

*** DAILY WINE *
SPECIALS**

*These wines reflect feature prices.
By the glass or bottle.*

Monday - ITALY

Frescobaldi 'Castiglioni' Chianti
7.75/26

Danzante Pinot Grigio
6.50/22

Tuesday - AUSTRALIA

Jindalee Shiraz
4.75/15

Jindalee Chardonnay
4.75/15

Wednesday - ARGENTINA

Alamos Cabernet Sauvignon
6.50/22

Alamos Chardonnay
6.50/22

Thursday - OREGON

King Estate Pinot Gris
8/27

Erath Pinot Noir
8/27

Friday - NAPA VALLEY

Castle Rock Merlot
7/23

Honig Sauvignon Blanc
7.50/25

Saturday - SONOMA

Rancho Zabaco Zinfandel
6/20

Chateau St. Jean Chardonnay
8/27

Sunday - ABC

Ecco Domani Pinot Grigio
5/16

Chateau St. Michelle Riesling
5.50/18



Thank you for dining with us!

We do add an 18% gratuity for parties of 6 or more.

*** BEER ***

DRAFT

Sam Adams Seasonal
Flying Dog Tire Bite
Miller Lite
Yuengling Lager
Blue Moon
Harp
Palmetto Pale Ale
Palmetto Amber

DOMESTICS

Bud Light
Budweiser
Michelob Light
Coors Light
Miller Lite
Icehouse
Rolling Rock
Sam Adams
Sierra Nevada
Michelob Ultra
Killian's 'Irish' Red
O'doul's

IMPORTS

Bass
Corona
Heineken
Heineken Light
Amstel Light
Stella Artois
Samuel Smith
Beck's
Guinness
Newcastle
Haäke Beck

*** DESSERTS ***



**HARPER'S® DEEP DISH
APPLE PIE ALA MODE**

4.75

THE ULTIMATE BROWNIE

*Hunk - 4.50 * Mini - 2.75*

KEY LIME PIE

Nellie and Joe's Original
Key Lime Juice
4.50

BLUE RIBBON CHEESECAKE

4.50

*** WINE ***

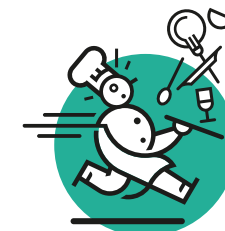
We pour a seven ounce glass of wine.

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

HOUSE WINES / Robert Mondavi 'Woodbridge'	Glass	Bottle
Chardonnay, Sauvignon Blanc, White Zinfandel		
Merlot, Cabernet Sauvignon	5.25	18.00
SPARKLING WINES		
DOMAINE CHANDON Brut NV, California		30.00
CRISTALINO Brut NV, Spain	6.00	30.00
VEUVE CLICQUOT 'Yellow Label' Brut NV, Champagne, France		68.00
WHITE WINES		
Sauvignon Blanc, HONIG 2006, Napa	8.50	29.00
Pinot Gris, KING ESTATE 2006, Oregon	9.00	31.00
Pinot Grigio, ECCO DOMANI 2006, Italy	6.00	20.00
Pinot Grigio, SWANSON 2006, Napa		36.00
Pinot Grigio, DANZANTE 2005, Italy	7.50	26.00
Riesling, CHATEAU STE. MICHELLE 2006, Washington State	6.50	22.00
White Zinfandel, BERINGER 2006, California	5.25	18.00
Chardonnay, JINDALEE 2006, Australia	5.75	19.00
Chardonnay, BONTERRA 'Organic' 2005, Mendocino		28.00
Chardonnay, CHATEAU ST. JEAN 2006, Sonoma	9.00	31.00
Chardonnay, ALAMOS 2006, Argentina	7.50	26.00
Chardonnay, KENDALL-JACKSON 'Vintner's Reserve' 2006, California	8.75	30.00
Chardonnay, JORDAN 2004, Sonoma		48.00
Chardonnay, BENZIGER 2005, Carneros	7.00	24.00
RED WINES		
Pinot Noir, CASTLE ROCK 2006, Sonoma Coast	7.00	24.00
Pinot Noir, ERATH 2006, Oregon	9.00	31.00
Pinot Noir, MIRASSOU 2006, California	7.50	26.00
Pinot Noir, STEELE 'Bien Nacido' 2005, Central Coast		50.00
Pinot Noir, MARK WEST 2006, Sonoma	8.00	27.00
Pinot Noir, MacMURRAY 2006, Russian River	8.00	27.00
Chianti (Sangiovese), FRESCOBALDI 'Castiglioni' 2005, Italy	8.75	30.00
Shiraz, JINDALEE 2005, Australia	5.75	19.00
Merlot, CASTLE ROCK 2005, Napa County	8.00	27.00
Merlot, FRANCISCAN 2003, Napa		40.00
Merlot, DOGHOUSE 'Maxie's Merlot' 2003, California	6.50	22.00
Merlot, STERLING VC 2004, California	8.50	29.00
Merlot, FREI BROS. 2002, Sonoma		30.00
Cabernet Sauvignon, JORDAN 2003, Sonoma		65.00
Cabernet Sauvignon, SILVERADO 2004, Napa		53.00
Cabernet Sauvignon, TREFETHEN 'Double T' 2004, Napa		44.00
Cabernet Sauvignon, ALAMOS 2006, Argentina	7.50	26.00
Cabernet Sauvignon, McWILLIAMS 2006, Australia	7.00	24.00
Cabernet Sauvignon, ESTANCIA, "Keyes Canyon Ranches," 2005	9.00	31.00
Cabernet Sauvignon/Merlot, CAIN Cuvee 2004, Napa		56.00
Zinfandel, RANCHO ZABACO 'Dancing Bull' 2005, Sonoma	7.00	24.00
Zinfandel, RAVENSWOOD 2005, Lodi		28.00

Due to supply, vintages are subject to change.

We proudly support  **SHARE OUR STRENGTH**



HARPER'S
RESTAURANT

Local, relaxed flavor.

SINCE * 1990

*** LUNCH & DINNER ***

*** FIRST BITES ***

- QUESADILLA** (choose one)
Chicken, spinach, or steak **7.95**
- PACIFIC RIM AHI TUNA**
Seared rare, sliced, chilled.
Chili plum sauce, wasabi **8.50**
- CRISPY FRIED CALAMARI**
Calamari 'steaks', with house tartar and
cocktail sauces **7.95**
- HOT CRAB & ARTICHOKE DIP**
Sweet crab, mushrooms, artichoke hearts,
with flatbread **7.95**
- HARPER'S® 'DIPPING TRIO'**
Betty's Pimento Cheese,™ wood-fired
salsa, 3 cheese spinach dip, tortilla chips
Each available by itself! Just ask. **6.25**
- 'HOUSE' POTATO CHIPS**
Danish blue cheese sauce, scallions **6.75**



*** DAILY *
SCRATCH SOUPS**
*A rich, flavorful start to any meal.
By the bowl - 3.25*

SUNDAY

Santa Fe Chicken

MONDAY

Creamy Chicken Noodle

TUESDAY

Tuscan Bean with Sausage

WEDNESDAY

Brunswick Stew

THURSDAY

Spicy Black Bean

FRIDAY

Colorado Chili

SATURDAY

Potato Cheddar

*** SALADS ***

- HARPER'S® HOUSE SALAD**
Fresh greens, tomatoes, cucumbers, egg,
bacon, croutons, house dressings **6.95**
- CAESAR SALAD**
Romaine greens, croutons, Reggiano
Parmesan, great Caesar dressing **6.95**
*Chicken - 8.95 * Shrimp - 11.95*
- 'ORIGINAL' ORIENTAL**
Wood-grilled chicken, fried wontons,
shredded greens, cucumbers, mushrooms,
red peppers, almonds, scallions,
oriental dressing **9.50**
- HARPER'S® 'TOSSED' GREEK**
Roasted chicken, feta, mushrooms,
romas, olives, pepperoncini, scallions,
Aegean dressing, pita points **9.75**
- SESAME CRUSTED AHI TUNA**
Seared rare, sliced, and chilled,
vinaigrette field greens salad, Asian
peanut noodles **12.95**
- PESTO CHICKEN SALAD**
Pesto rubbed pulled chicken, field greens,
caramelized red onion, toasted
pine nuts, mushrooms, oven dried
tomatoes, Reggiano, champagne citrus
vinaigrette **11.95**
- HARPER'S® CHEF SALAD**
Fried chicken supremes, jack and
cheddar cheese, mixed greens, croutons,
tomatoes, cucumbers, egg, bacon,
choice of dressing **8.95**

SOUTHERN KITCHEN SIDES

- ***
Carolina Cole Slaw™
Pesto Pasta Salad
Garlic Mashed Potatoes
French Fries (trans fat free)
Spicy Beans and Brown Rice
Twice-Baked Beans
Southern Green Beans
Roasted Market Vegetables
Baked Idaho Potato
Broccoli and Cauliflower
Sweet Potato Fries

ELIZABETH DRUCE
* Proprietor *



HARPER'S
RESTAURANT

ANDREW TUCKER
* Chef *

Harper's is dedicated to preserving the idea of fresh food. Each day we prepare everything **in-house** and to-order. We grill our meats over a live hickory fire. We use the finest brands and ingredients in our kitchen and in our bar, where we squeeze fresh juices to order. When necessary, we take the time to slow cook for the best flavor. Our signature fries are 100% trans fat free. We do all this, and guarantee everything we serve. We feel that is the way it should be done.

The items listed below are the dishes that you // our loyal guests // have selected as our 'Signatures' over the past 17 years.

*** SIGNATURES ***

- PRIME RIB** 'The Best In Town' (Available after 5 PM)
11-ounce* cut, rubbed and roasted, au jus, baked Idaho potato,
house or Caesar salad
Extra ounces available!* **19.25
- PENNE PASTA WITH 6 CHEESES**
Italian sausage, bacon, tomato, basil, six cheese cream sauce,
artisan bread **11.95**
- ROASTED CHICKEN WITH GARLIC, LEMON & HERBS**
Oven-roasted half chicken, lemon and herb gravy, southern green beans,
garlic mashed potatoes **12.25**
- CHICKEN SUPREMES™ PLATTER**
Original recipe, BBQ and supreme mustard sauces,
Carolina Cole Slaw,™ french fries **12.95**
Small size with just fries 7.95
- HARPER'S® DANISH BABY BACK RIBS**
'Original' pork ribs, 'Proprietary' BBQ sauce,
Carolina Cole Slaw,™ french fries **18.95**
- SLOW-COOKED PULLED PORK BBQ**
Pit-roasted, hand-pulled pork. PeeDee Region Pepper Vinegar or
Midlands Mustard-based sauce, Carolina Cole Slaw,™ french fries
*Sandwich - 8.25 * Plate - 9.95*
- FILET MIGNON**
Simply grilled or pimento cheese encrusted, pan sauce,
baked Idaho potato, grilled asparagus and a house or Caesar salad **25.50**

*** ENTREES ***

Small house or Caesar salad with any entrée - 3.50

- FRESH ATLANTIC SALMON**
Honey mustard glazed, blackened, or
grilled, market vegetables **16.50**
- CAROLINA CRABCAKES**
Smoked trout and lump crab, grained
mustard sauce, cajun remoulade, roasted
corn salsa, Carolina Cole Slaw™ **16.95**
- BACKYARD BBQ CHICKEN**
One-half of a slow cooked BBQ-glazed,
bone-in chicken, Carolina Cole Slaw,™
french fries **11.95**
- SOUTHWESTERN CHICKEN**
Ancho chili crusted chicken breast,
scallion-herb brown rice, spicy beans,
with avocado-tomato salsa **11.95**
- FONTINA CHICKEN**
Fontina cheese and applewood smoked
bacon between two chicken breasts
topped with our warm mustard sauce **10.95**
- AQUA TERRA**
Hickory grilled petit Filet Mignon
coupled with one of our famous
Carolina Crabcakes, garlic mashed
potatoes **19.95**
- GRILLED PORTERHOUSE PORK CHOP**
Herb-brined, maple-bourbon glazed, grilled
medium, garlic mashed potatoes,
southern green beans **17.25**
- New!* **ROSWELL RIBEYE**
11oz hand-cut ribeye marinated in
pineapple and ginger, served with
market vegetables and a house
or Caesar salad **19.25**
- HARPER'S VEGETABLE PLATE**
Roasted market vegetables, pesto pasta
salad and spicy beans and brown rice or
choice of three sides, artisan bread **8.95**
- CHEF'S PASTA SPECIAL**
Ask about chef Andrew's daily, fresh-made
pasta dish **MKT PRICE**



Get serious about your food!

*** HOUSE CLASSICS ***

- HARPER'S® CLASSIC ANGUS BURGER**
Betty's Pimento,™ jack or cheddar,
lettuce, tomato, mayo, mustard, relish,
red onion, Carolina Cole Slaw™ **7.95**
- ROASTED SALMON WRAP**
Cheddar and jack cheese, avocado salsa,
lime sour cream, whole wheat tortilla,
pesto pasta salad **9.50**
- CRISPY CATFISH SANDWICH**
Blackened 'Palmetto Amber' beer battered
catfish, housemade tartar, 'pickled pink'
onions, field greens, tomato **8.95**
- SOUP & SANDWICH OR SALAD**
Today's scratch soup, with a 'big' house
salad or sandwich of the day **7.95**
- THE 'CLASSIC' CLUB**
'Rotisserie' turkey, bacon, Swiss and
cheddar, lettuce, tomato, mayo, with
twice-baked beans **8.95**
- VON YOGI CHICKEN SANDWICH**
Homemade chicken salad, wheat toast,
jack and parmesan cheese, with pesto
pasta salad **7.50**
- GRILLED CHICKEN SANDWICH**
Jack cheese, mayonnaise, lettuce, tomato,
mustard sauce, french fries **8.75**
- PORTOBELLO MUSHROOM SANDWICH**
Whole portobello, Carolina Cole Slaw,™
provolone, chipotle mustard, with sweet
potato fries **7.95**