

Huckleberry

RESTAURANT

POOL MENU

APPETIZERS

Fresh Baked Bread (NF) with <i>Grass Fed NZ Butter</i> Vegan/ Gluten Sensitive Available +2	8
Huckleberry Salad (GS, V+) <i>Shredded Cabbage With Kale, Peanuts, Avocado, Crispy Shallots, Cilantro, Spring Onion-Ginger Dressing</i> ADD: Fresh Catch MP Grilled Chicken 12 Pan Roasted Shrimp 14	21
Grilled Chicken Wing (DF, NF) <i>Honey & Beer Glaze, Cayenne Ranch, Carrot Puree, Leek Ash</i>	20
Crispy Artichoke (NF, V+) <i>Shiitake Mushroom, Basil, Aged Balsamic Reduction, Bermuda Lemon, Saffron Aioli</i>	24

MAINS

(Served with Side Salad, Sweet Potato Fries or French Fries)
Gluten Sensitive Bread Available +2

Huckleberry Burger (NF) <i>HB Blend, Caramelized Onion, Applewood Bacon, House Pickles, Cardinal Farm Greens, Aged Cheddar Cheese, Tomatoes, HB Brioche Bun</i>	30
Crispy Clucker (NF) <i>Buttermilk Marinated Fried Chicken Breast, Cardinal Farm Greens, Sriracha Aioli, Provolone Cheese, Bacon Crumb, HB Brioche Bun</i>	30
Jerk Mushroom Sammy (GS, NF, V+) <i>Crispy Oyster Mushroom Gochujang Aioli, Fried Sweet Plantain, White Cabbage & Pickled Red Onion</i>	29
Lamb Burger (NF) <i>Roasted Red Pepper Pesto, Arugula, House Pickles, Red Onions & Halloumi Cheese</i>	29
Finn's Fried Fish (NF) <i>Crispy Fried Local Fish, Herb Blend, HB House Pickles & Tartar Sauce, Cabbage Slaw, Lettuce, Tomato & Avocado on HB Raisin Bread</i>	29
HB Taco (NF, DF) <i>Pineapple, Avocadoes, Cabbage & Root Vegetable Slaw, Remoulade, Smoke Chicken, Sriracha Aioli or Crispy Fried Catch, Tartar Sauce</i>	29

SIDES

Hand Cut Truffle Fries (M) 18 | Sautéed Broccolini 14

DESSERTS

Slice of Cake Du Jour <i>Ask Your Server For Details</i>	14
Molten Chocolate Cake (GS, NF) <i>House Made Vanilla Bean Ice Cream, Chocolate Sauce</i>	16
House Made Ice Cream & Sorbet (GS, NF) <i>Vanilla Bean, Chocolate Brownie & House Specials</i> <i>Sorbet (GS, V, NF) Raspberry, Dark Chocolate</i>	7 per scoop

GS Gluten Sensitive | DF Dairy Free | V Vegetarian | V+ Vegan | NF Nut Free

20% service fee added to every check | Please inform your waiter of any allergies or intolerances before ordering.
Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness.