

## STARTERS

### Cajun Calamari 15

crispy calamari, dill tartar sauce, cocktail sauce, Carolina coleslaw

### Dip Trio 16

Betty's pimento cheese™, creamy spinach dip, house salsa, thin & crispy tortilla chips

### Harper's Signature Chicken Supremes 14

bbq & supreme mustard sauces, french fries

### Truffle Parmesan Fries 12

crispy fries, white truffle, Parmesan, herbs

### Chicken or Spinach Quesadilla 14

wood fired salsa, chipotle sour cream

### Chef's Daily Soup 5 / 8

on rotation

### All South Chicken Wings 16

smoked, then crispy fried or grilled, w/bbq, buffalo, blackened, or mesquite

### Smoked Bacon Deviled Eggs 10

House, Wedge, or Caesar Salad 8  
simple house, the best wedge, classic Caesar

Salad Additions: chicken 7, salmon\* 9, steak\* 10

ENJOY HARPER'S SIGNATURE RECIPES AT HOME

SOUPS, SALAD DRESSINGS, SPECIALTY SAUCES, DIPS, & MORE

ASK YOUR SERVER FOR MORE INFO

## HARPER'S ORIGINALS

### American Burger\* 16

all the way with classic cheddar or Betty's pimento™ cheese, toasted brioche bun

### Crispy Fried Chicken Sandwich 16

spicy mayo, jalapeño slaw, pickles, tomatoes, swiss cheese, toasted brioche bun

### Salmon Wrap 16

citrus and herb marinated salmon, avocado, lettuce, cheese, salsa, chipotle sour cream

### Portabella Sandwich 15

marinated Portobello mushroom, lettuce, Carolina coleslaw, chipotle mustard

### Crab Cakes 24

corn salsa, Cajun remoulade, slaw

Burgers, Sandwiches and wraps are served with a side of french fries, Pesto Pasta Salad, or sweet potato fries

### Pit Smoked BBQ Pork Sandwich 15

hand pulled pork, Eastern or Western sauce, Carolina coleslaw™, lettuce, pickles

### Harper's Signature Chicken Supremes 18

bbq & supreme mustard sauces, crispy fries

### Supreme Chef Salad 16

crispy or grilled chicken, Jack cheese, cheddar, egg, bacon, cucumbers, tomatoes, avocado, croutons

### Grilled Salmon Salad 19

romaine and arugula, candied walnuts, pickled onions, tomatoes, goat cheese, beets, vinaigrette

### Oriental Chicken Salad 16

Asian chicken, mixed greens, mushrooms, cucumbers, almonds, scallions, red peppers, crispy wontons, oriental dressing

### Derby Club Cobb Salad 16

shredded greens, house croutons, tomato, egg, bacon, roast turkey, avocado, blue cheese, balsamic vinaigrette

### Sesame Ahi Tuna Salad\* 21

sesame seared Ahi Tuna, spicy peanut noodles, spring mix tossed with soy ginger dressing, topped with crispy wontons

### Corned Beef or Turkey Rueben 17

thinly sliced corned beef or Turkey, Swiss cheese, sauerkraut, 1000 island, mustard on thick toasted Rye bread

35 YEARS OF FLAVOR

## SOUTHERN TABLE

### Lemon & Herb Rotisserie Chicken 24

lemon & herb rubbed half chicken, garlic mashed potatoes, grilled vegetables, Madera jus

### Six Cheese Baked Penne 20

Italian sausage, bacon, diced tomatoes, fresh basil, six cheese sauce

### Steak & Fries 24

8 oz. sirloin steak, gorgonzola green onion butter, crispy fries

### Hickory Grilled Scottish Salmon\* 24

blackened, honey glazed or simply grilled, hickory grilled asparagus

### S&P Fried Catfish 25

crispy salt and pepper seasoned Catfish filets, crispy fries, Carolina coleslaw

### Greensboro's Favorite Baby Back Ribs 18

Half rack of Danish bbq pork ribs, Harper's bbq sauce, Carolina coleslaw

## HOUSE SIDES 7

### Loaded Baked Potato

### Crispy Fries

### Grilled Asparagus

### Sweet Potato Fries

### Grilled Vegetables

### Baked Sweet Potato

### Garlic Mashed Potatoes

### Pesto Pasta Salad

### Mac & Cheese

### Braised Collard Greens

## DESSERT MINIS 5

### Deep Dish Apple Pie

vanilla ice cream & caramel

### Ultimate Mini Brownie

graham cracker crumble, chocolate sauce & ice cream

### Chocolate Chip Cookie

vanilla bean ice cream, chocolate and caramel sauce

### Key Lime Pie

whipped cream & raspberry sauce

## DRINKS

### Cappuccino

### Espresso

### Counter Culture Coffee



*Chef John Smith*  
Chef

*Cody Addings*  
Sous Chef

*Patrick Zoeller*  
Sous Chef

*Aarion Wright*  
General Manager

Please notify us of any allergies

Some items could have limited availability

\*This item is served using raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of food borne illness.

