

BRUNCH BEGINNINGS

Harper's Grilled Bloody Mary 10

Sky vodka, crafted with our house mix made with hickory grilled vegetables

Pink Gin Sour 14

Hendricks Gin, Angostura bitters, fresh lemon juice, strawberry purée

Jimmy's Margarita 12

El Jimador tequila, Grand Marnier, fresh lime juice

Ask to make it spicy or smokey!

Pineapple Hibiscus Margarita 14

El Jimador tequila, pineapple, lime, house hibiscus syrup

Moonshine Sangria 12

house red wine, mixed fruit, Old Smokey Apple Pie Moonshine, OJ

Carafe of Classic Mimosas

(Serves 4) 20

sparkling wine & orange juice

Fresh Orange or Grapefruit Juice

Class 4 | Carafe 10

Ask us about our non-alcoholic cocktails!

STARTERS

Dip Trio 15

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

House Smoked Salmon Dip 16

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

Smoked Bacon Deviled Eggs 10

smoked cheddar, scallions, paprika

Harper's Signature Chicken

Supremes 18

bbq & supreme mustard sauces, crispy fries

Chicken or Spinach Quesadilla 14

wood fired salsa, chipotle sour cream

BRUNCH ENTRÉES

Chef's Choice Omelet 14

served with cheddar grits

Traditional Omelet 13

cheddar & honey glazed ham, cheddar grits

Shrimp & Grits* 18

spicy shrimp, andouille sausage, spinach, peppers, Adluh stone ground grits, tasso gravy, tomatoes, scallions

Add a farm fresh egg +2

Harper's Brunch Bowl* 12

caramelized onions, spinach, bacon, cheddar cheese, over easy eggs, served over grits or smashbrowns

Grilled Sirloin & Eggs* 24

8oz center cut top sirloin with two scrambled eggs, smashbrowns

Massy Creek Country Breakfast 14

three scrambled farm fresh eggs, flaky biscuit, sausage gravy, smashbrowns

Chicken & Waffles 16

Harper's Signature Chicken Supremes, maple syrup, Adluh stone ground grits

French Toast 13

candied spiced pecans, orange bourbon butter, applewood bacon

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

ASK YOUR SERVER FOR MORE INFO

SIGNATURE ENTRÉES

House Smoked Salmon Cobb Salad 24

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

Springer Mountain Roasted Chicken 19

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

Six Cheese Baked Penne Pasta 20

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

Hickory Grilled Scottish Salmon* 24

blackened, honey glazed or simply grilled, hickory grilled asparagus

Oriental Chicken Salad 16

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

Slow Smoked Pulled Pork BBQ 18

hickory pit smoked pulled pork, Eastern or Western BBQ sauce, served with crispy fries

Original Chicken Sandwich 16

grilled chicken breast, lettuce, tomato, mayo, mustard sauce, jack cheese, served with Carolina coleslaw

HOUSE SIDES 7

Baked Sweet Potato

Grilled Vegetables

Carolina Coleslaw

Smashbrowns

French Fries

Adluh Stone Ground Grits

Baked Potato

Grilled Asparagus

Applewood Bacon

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.

