

HARVEY'S
RESTAURANT • BAR



HARVEY'S @ THE HENDERSON

DINNER

Freshly Baked French Baguette  **6**
House Cultivated Honey Whipped Butter

COOL & CRISP

Buffalo Devilled Eggs   **12**

Smoke, Sriracha, Blue Cheese Powder

Panko Crusted Goat Cheese Salad  **16**

Roasted Beets, Sundried Cranberries,
Toasted Hazelnut Vinaigrette

The Henderson Caprese   **14**

Bocconcini, Tomatoes, Herb Oil,
Strawberry-Balsamic Reduction

Piña Colada Cotton Candy NC Shrimp   **16**

Pineapple & Coconut Sugar

Charcuterie & Artisanal Cheeses 26

NC Hickory Nut Gap Farm Salami & Sopressata
Homemade Fig Jam, House Cultivated Honeycomb,
Cornichons, Crostini's **GFO**

Vegetarian & Vegan options available  

**Consuming raw or undercooked meats, poultry,
seafood, shellfish, or eggs may increase your risk of
foodborne illness*



Gluten Free



Lactose Free



Vegan



Pescatarian



Vegetarian **GFO** Gluten Free Available

BOLD & WARM

French Onion Soup 12

Brioche Crouton, Gruyère Cheese

Oven Roasted Sea Scallops 22

Lemon & Chive Butter, Toasted Brioche **GFO**

Baked Brie en Croûte 14

Raspberry-Jalapeno Jam, Crostini's

Burrata Fritta 14

Romesco Sauce, Crusty Bread

Escargots à la Bourguignonne 14

Garlic-Parsley Butter, Toast Points **GFO**

Bacon Wrapped Medjool Dates 14

Goat Cheese Filling, Roasted Red Pepper Marmalade

PAELLA

*Our Paellas are made with Bomba Rice,
Sofrito and Saffron Broth*

*Entire pans of paella are prepared to order and
presented tableside*

Please allow up to 30 minutes of preparation time

Paella Valenciana 28 per person

NC Shrimp, Chicken, Spanish Chorizo, PEI Mussels,

Vegetarian/Vegan 22 per person

Farmers Market Seasonal Vegetables

ROBUST & SAVORY

Traditional British Fish & Chips 26

Beer Battered Cod, Twice Cooked Russet Potatoes,
Homemade Tartar Sauce

Pan Seared NC Mountain Trout 24

Fall Leaves, Crispy Onions, Teardrop Tomatoes,
Lemon-Pepper Vinaigrette

Hoisin BBQ Baby Back Ribs 24

Soba Noodles & Asian Slaw, Tahini Dressing,
Scallions, Sesame Seeds

Free Range Chicken Pot Pie 24

Baby New Potatoes, Peas, Carrots, Thyme,
Short Crust Pastry

Wild Venison Bolognese 26

Fresh Fettucine, Tomatoes, Red Wine, Vegetables,
Whipped Truffle Ricotta

Steak au Poivre 36*

8-Ounce Center-Cut Top Sirloin,
Beef Tallow Fries, Baby Carrots

Salade Niçoise 24*

Everything Crusted Ahi Tuna, Egg, Green Beans, Olives,
Tomatoes, Potatoes, Aged Sherry Vinaigrette

Zucchini 'Ravioli' 22

Ricotta, Spinach, Basil, Mozzarella Cheese,
Fresh Tomato Sauce