



Seasonal Menu

HUCKLEBERRY'S

SOUPS

Weekly Rotating Soup

\$8 / \$16

Chef's selection of weekly rotating fresh and frozen soups.

GREENS & GRAINS

Seared Ahi Tuna Edamame Crunch Bowl*

\$16

Sesame Crusted Ahi Tuna, Romaine, Napa Cabbage, Red Cabbage, Carrots, Bell Peppers, Edamame, Cucumbers, Cashews, Tahini Lime

Dressing & Sesame Seeds

Blueberry & Citrus Salad

\$12

Spring Mix, Avocado, Feta, Orange Supremes, Red Onions, Cucumbers, 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

Spring Farmers Market Salad

\$14

Crisp Romaine, Dill Chickpea Salad, English Cucumbers, Baby Heirloom Tomatoes, Ribboned Carrots, Avocado, Sliced Radishes, Green Peas, Asparagus, Honey Roasted Almonds, Sprouts & Lemon Pesto Dressing

Mediterranean Chicken & Artichoke Farro Bowl

\$14

Lemon Herb Springer Mountain Farms Chicken, Farro, Marinated Artichokes, Roasted Zucchini, Baby Heirloom Tomatoes, Red Onions, Mixed Olives, Feta Cheese, Parsley & Greek Vinaigrette

Grilled Shrimp Caesar Salad*

\$16

Grilled Shrimp, Crisp Romaine, Shaved Parmesan, Focaccia Croutons & Creamy Caesar Dressing

SANDWICHES

Southwest Chicken & Crunchy Slaw Wrap

\$14

Seasoned Springer Mountain Farms Chicken, Shredded Napa Cabbage, Red Cabbage, Carrots, Fire Roasted Corn, Black Beans, Cheddar Cheese, Southwest Sauce, Guacamole & Garlic Herb Tortilla

Eggplant Pesto Sandwich

\$12

Roasted Eggplant, Pinenut FREE Pesto, Herbed Cream Cheese, Arugula, Blistered Tomatoes & French Bread

Pastrami & Mustard Cream Cheese

\$16

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



MONTHLY SEASONAL ENTREES

Honey Mustard Salmon & Caesar Roasted Potatoes* **\$16**

Atlantic Salmon, Clover Honey, Whole Grain Dijon Mustard, Shaved Parmesan, Caesar Roasted Potatoes & Brussel Sprouts

Quinoa Enchilada Stuffed Sweet Potatoes **\$14**

Sweet Potatoes, Tri-color Quinoa, Black Beans, Fire Roasted Corn, Tomatoes, Onions, Cheddar & Monterey Jack Cheese, Enchilada Sauce, Sour Cream & Guacamole

Creamy Sundried Tomato & Artichoke Chicken **\$14**

Springer Mountain Farms Chicken, Sundried Tomatoes, Artichokes, Spinach, Parmesan Cream Sauce & Long Grain Wild Rice Blend

BBQ Beef Brisket Mac N' Cheese **\$18**

Hickory Smoked BBQ Beef Brisket, Cavatappi Noodles, Cheddar Cheese, Parmesan Cheese, Heavy Cream & Crispy Fried Onions

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 Tuesday 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

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!

* You may order your meats & eggs undercooked. Consuming raw or undercooked MEATS, SEAFOOD, SHELLFISH, EGGS or POULTRY may increase your RISK of foodborne illness, especially if you have certain medical conditions.