

# Huckleberry

RESTAURANT • BEAU'S BAR



## Salads

- BEETS & BURRATA** GF | VEG 19  
house pickled roasted beets, creamy burrata cheese  
heirloom tomatoes, toasted pepitas, basil & arugula oil
- CRUNCHY CHICKPEA SALAD** DF | GF | V | VEG 18  
chickpeas, kale, broccoli, kalamata olives  
& passion fields honey-sherry dressing
- HUCKLEBERRY SALAD** DF | GF | V | VEG 18  
shredded cabbage & kale, peanuts, avocado crispy  
shallots, cilantro & sesame-ginger dressing

## Appetizers

- SMOKED RARE BEEF** DF | GF 21  
applewood smoked angus ribeye steak, compressed honeydew  
melon, arugula, cucumber & roasted cherry tomatoes
- SKILLET CORN & HAMACHI** DF | GF 21  
charred sweet corn, hamachi crudo, pickled jalapeno  
cilantro & yuzu aioli
- QUEEN'S BITE** VEG 18  
roasted mushroom & celeriac vol au vent seasonal raw  
vegetables & lemon-parsley aquafaba dressing

## Desserts

- STRAWBERRY & TARRAGON PIE** VEG 17  
strawberry compote, short bread & bourbon white  
chocolate espuma
- DEMARARA CREME CARAMEL** GF | VEG 17  
demarara caramel & light milk custard
- COCONUT & STRAWBERRY VERRINE** DF | GF | V | VEG 16  
coconut sorbet, strawberry compote & aquafaba meringue

## Entrees

- HUCKLEBERRY BURGER** 25  
prime angus beef, southern fried green tomato, arugula,  
pimento cheese & mushroom jam on a toasted brioche bun  
choice of: seasonal salad, sweet potato fries or french fries
- THAI SHRIMP TACOS** DF | GF 25  
gluten free corn tortillas with sauteed shrimp, mango  
cabbage slaw, avocado & sriracha aioli  
choice of: seasonal salad, sweet potato fries or french fries
- PORTOBELLO TACOS** DF | GF | V | VEG 23  
gluten free corn tortillas with roasted portobello,  
arugula & cabbage slaw & lemon-parsley aioli  
choice of: seasonal salad, sweet potato fries or french fries
- SMOKED SALMON CROQUE MONSIEUR** 20  
scottish smoked salmon, gruyere cheese, chives & lemon  
zest on house made brioche  
choice of: seasonal salad, sweet potato fries or french fries
- FRIED CHICKEN SANDWICH** 25  
tempura fried chicken breast, bacon, avocado, provolone  
cheese & shredded green lettuce on a toasted brioche bun  
choice of: seasonal salad, sweet potato fries or french fries
- SHRIMP SAMBAL** DF | GF 35  
sambal marinated grilled tiger shrimp, celeriac  
puree, cilantro & mint with toasted garlic bread
- NY STRIP & ZUCCHINI** GF 49  
6 oz. pan roasted NY striploin steak, chimichurri,  
grilled zucchini & quinoa
- ROAST CABBAGE STEAK** DF | GF | V | VEG 35  
roasted white cabbage, cherry tomatoes, white truffle  
celeriac cream, arugula puree & red wine sauce

DF - dairy free | GF - gluten free | V - vegan | VEG - vegetarian

please inform your server of any dietary restrictions or allergies | 17% gratuity charged on all amounts due

we use locally sourced, non-GMO & organic produce, free-range eggs & flours, antibiotic & hormone free, grass-fed meats  
& sustainably harvested seafood when available