

# Huckleberry@HOME

To Order Call: 478-2256

*Please allow for 30 minutes from time of placing order for your curbside delivery*

## APPETIZERS

CRAB CAKES | 18

Remoulade Sauce & Crispy Leeks

SOUTHWESTERN CHICKEN EMPANADAS | 18

Salsa Verde, Pico de Gallo

SMOKEY STEAMED MUSSELS | 18

Chipotle, Lemongrass, Ginger & Coconut Milk  
with Toasted Baguette

BABAGANOUSH <sup>(V)</sup> <sup>(GF)</sup> <sup>(DF)</sup> | 14

Served with Paleo Pita & Cucumber Chips

## SALADS

Add any of the following proteins to your salad selection

SHRIMP 14 | LOCAL CAUGHT FISH 16 | CHICKEN 12

HUCKLEBERRY SALAD <sup>(V)</sup> <sup>(GF)</sup> <sup>(DF)</sup> | 18

Shredded Cabbage with Kale, Peanuts, Avocado, Crispy Shallots, Oranges  
Cilantro & Fresh Sesame-Ginger Dressing

HARVEST SALAD <sup>(GF)</sup> | 16

Local Arugula and Mixed Green Salad with Manchego, Prosciutto, Red Wine Poached Pear  
Cherry Tomatoes & Balsamic Reduction

## DESSERTS

CHOCOLATE MOUSSE DOME <sup>(GF)</sup> | 18

Gluten Free Brownie & Strawberry Coulis

SOUTHERN BREAD PUDDING | 18

Pecans & White Chocolate Mousse

STRAWBERRY SHORTCAKE <sup>(NF)</sup> | 18

White Chocolate Mousse & House Made Scone



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## MAINS

### THAI SHRIMP STREET TACOS <sup>(GF)</sup><sup>(DF)</sup> | 20

Gluten Free Corn Tortillas with Sautéed Shrimp with Mango Cabbage Slaw, Avocado & Sriracha Aioli  
Choice of: Side Salad, Sweet Potato Fries or French Fries

### HUCKLEBERRY BURGER | 26

Prime Angus Beef, Arugula, Lettuce, Onion, Tomato & Cheddar Cheese on a Toasted Brioche Bun  
Choice of: Side Salad, Sweet Potato Fries or French Fries

### FRIED CHICKEN SANDWICH | 22

Tempura Fried Chicken Breast with Shredded Lettuce, Bacon, Avocado  
Provolone Cheese & Sriracha Aioli on a Toasted Brioche Bun  
Choice of: Side Salad, Sweet Potato Fries, or French Fries

### CHEF'S FRESH CATCH | MP

Our freshest local Fish skillfully prepared with Saffron Basmati Rice, sautéed Green Beans & Shrimp Creole Sauce

### RAVIOLIS <sup>(VEG)</sup> | 32

Butternut Squash Ravioli Sautéed in Sage Brown Butter with Cranberries, Goat Cheese  
Rocket Greens with Fennel, Red Onion & Asparagus

### FILET MIGNON | 49

Beef Filet with Ricotta Gnocchi, Truffle Cream, Wilted Spinach, Yellow Squash  
Roasted Red Pepper & Asparagus

### BRAISED BEEF SHORT RIBS <sup>(GF)</sup> | 45

Polenta, Grilled Oyster Mushroom, Roasted Parsnips, Butternut Squash, Green Beans & Madeira Demi

### SHRIMP BORRACHO | 44

Sautéed Shrimp with Saffron & Black Bean Rice, Avocado Fries, Lime Crema, Queso Fresco & Pico de Gallo

GF – Gluten Free | DF – Dairy Free | V – Vegan | VEG - Vegetarian | NF - Nut Free

PLEASE INFORM YOUR SERVER IF YOU HAVE ANY ALLERGIES

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



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## FAMILY STYLE MEALS

APPLEWOOD SMOKED CHICKEN <sup>(GF)</sup> <sup>(DF)</sup>

WHOLE—SERVES 4 - 6 with choice of 3 sides | 99

HALF—SERVES 1 - 3 with choice of 2 sides | 55

*Chef's Recommendations: Lemon Garlic sautéed Spinach, Smoked Maple Syrup glazed Carrots, Duck Fat roasted Potato Wedges*

HICKORY WOOD SMOKED BRISKET (POINT / FLAT) <sup>(GF)</sup> <sup>(DF)</sup>

SERVES 8 - 9 with choice of 5 sides | 229

SERVES 2-3 with choice of 3 Sides | 119

*Chef's Recommendations: Sautéed Collard Greens with Bacon, Smoked Mac 'N' Cheese, Duck Fat roasted Parsnips  
Smoked Maple Syrup glazed Carrots, House made Toasted Garlic Baguette*

APPLEWOOD SMOKED PULLED BOSTON BUTT <sup>(GF)</sup> <sup>(DF)</sup>

SERVES 8 - 9 with choice of 5 sides | 229

SERVES 2-3 with choice of 3 Sides | 119

*Chef's Recommendations: House made Hawaiian Rolls, Smoked Maple Syrup glazed Carrots, Southern style Coleslaw  
Lemon Garlic sautéed Spinach, Duck Fat roasted Potato Wedges*

SEAFOOD LOUISIANA GUMBO

SERVES 2 - 3 with choice of 3 sides | 99

*Chef's Recommendations: House made Toasted Garlic Baguette, Saffron Rice, Smoked Maple Syrup glazed Carrots*

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APPLE WOOD SMOKED BABY BACK RIBS (GF)(DF)

SERVES 1 - 3 - *with choice of 2 sides* | **55**

SERVES 4 - 6 *with choice of 3 sides* | **99**

*Chef's Recommendations: House made Toasted Garlic Baguette, Duck Fat roasted Potato Wedges, Southern style Coleslaw*

RED WINE BRAISED ANGUS SHORT RIBS STEW (GF)(DF)

SERVES 2 - 3 *with choice of 3 sides* | **99**

*Chef's Recommendations: Boursin smashed Potatoes, Lemon Garlic sautéed Spinach, Duck Fat roasted Parsnips*

SMOKEY PORTOBELLO MUSHROOMS CASSOULET (V)(GF)(DF)

SERVES 2 - 3 *with choice of 3 sides* | **85**

*Chef's Recommendations: House made Toasted Garlic Baguette, Saffron Rice, Seasonal Vegetable Medley*

## SIDES

*Extra sides will be charged at \$10 each*

Lemon Garlic sautéed Spinach (V)(GF)(DF)

Sautéed Collard Greens with Bacon (GF)(DF)

Smoked Mac 'N' Cheese

Boursin smashed Potatoes

Duck Fat roasted Potato Wedges (GF)(DF)

Smoked Maple Syrup glazed Carrots (V)(GF)(DF)

Duck Fat roasted Parsnip (GF)(DF)

Seasonal Vegetable Medley (V)(GF)(DF)

Southern Style Coleslaw (VEG)(GF)(DF)

House made Toasted Garlic Baguette

House made Hawaiian Rolls

Saffron Rice (V)(GF)(DF)

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