



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 Spring Roll Bowl*

\$16

Sesame Crusted Ahi Tuna, Rice Noodles, Napa Cabbage, Red Cabbage, Shredded Carrots, Red Bell Peppers, Cucumbers, Green Onions, Mint, Roasted Peanuts & Chili Ginger Dressing

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

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

Crispy Lemon Tahini Chickpea Bowl

\$12

Crispy Chickpeas, Tri-Color Quinoa, Roasted Zucchini, Cucumbers, Baby Heirloom Tomatoes, Red Onions, Parsley, Pumpkin Seeds & Lemon Tahini Dressing

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

Blueberry Glazed Salmon*

\$16

Atlantic Salmon, Housemade Blueberry Balsamic Glaze, Long Grain Wild Rice Blend & Garlic Green Beans

Traditional Eggplant Parmesan

\$14

Crispy Fried, GF Panko Crusted Eggplant, Housemade Marinara, Fresh Mozzarella & Linguine Pasta

**GF Pasta Available*

BBQ Chicken Stuffed Sweet Potato & Corn Salsa

\$14

Springer Mountain Farms Pulled Chicken, Sweet Potatoes, Hickory Smoked BBQ Sauce, Cheddar & Monterey Jack Cheese, Fire Roasted Corn Salsa, Pickled Red Onions, Avocado & Sour Cream

Creamy Dijon Pork Tenderloin

\$18

Pork Tenderloin, Creamy Dijon Sauce, Fresh Herbs, Garlic Mashed Potatoes & 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 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.