

# HARPER'S®

BRUNCH  
Est. 1993

## Brunch Beginnings

<b>Bloody Mary</b> skyy vodka, house-made mix	<b>7</b>	<b>Pomegranate Champagne Cocktail</b> pomegranate juice, grand marnier & prosecco	<b>7</b>
<b>Wild Berry Mojito</b> cruzan black cherry rum, berries, prosecco, mint	<b>9</b>	<b>Screwdriver or Greyhound</b> Skyy vodka, fresh squeezed orange or grapefruit juice	<b>7</b>
<b>Orange Mule</b> absolut mandarin, cointreau, lime juice, ginger beer	<b>10</b>	<b>Fresh Orange or Grapefruit Juice</b>	
<b>Jimmy's Margarita</b> sauza blanco tequila, grand marnier, agave lime juice, served on the rocks	<b>10</b>	Glass <b>4</b> Carafe <b>10</b> <b>Carafe of Classic Mimosa</b>	<b>20</b>

## Starters

<b>Dip Trio</b> pimento cheese, guacamole, creamy spinach or house salsa served with warm tortilla chips	<b>12</b>	<b>Smokey Bacon Deviled Eggs</b> red dragon cheddar, scallions, paprika	<b>8</b>
<b>Chicken or Spinach Quesadilla</b> wood fired salsa, chipotle sour cream	<b>10</b>	<b>Harper's Original Chicken Supremes</b> BBQ and supreme mustard sauces, french fries	<b>9</b>

## Brunch Entrees

<b>Spicy Cajun Omelet</b> peppers, andouille, roma tomatoes, pepper jack served with cheddar grits	<b>11</b>	<b>Guilford Mills Grit Bowl*</b> caramelized onions, spinach, bacon, cheddar cheese over easy eggs, grits	<b>12</b>
<b>Traditional Omelet</b> cheddar and honey glazed ham, cheddar grits	<b>11</b>	<b>Traditional Eggs Benedict*</b> english muffin, canadian bacon, hollandaise	<b>11</b>
<b>French Toast</b> candied spiced pecans, orange bourbon butter, bentons bacon	<b>11</b>	cheddar grits <b>Massy Creek Country Breakfast</b> 3 scrambled farm fresh eggs, flaky biscuit	<b>12</b>
<b>Grilled Sirloin &amp; Eggs*</b> 8 oz center cut top sirloin with two scrambled eggs hashbrown casserole	<b>19</b>	sausage gravy, hashbrown casserole <b>Spinbacado Eggs Benedict*</b> english muffin, spinach, bacon, avocado, hollandaise	<b>12</b>
<b>Roasted Vegetable Omelet</b> peppers, onions, squash, zucchini, ricotta cheese fresh fruit	<b>11</b>	hashbrown casserole <b>Chicken &amp; Waffles</b> Harper's chicken supremes, maple syrup fresh fruit	<b>12</b>

## Signature Entrees

<b>Springer Mountain Roasted Chicken</b> semi-boneless half chicken, pan sauce, grilled vegetables			<b>17</b>
<b>Shrimp &amp; Grits*</b> spicy shrimp, andouille sausage, spinach, peppers, Guilford Mill grits, tasso gravy, tomatoes, scallions			<b>16</b>
<b>Scottish Salmon Salad*</b> arugula & romaine lettuce, tomatoes, beets, pickled onion, goat cheese, walnuts, balsamic vinaigrette			<b>16</b>
<b>Six Cheese Penne Pasta</b> italian sausage, tomatoes, penne pasta, bacon, bread crumbs, six cheese cream sauce			<b>17</b>
<b>Hickory Grilled Salmon*</b> honey mustard glaze, blackened or simply grilled Scottish salmon, hickory grilled vegetables			<b>18</b>
<b>Oriental Chicken Salad</b> Asian marinated chicken, greens, mushrooms, almonds, scallions, sesame dressing, crispy wontons			<b>14</b>
<b>Slow Smoked Pulled Pork BBQ</b> hickory pit smoked pulled pork, western or eastern N.C. BBQ sauce, house made french fries			<b>16</b>
<b>'Original' Chicken Sandwich</b> grilled chicken breast, lettuce, tomato, mustard sauce, jack cheese served with Carolina cole slaw™			<b>12</b>
<b>Harper's Original Pimento Cheese Burger*</b> mayo, mustard, shredded lettuce, tomato, pickles, onions, house made french fries			<b>12</b>

## Sides 6

Kitchen - John Smith

\*This item is served using raw or undercooked ingredients.  
Consuming raw or undercooked meats, poultry, seafood  
shellfish or eggs may increase your risk of foodborne illness.  
Please notify us of any food allergies. Gluten free menu available.

Some menu items could have limited availability.

We respectfully cannot guarantee steaks prepared 'medium well' or above.

<b>Baked Sweet Potato</b>	<b>Fresh Fruit</b>
<b>Grilled Vegetables</b>	<b>Guilford Mill's Grits</b>
<b>Carolina Cole Slaw</b>	<b>Baked Potato</b>
<b>Hashbrown Casserole</b>	<b>Grilled Asparagus</b>
<b>French Fries</b>	<b>Benton's Bacon</b>