

HARVEY'S
RETRO



@ THE HENDERSON




DINNER

COOL & CRISP

Buffalo Devilled Eggs   12
Smoke, Sriracha, Blue Cheese Powder

The Henderson Caprese   12
Bocconcini, Tomatoes, Basil Oil,
Strawberry-Balsamic Reduction

Panko Crusted Goat Cheese Salad  16
Roasted Beets, Cranberries, Hazelnut Vinaigrette



Salade Niçoise   18*
Sesame Crusted Ahi Tuna, Egg, Green Beans,
Olives, Tomatoes, Potatoes, Aged Sherry
Vinaigrette

Ménage à Foie Gras 24
Duck Liver Pâté, Foie Gras Mousse & Torchon,
Onion-Balsamic Marmalade, Wild Berries, Brioche

Jumbo Shrimp Cocktail    18
Lemon-Horseradish Sauce, Wakame Salad

NC Hickory Nut Gap Farm Charcuterie & Artisanal Cheeses 24



Homemade Fig Jam, House Cultivated Honeycomb,
Cornichons, Crostini's



Vegetarian & Vegan options available  

 Gluten Free  Lactose Free  Spicy

 Pescatarian  Vegetarian  Vegan

BOLD & WARM



Oven Roasted Sea Scallops   **22**
Lobster, Shrimp & Chive Butter, Toasted Brioche

Wild Mushroom Cappuccino   **12**
Black Summer Truffles, Porcini Dust

French Onion Soup **12**
Brioche Crouton, Gruyère Cheese

Escargots à la Bourguignonne **14**
Garlic-Parsley Butter, Toast Points

Baked Crab Cakes   **24**
Grilled Corn, Chives, Peppers, Chipotle Aioli

Almond Stuffed Medjool Dates   **14**
Wrapped in Bacon, Red Pepper-Bacon Jam

Moules Marinières   **16**
PEI Mussels, White Wine, Garlic, Shallots, Butter

SWEET & SINFUL 10

Raspberry Crème Brûlée
Caramelized Sugar

Key Lime Pie Cheesecake
Fresh Strawberries

Molten Valrhona Chocolate Cake
Cookies & Cream Ice Cream

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

ROBUST & SAVORY

Traditional British Fish & Chips 22

Beer Battered Cod, Twice Cooked Russet Potatoes,
Homemade Tartar Sauce

Pan Seared NC Mountain Trout 22

Winter Leaves, Lemon-Pepper Vinaigrette

Free Range Chicken Piccata 24

Capers, Lemon, White Wine, Roma Tomatoes,
Fresh Spaghetti

Pork Wellington 26

Mushroom Duxelle, Prosciutto, Puff Pastry,
Gratin Dauphinoise, Asparagus, Demi-Glacé

Cabernet Braised Prime Beef Short Rib 32

Mashed Potatoes, Roasted Root Vegetables,
Fried Leeks

Zucchini 'Ravioli' 18

Ricotta, Spinach, Basil, Fresh Tomato Sauce

PAELLA

*Entire pans of paella are prepared to order for 4-6
guests and presented tableside*

Please allow up to 45 minutes of preparation time

Seafood Valenciana 65

Shrimp, Scallops, Mussels, Chorizo

Vegetarian/Vegan 55

Local Seasonal Vegetables