

*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*

*Chef Michael & Jeanne Gilligan*







### COOL & CRISP

- Harvey's Salad | Cucumber, Teardrop Tomatoes, Vanilla Jalapeño- Vinaigrette    \$7
- The Henderson Caprese | Buffalo Mozzarella, Tomatoes, Balsamic, Cilantro Sauce   \$10
- Steak Tartare 'DIY' | Filet Mignon, Garlic, Shallots, Parsley, Capers, Quail Egg\*   \$14
- Artisanal Cheese & Hickory Nut Gap Charcuterie | Fig Jam, Cornichons, Crackers \$16






### BOLD & WARM

- Wild Mushroom & Truffle Empanadas | Yellow Pepper Coulis   \$12
- Miso Caramelized Brussel Sprouts | Applewood Smoked Bacon  \$8
- Organic Chicken Dumplings | Cayenne-Sesame- Ginger, Spinach, Soy Broth  \$8
- BBQ Pulled Pork Taco's | Flour Tortilla, Spicy Coleslaw, Fried Jalapeños  \$12
- French Onion Soup | Brioche Crouton, Gruyère Cheese \$8

### PIQUANT & SENSUOUS

- Oven Roasted Sea Scallops | Lemon-Chive Butter   \$16
- Baked Crab Cake | Grilled Corn, Chives, Peppers, Chipotle Aioli  \$14
- Seared NC Mountain Trout | Winter Greens, Lemon-Pepper Dressing  \$14
- Panko Crusted Quail Scotch Eggs | English Mustard Mayonnaise  \$8
- Baked Escargot | Garlic-Parsley Butter, Toast Points  \$12

### ROBUST & SAVORY

- Double Roasted Pork Belly | Local Apple Compote, Unagi-Truffle Glaze  \$14
- Cabernet Braised Beef Short Ribs | Cauliflower & Potato Puree, Fried Leeks   \$14
- Zucchini 'Ravioli' | Ricotta, Spinach, Basil, Mozzarella, Fresh Tomato Sauce   \$14
- Carolina Shrimp 'Tikka Masala' | Jasmine Rice, Naan Bread \$14

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

 Vegetarian

 Gluten Free

 Lactose Free