

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, 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

S&P Fried Catfish 25

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

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

Grilled Salmon Salad* 19

romaine, spinach & arugula, candied walnuts, pickled onions, beets, goat cheese, tomatoes, balsamic vinaigrette

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

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.

