

*Welcome to Harvey's at The Henderson*













*We have designed a menu with a multitude of small plates that will be delivered to you spontaneously the moment they are created*

*Although our dishes are as varied as the Ingredients that are in them, they do have several things in common; they are served in exquisite fashion, they are meant for immediate gratification and they are to be savored*

*This way of life is completely in tune with the nature of Harvey's at The Henderson*

*To dine with us to eat by whim, free from rules or schedules. It is meant for those who wish to enjoy life to the fullest and pass time with family & friends*

### COOL & CRISP

- Harvey's Salad | Cucumber, Teardrop Tomatoes, Vanilla Jalapeño- Vinaigrette    \$8
- Carolina Shrimp Ceviche | Sweet Potato, Red Onions, Corn\*   \$10
- The Henderson Caprese | Mozzarella, Tomatoes, Balsamic, Cilantro Sauce   \$10
- kokanee Salmon 'Sashimi' | Scorched Sesame Oil, Yuzu Dressing, Apple Salad \*   \$12
- Artisanal Cheese & Charcuterie | Fig Jam, Cornichons, Crackers \$16
- Buffalo Devilled Eggs | Smoke, Sriracha, Blue Cheese Powder    \$12






### BOLD & WARM

- Miso Caramelized Brussel Sprouts | Applewood Smoked Bacon   \$8
- The 'Cod-Father' | Beer Battered Fresh Atlantic Cod Slider, Tartare Sauce, Sesame Bun \$8
- Sesame Ginger Chicken Dumplings | Spinach, Soy Broth  \$8
- Wild Mushroom & Truffle Empanadas | Yellow Pepper Coulis  \$10

### PIQUANT & SENSUOUS

- Hudson Valley Foie Gras | Japanese BBQ Eel, Ice Wine 'Gelée', Soy-Truffle Glaze  \$18
- Baked Escargot | Garlic-Parsley Butter, Toast Points  \$12
- She Crab Soup | Paprika, Cream, Sherry \$8
- Baked Crab Cake | Grilled Corn, Chives, Peppers, Chipotle Aioli  \$14
- Seared NC Mountain Trout | Summer Leaves, Lemon Pepper Dressing  \$14

### ROBUST & SAVORY

- Cabernet Braised Short Ribs | Cauliflower & Potato Puree, Fried Leeks   \$14
- Duck Confit | Stone Ground Grits Cake, Local Wild Berry Sauce   \$16
- BBQ Pulled Pork Taco's | Flour Tortilla, Spicy Coleslaw  \$12

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

 Vegetarian

 Gluten Free

 Dairy Free