

HARPER'S®

Greensboro Est. 1993

STARTERS

SMOKEY BACON DEVEILED EGGS 8

red dragon cheddar, scallions, smoked paprika

HARPER'S DIP TRIO 14

pimento cheese, house salsa, spinach dip with veggies

SALADS

Please ask for no croutons and no wontons

HICKORY GRILLED ORIENTAL CHICKEN SALAD 15

mushrooms - cucumbers - peppers - scallions - almonds - oriental dressing - please ask for no wontons

HARPER'S GRILLED SUPREME CHEF 15

grilled chicken - jack & cheddar cheese - avocado - tomatoes - cucumbers - egg - bacon -

Please ask for no croutons

WOOD GRILLED SALMON & ARUGULA SALAD* 18

balsamic vinaigrette - tomatoes - candied walnuts - goat cheese - pickled onions & red beets

THE BLT CHICKEN SALAD 15

grilled chicken - scallions - diced tomatoes - Applewood smoked bacon - creamy vinaigrette

Please ask for no croutons

HARPER'S GREEK SALAD 15

greek vinaigrette - hickory grilled chicken - diced tomatoes - mushrooms -

cucumbers - feta cheese - kalamata olives - pepperoncini . Please ask for no pita points

HARPER'S SIGNATURES

All our burgers, steaks and salmon are grilled over live hickory

HARPER'S HICKORY GRILLED SIRLOIN* 22

8 oz hickory grilled center cut sirloin - gorgonzola green onion butter - garlic mashers

HICKORY GRILLED SCOTTISH SALMON* 22/26

honey mustard glazed, blackened or simply grilled with grilled asparagus

GRILLED CHICKEN SUPREMES 16

bbq sauces - Carolina Cole Slaw™ - roasted sweet potato

HICKORY GRILLED NEW YORK STRIP* 26

grilled to order, with a loaded baked potato - please ask no onion rings

SPRINGER MOUNTAIN ROASTED CHICKEN 21

all natural half chicken - madeira wine sauce - roasted vegetables - garlic mashed potatoes

SLOW SMOKED DANISH BABY BACK RIBS 26

'original' pork ribs, proprietary BBQ sauce - collard greens - Carolina Cole Slaw™

HARPER'S BBQ COMBO 23

Slow cooked half rack of ribs, hickory pit smoked pork, western, Carolina Cole Slaw™
add full rack of ribs +\$6

HICKORY GRILLED 12OZ PORTERHOUSE PORK CHOP* 24

Garlic mashed potatoes - southern green beans

HARPER'S VEGETABLE PLATE 14

grilled seasonal vegetables, baked sweet potato, carolina cole slaw™

please ask for no bread

CHEF | JOHN SMITH

SOUS CHEF | ROBERT ANDREWS

PROPRIETOR | MARK SIENKO

THANK YOU FOR DINING WITH US TODAY | YOUR SATISFACTION IS GUARANTEED

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES | A GLUTEN FREE MENU IS

SCRATCH MADE SOUPS 6

signature soups on rotation

HOUSE SALAD 7

cucumber - tomatoes - bacon - egg

CAESAR SALAD* 7

Parmesan cheese - house dressing

WEDGE 7

bacon - tomato - danish blue cheese

HOUSE DRESSINGS

creamy garlic - balsamic vinaigrette

danish blue cheese - herb vinaigrette-

house Caesar - 1000 island

SALAD ADDITIONS

hickory grilled chicken 6

hickory grilled salmon* 9

hickory grilled steak* 9

GLUTEN FREE SIDES 6

GRILLED VEGETABLES

CAROLINA COLE SLAW™

COLLARD GREENS

GRILLED ASPARAGUS

LOADED BAKED POTATO

BAKED SWEET POTATO

SOUTHERN GREEN BEANS

GARLIC MASHED POTATOES

WILTED SPINACH

DESSERT

ICE CREAM 4

CAPPUCCINO 3

ESPRESSO 2

Every item is prepared from scratch in house using premium gluten free ingredients such as Lea and Perrins Steak Sauce, French's Worcestershire and Mustard, Hunt's and Heinz tomato products, Cattleman's BBQ Sauces, Duke's Mayo, Grey Poupon and Gulden's Mustard.

There is no beef or chicken base in any item on this menu.

Any sandwich on our regular menu may be ordered 'no bun'

Please feel free to ask your server or a manager if you have a question or concern with any item on this menu.