

## 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

### Truffle Parmesan Fries 12

crispy fries, white truffle, parmesan, herbs

### Chicken or Spinach Quesadilla 14

wood fired salsa, chipotle sour cream

### Harper's Signature Chicken Supremes 14

bbq & supreme mustard sauces, french fries

### 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 Smoked Salmon Dip 16

cream cheese, sour cream, capers, dill, served with toasted pita chips

### House, Wedge, or Caesar Salad 8

simple house, the best wedge, classic Caesar

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

## ENTREES

### Grilled Scottish Salmon\* 28

blackened, honey glazed or simply grilled, hickory grilled asparagus

### Parmesan Crusted Trout 28

lemon caper butter sauce, grilled vegetables

### Rotisserie Chicken 24

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

### Harper's Signature Chicken Supremes 18

bbq & supreme mustard sauces, crispy fries

### Crab Cakes 24

corn salsa, Cajun remoulade, slaw

ENJOY HARPER'S SIGNATURE RECIPES AT HOME  
SOUPS, SALAD DRESSINGS, SPECIALTY SAUCES, DIPS, & MORE

ASK YOUR  
SERVER FOR  
MORE INFO

### Six Cheese Baked Penne 20

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

### Pit Smoked BBQ Pulled Pork Platter 18

Eastern or Western sauce, crispy fries

### Chef's Daily Feature MKT

chef inspired & ingredient driven

### Greenboro's Favorite Baby Back Ribs 28

full rack of Danish bbq pork ribs, Harper's bbq sauce, crispy fries

### Beer Battered Fish 'N Chips 18

wild Icelandic cod, Carolina coleslaw, house fries, dill tartar sauce

## HICKORY GRILLED STEAKS & CHOPS

### Sirloin Steak & Crispy Fries\* 24

8 oz. sirloin, gorgonzola green onion butter

### New York Strip\* 30

12 oz. center cut strip, onion rings, baked Idaho potato

### Porterhouse Pork Chop\* 25

garlic mashed potatoes, braised collard greens

### Tuscan Ribeye 32

12 ounce hand cut ribeye, hickory grilled and basil pesto rubbed, served with grilled asparagus

## SANDWICHES & SALADS

### American Burger\* 16

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

### Portobello Sandwich 15

marinated portobello, lettuce, slaw, and chipotle mustard, brioche bun

### Crab Cake Sandwich 16

lettuce, tomato, corn salsa, remoulade, brioche bun

### Supreme Chef Salad 16

grilled or crispy chicken supremes, cucumber, tomato, avocado, croutons, cheddar and jack cheese mix, eggs, bacon

### House Smoked Salmon Cobb Salad 19

mixed greens, house croutons, applewood bacon, cherry tomatoes, sliced radish, fresh chopped eggs, crumbled Danish blue cheese

### Oriental Chicken Salad 16

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

### Sesame Ahi Tuna Salad\* 21

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

*Burgers and sandwiches are served with a side of french fries, pesto pasta salad, or sweet potato fries.*

## 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 8

### Deep Dish Apple Pie

vanilla ice cream & caramel

### Ultimate Brownie

graham cracker crumble, chocolate sauce & ice cream

### Chocolate Chip Cookie Skillet

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

*Nichola Viscardi*  
*Wendell Harrison*  
Sous Chefs

*Mark Sianko*  
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.

