

#### Grilled Chicken Cobb Salad

\$14

*Springer Mountain Farms Chicken, Crisp Romaine, English Cucumbers, Bleu Cheese, Avocado, Applewood Smoked Bacon, Red Bell Peppers, Local WhiteRun Farm Eggs, Baby Heirloom Tomatoes, Red Onions, Fire Roasted Corn & Dill Greek Yogurt Dressing*

#### Salmon Superfood Bowl\*

\$16

*Maple Soy Glazed Salmon, Tri-Color Quinoa, Tuscan Kale, Shaved Brussel Sprouts, Almonds, Avocado, Pickled Red Onions & Lemon Dijon Vinaigrette*

## G

### SANDWICHES

#### Avocado & Tahini Ranch Chicken Sandwich

\$14

*Springer Mountain Farms Chicken, Arugula, Sundried Tomatoes, Chopped Pepperoncini's, Avocado, Parmesan, Ciabatta & Tahini Ranch Dressing*

#### Sweet Thai Chili Tofu Wrap

\$12

*Organic Tofu, Sweet Thai Chili Sauce, Pickled Red Onions, English Cucumbers, Tri-Color Bell Peppers, Carrots, Lettuce & Garlic Herb Tortilla*

## H

#### Pastrami & Mustard Cream Cheese

\$16

*Beef Pastrami, Swirled Rye Bread, Whole Grain Mustard Cream Cheese, Spinach, Pickled Red Onions & Havarti Cheese*



Most menu items can be modified to  
accommodate gluten free, if it is not already.



## ENTREES

### Traditional Cod Piccata\*

\$16

Atlantic Cod, Meyer Lemon, Capers, Butter, Vegetable Stock, White Wine, Basmati Rice & Broccolini

### Portobello Mushroom Fajitas

\$14

Marinated Portobellos, Red Onions, Tri-Color Bell Peppers, Limes, Guacamole, Fresh Cilantro & Corn OR Flour Tortillas

### Sundried Tomato Pesto Chicken Gnocchi

\$16

Springer Mountain Farm Chicken, Sundried Tomato Pesto, Pine Nuts, Potato Gnocchi, Fresh Basil & Parmesan Cheese

### Huckleberry's Signature Meatloaf

\$16

Ground Beef Tenderloin, GF Panko, Onions, Bell Peppers, Mushroom Gravy, Creamy Garlic Mashed & Roasted Baby Carrots

### Signature Chicken Pot Pie

\$12 / \$25

Chicken, Corn, Carrots, Peas, Onions, Green Beans, Gravy & Flaky Pie Crust

\*GF Available / These are Take N' Bake

### Individual & Family Lasagnas

\$12 / \$30

Roasted Mushroom, Spinach & Alfredo OR Italian Sausage & Ground Beef Marinara

\*GF Available / These are Take N' Bake

## WEEKLY CHEFS SPECIALS

**NEW CREATIVE SPECIALS EACH WEEK!**

Join our email / text list to get each week's specials, order reminders and new menus sent directly to you.

Order ahead and pick up Monday thru Friday between

12PM & 5PM! (828) 318 - 7670



### HOURS

Monday 11 - 5  
Tuesday 11 - 5  
Wednesday 11 - 5  
Thursday 11 - 5  
Friday 11 - 5

90 N Trade St. Tryon NC 28782  
(828) 318 - 7670

[www.HuckleberrysNC.com](http://www.HuckleberrysNC.com)

## DIETARY NEEDS & REQUESTS

### Gluten Free, Vegan, Vegetarian?

Preference or medically necessary, our chefs are able to accommodate a wide variety of dietary requests and needs! Meal prep is just one great option to customize your meals. We would love to discuss how we can help you enjoy great food and still accommodate all your needs!

