HARPER'S°

STARTERS

Cajun Calamari 15

crispy calamari, dill tartar sauce, cocktail sauce, Carolina coleslaw

Dip Trio 16

Betty's pimento cheese™, creamy spinach dip, house salsa, thin & crispy tortilla chips

Harper's Signature Chicken Supremes 14

bbq & supreme mustard sauces, french fries

Truffle Parmesan Fries 12

crispy fries, white truffle, parmesan, herbs

Chicken or Spinach Quesadilla 14 wood fired salsa, chipotle sour cream

Chef's Daily Soup 5 / 8

on rotation

All South Chicken Wings 16

smoked, then crispy fried or grilled, w/bbq, buffalo, blackened, or mesquite

Smoked Bacon Deviled Eggs 10

House Smoked Salmon Dip 16

cream cheese, sour cream, capers, dill, served with toasted pita chips.

House, Wedge, or Caesar Salad 8

simple house, the best wedge, classic Caesar

Salad Additions: chicken 7, salmon* 9, steak* 10

ENJOY HARPER'S SIGNATURE RECIPES AT HOME

SOUPS, SALAD DRESSINGS, SPECIALTY SAUCES, DIPS, & MORE

ASK YOUR SERVER FOR MORE INFO

HARPER'S ORIGINALS

American Burger* 16

all the way with classic cheddar or Betty's pimento™ cheese, toasted brioche bun

Crispy Fried Chicken Sandwich 16

spicy mayo, jalapeño slaw, pickles, tomatoes, swiss cheese, toasted brioche

Salmon Wrap 16

citrus and herb marinated salmon, avocado, lettuce, cheese, salsa, chipotle sour cream

Portabella Sandwich 15

marinated portobello mushroom, lettuce, Carolina coleslaw, chipotle mustard

Crab Cakes 24

corn salsa, Cajun remoulade, slaw

Burgers and sandwiches are served with a side of french fries, pesto pasta salad, or sweet potato fries.

35 YEARS OF FLAVOR

Pit Smoked BBQ Pork Sandwich 15

hand pulled pork, Eastern or Western sauce. Carolina coleslaw, lettuce, pickles

Harper's Signature Chicken Supremes 18

bbq & supreme mustard sauces, crispy fries

Supreme Chef Salad 16

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

House Smoked Salmon Cobb Salad 19

mixed greens, house croutons, applewood bacon, cherry tomatoes, sliced radish, fresh chopped eggs, crumbled Danish blue

Oriental Chicken Salad 16

Asian chicken, mixed greens, mushrooms, cucumbers, almonds, scallions, red peppers, crispy wontons, oriental dressing

Derby Club Cobb Salad 16

shredded greens, house croutons, tomato, egg, bacon, roast turkey, avocado, blue cheese, balsamic vinaigrette

Sesame Ahi Tuna Steak Salad* 20

seared ahi tuna steak, sesame marinade, mixed greens, cucumber, red pepper, avocado, mango, scallions, oriental dressing

Corned Beef or Turkey Rueben 17

thinly sliced corned beef or turkey, Swiss cheese, sauerkraut, 1000 island, mustard on thick toasted rye bread

SOUTHERN TABLE

Lemon & Herb Rotisserie Chicken 24

lemon & herb rubbed half chicken, garlic mashed potatoes, grilled vegetables, Madeira jus

Six Cheese Baked Penne 20

Italian sausage, bacon, diced tomatoes, fresh basil, six cheese sauce

Steak & Fries 24

8 oz. sirloin steak, gorgonzola green onion butter, crispy fries

Hickory Grilled Scottish Salmon* 24

blackened, honey glazed or simply grilled, hickory grilled asparagus

Beer Battered Fish 'N Chips 18

wild Icelandic cod, Carolina coleslaw, house fries, dill tartar sauce

Greensboro's Favorite Baby Back Ribs 18

half rack of Danish bbq pork ribs, Harper's bbq sauce, Carolina coleslaw

HOUSE SIDES 7

Loaded Baked Potato

Crispy Fries

Grilled Asparagus

Sweet Potato Fries

Grilled Vegetables

Baked Sweet Potato

Garlic Mashed Potatoes

Pesto Pasta Salad

Mac & Cheese

Braised Collard Greens

DESSERT MINIS 5

Deep Dish Apple Pie

vanilla ice cream & caramel

Ultimate Mini Brownie

graham cracker crumble, chocolate sauce & ice cream

Chocolate Chip Cookie

vanilla bean ice cream, chocolate and caramel sauce

Key Lime Pie

whipped cream & raspberry sauce

Harper's proudly supports



Please notify us of any allergies.

Some items could have limited availability.

*This item is served using raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of food borne illness.

DRINKS

Cappuccino

Espresso

Counter Culture Coffee



Chef John Smith

Nichole Viscardi Wendell Harrison

Sous Chefs

Mark Sienko

General Manager