

BURGERS & SANDWICHES

HARPER'S CLASSIC ANGUS BURGER* 15

betty's pimento™ - jack or cheddar - mayo - mustard - lettuce - tomato - pickles - onion

ANCHO GRILLED CHICKEN SANDWICH 14

pepperjack - sweet onions - roasted peppers - lettuce - tomato - spicy mayo - avocado salsa

TY'S CRISPY CHICKEN SANDWICH 14

Swiss cheese - jalapeno slaw - sliced tomato - pickle chips - texas pete aioli

SLOW COOKED PULLED BBQ PORK SANDWICH 13

pit smoked hand pulled pork - green leaf lettuce - carolina coleslaw™ & pickles

TODAY'S FISH SANDWICH* MKT

fresh catch - daily preparation

GRILLED PORTOBELLO MUSHROOM SANDWICH 14

baby arugula - roasted sweet peppers - pickled red onions—chipotle mustard - swiss cheese

THE 'DUKE' 14

whole wheat bread - iceberg lettuce - sliced tomatoes - smokehouse bacon - duke's mayo
add avocado +\$3 | make it a platter +\$3

BLACKENED SALMON & AVOCADO WRAP* 15

lettuce - tomato - cheddar jack - chipotle sour cream - fire roasted salsa - whole wheat wrap

BIG SALADS

HICKORY GRILLED ORIENTAL CHICKEN SALAD 15

mushrooms - cucumbers - peppers - scallions - almonds - crispy wontons - soy ginger dressing

HARPER'S SUPREME CHEF 15

crispy or grilled chicken, jack cheese, avocado, tomatoes, cucumbers, egg, croutons & bacon

WOOD GRILLED SALMON & ARUGULA SALAD* 18

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

THE BLT CHICKEN SALAD 15

grilled chicken - diced tomatoes - parmesan croutons - smokey bacon & creamy vinaigrette

SESAME ENCRUSTED SEARED TUNA SALAD 19

cucumber - avocado - scallion - bell pepper - pickled ginger - wonton - soy ginger vinaigrette

ORIGINALS

HICKORY GRILLED SCOTTISH SALMON* 22

blackened - honey glazed or simply grilled - grilled asparagus

PIT SMOKED BBQ PORK PLATTER 16

eastern or western sauce - carolina coleslaw™ & crispy fries

BBQ COMBO 22

slow cooked half rack of ribs - hand pulled pork bbq - french fries - carolina coleslaw™
add full rack of ribs +\$6

SIX CHEESE PENNE PASTA 18

italian sausage - bacon - tomato - basil - six cheese cream sauce - artisan bread

CHICKEN SUPREMES 16

original recipe, bbq & supreme mustard sauces with crispy fries & carolina coleslaw™

STEAK & FRIES* 22

8 oz certified angus beef sirloin steak - gorgonzola green onion butter - french fries

VEGGIE PLATE 15

choice of three classic sides and accompaniments served with artisan bread

TODAY'S FRESH CATCH* MKT

Chef's featured daily fresh fish - wilted spinach - parmesan & grilled lemon

CHEF | JOHN SMITH

SOUS CHEF | ROBERT ANDREWS

PROPRIETOR | MARK SIENKO

IN THE KITCHEN | Johnnie Hawkins - Alvin Tonkins - Nicole Waugh - Danny Waugh

James McLean - Ulysses Frazier - James Beddard - Steven McKinnon - Shedrick Miller

Mark Taylor - Mike Pearson - David Caldwell - Tracy Holt

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

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

FOR NEWS, UPCOMING EVENTS AND MENU UPDATES

PLEASE FOLLOW US ON INSTAGRAM @HARPERSRESTAURANTGSO OR AT HARPERSRESTAURANTS.COM

HARPER'S®

SALADS & HOUSE SOUPS

SCRATCH MADE SOUPS 6

signature soups on rotation

HOUSE SALAD 7

cucumber - tomatoes - croutons - bacon & egg

CAESAR SALAD* 7

parmesan croutons - house dressing

WEDGE 7

bacon - tomato - danish blue cheese

HOUSE DRESSINGS

creamy garlic - balsamic vinaigrette

danish blue cheese - herb vinaigrette

honey mustard - house Caesar - 1000 island

SALAD ADDITIONS

hickory grilled chicken 6

hickory grilled salmon* 9

hickory grilled steak* 9

STARTERS

PARMESAN TRUFFLE FRIES 9

HOT CRAB & ARTICHOKE DIP 14

lump crab - artichokes - wood grilled pita

DIP TRIO 14

betty's pimento cheese - spinach dip

wood fired salsa - thin & crispy tortillas

CHICKEN OR SPINACH QUESADILLA 13

Fire roasted salsa & chipotle sour cream

DEVILED EGGS 8

original recipe - bacon - scallions

SESAME ENCRUSTED AHI TUNA 14

soy ginger - wasabi aioli - crispy wonton

CRISPY PUB CHIPS 8

danish blue cheese sauce & scallions

CLASSIC SIDES 6

CAROLINA COLESLAW™

CRISPY FRENCH FRIES

SWEET POTATO FRIES

PESTO PASTA SALAD

WILTED SPINACH

GRILLED VEGETABLES

GRILLED ASPARAGUS

LOADED IDAHO POTATO

BAKED SWEET POTATO

CHEF'S DAILY SIDE

DESSERTS 6

THE ULTIMATE BROWNIE

HARPER'S DEEP DISH APPLE PIE

SIGNATURE KEY LIME PIE

IRON SKILLET COOKIE

HOT COFFEE or CAPPUCCINO 3

ESPRESSO 2

