

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

Truffle Parmesan Fries 12
crispy fries, white truffle, parmesan, herbs

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

Harper's Signature Chicken Supremes 14
bbq & supreme mustard sauces, french fries

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*

ENTREES

Grilled Scottish Salmon* 28
blackened, honey glazed or simply grilled, hickory grilled asparagus

Parmesan Crusted Trout 28
lemon caper butter sauce, grilled vegetables

Rotisserie Chicken 24
lemon & herb rubbed half chicken, garlic mashed potatoes, grilled vegetables, Madiera jus

Harper's Signature Chicken Supremes 18
bbq & supreme mustard sauces, crispy fries

Crab Cakes 24
corn salsa, Cajun remoulade, slaw

ENJOY HARPER'S SIGNATURE RECIPES AT HOME
SOUPS, SALAD DRESSINGS, SPECIALTY SAUCES, DIPS, & MORE

ASK YOUR
SERVER FOR
MORE INFO

Six Cheese Baked Penne 20
Italian sausage, bacon, diced tomatoes, fresh basil, six cheese sauce

Pit Smoked BBQ Pulled Pork Platter 18
Eastern or Western sauce, crispy fries

Chef's Daily Feature MKT
chef inspired & ingredient driven

Greenboro's Favorite Baby Back Ribs 28
full rack of Danish bbq pork ribs, Harper's bbq sauce, crispy fries

Beer Battered Fish 'N Chips 18
wild Icelandic cod, Carolina coleslaw, house fries, dill tartar sauce

HICKORY GRILLED STEAKS & CHOPS

Sirloin Steak & Crispy Fries* 24
8 oz. sirloin, gorgonzola green onion butter

New York Strip* 30
12 oz. center cut strip, onion rings, baked Idaho potato

Porterhouse Pork Chop* 25
garlic mashed potatoes, braised collard greens

Tuscan Ribeye 32
12 ounce hand cut ribeye, hickory grilled and basil pesto rubbed, served with grilled asparagus

SANDWICHES & SALADS

American Burger* 16
all the way with classic cheddar or Betty's pimento™ cheese, toasted brioche bun

Portobello Sandwich 15
marinated portobello, lettuce, slaw, and chipotle mustard, brioche bun

Crab Cake Sandwich 16
lettuce, tomato, corn salsa, remoulade, brioche bun

Supreme Chef Salad 16
grilled or crispy chicken supremes, cucumber, tomato, avocado, croutons, cheddar and jack cheese mix, eggs, bacon

House Smoked Salmon Cobb Salad 19
mixed greens, house croutons, applewood bacon, cherry tomatoes, sliced radish, fresh chopped eggs, crumbled Danish blue cheese

Oriental Chicken Salad 16
Asian chicken, mixed greens, mushrooms, cucumbers, almonds, scallions, red peppers, crispy wontons, oriental dressing

Sesame Ahi Tuna Salad* 21
sesame seared ahi tuna, spicy peanut noodles, spring mix tossed with soy ginger dressing, topped with crispy wontons

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

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 8

Deep Dish Apple Pie
vanilla ice cream & caramel

Ultimate Brownie
graham cracker crumble, chocolate sauce & ice cream

Chocolate Chip Cookie Skillet
vanilla bean ice cream, chocolate and caramel sauce

Key Lime Pie
whipped cream & raspberry sauce

DRINKS

Cappuccino

Espresso

Counter Culture Coffee



Chef John Smith
Chef

Anthony Jacobs
Sous Chef

Jazmin Wilkerson
General Manager

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.

