

•harvest•

land, sea, & vine

Soup & Salad

Soup du Jour or French Onion – cup 8 bowl 10

Harvest Salad – red pepper, dates, toasted almonds, Noble Springs goat cheese, Dijon vinaigrette 16 (gs)

Caesar* – traditional preparation 14

Beet Salad – arugula, house-made ricotta, citrus, pistachios, pistachio vinaigrette 16 (gs)

Farmer's Salad – farm lettuce, seasonal berries, pickled red onion, candied pecans, goat cheese, charred fennel, tarragon white balsamic vinaigrette 16 (gs)

Add-ons: Salmon 17 - 4 oz. Filet 26 - Chicken 10 - Shrimp 14

Small Plates

Pan Seared Crab Cake – arugula, heirloom tomato salad, remoulade 16

Sticky BBQ Ribs* – Single cut bones tossed in hoisin BBQ sauce, house-made kimchi, with sesame seeds and scallions 18

Beef Tartare* – tenderloin, shallot, basil, cilantro, serrano pepper, kimchi aioli, soy egg yolk, chili oil, fried wonton chips 27

Deviled Eggs – Benton's bacon jam, sumac 14 (gs)

Boards, etc.

Caviar* – traditional service

Hackleback – 65

Bowfin – 95

Osetra – 125

Charcuterie & Fromage Board – house pickled vegetables, seasonal jam, grilled sourdough 29

Oysters* – on the half shell, cucumber mignonette, cocktail sauce (gs)
or

Grilled Chipotle Masala – chipotle, cumin, coriander, garlic (gs)
half dozen mkt price

Harvest Specialties

Chef's Pasta – daily pasta and sauce preparation (available after 5:00) mkt

Prime Rib Stroganoff – shaved smoked prime rib, smoked wild mushrooms, daily pasta, house made cream sauce, with parmesan 32

Black Beluga Lentils – with sundried tomato, roasted red pepper, toasted almonds, serrano vinaigrette, Manchego, citrus zest 28 (v) (gs)

Blackened Jumbo Shrimp – Carolina Gold rice grit cake, heirloom Sea Island red peas, chow chow, wilted chard, roasted garlic, butter 28 (gs)

Statler Chicken Fricassée – braised chicken, orzo pasta, charred leeks, spring onions, and fennel, browned butter, cream 33 (gs)

Steaks & Seafood*

Filet Mignon – bordelaise, potato puree, grilled asparagus 6 oz. 42
10 oz 62 (gs)

Ribeye – roasted garlic and herb compound butter, loaded baked potato, roasted mushrooms 16 oz. 65 (gs)

Fresh Fish – daily preparation (available after 5:00) mkt

Bibimbap Salmon – cilantro basmati rice, carrots, charred baby bok choy, beech mushrooms, grilled zucchini and squash, house kimchi and pickles 32 (gs)

Smoked Prime Rib – (available Thursday, Friday, and Saturday after 5:00) (gs) – choice of two sides, au jus and creamy horseradish 12 oz. 48 16 oz. 64

Chef's Cut – daily preparation (available after 5:00) mkt

Sides

Asparagus 7 – Yukon Gold Potato Purée 6 – Truffle Parmesan Pommes Frites 9

Smoked Wild Mushrooms 6 – Loaded Baked Potato 10 – Broccolini with lemon zest and Manchego 8 – Crispy Brussels Sprouts, soy glaze 7

Substitute a House or Caesar Salad 4,5

Add a House or Caesar Salad 9

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

(gs) gluten sensitive

(v) vegetarian

(vg) vegan

parties of 8 or more will be subject to a 20% gratuity

Seasonals

Bartender's Folly – rotating cocktail feature, ask your server for details

Manhattan After Dark – Basil Hayden Dark Rye, Walnut, Carpano Antica Sweet Vermouth, Buresque Bitters, *smoked with cherrywood* 23

Smoked Strawberry – Mezcal, Pear, Aloe Water, Strawberry, Lemon, Lime, Tajin Rim, *smoked with applewood* 16
please allow extra time for properly smoked cocktails

Zelda – Ki No Bi Gin, Hangar 1 Vodka, Lime, Orgeat 16

Grass is Greener – Pisco, Green Chartreuse, Lime, Basil, Tonic 16

On the Other Side – Diplomatico Planas and Exclusiva Rums, Orange, Honey, Lime, Cucumber, 1821 Bitters, Salt Rim 14

Joie de Vivre – Blood Orange infused Gin, Génépi, Earl Grey Tea, Lemon, Orange Blossom Water, Fee Foam 13

Lavender Fog – Empress 1908 Gin, Crème de Violette, Earl Grey Tea, Lavender, Lemon, Egg White, 1821 and Lavender Bitters 15

Laissez-Faire Julep – Knob Creek Harvested at Nama Single Barrel Select, Lavender, Mint, Soda 15

Je Ne Sais Quoi – Jameson, Hibiscus, Pomegranate, Lime, Angostura Bitters, Ginger Beer 14

Hopped Jasmine Spritzer – Jasmine infused Vodka, Lemon, Lillet Blanc, Sierra Nevada Hop Splash 12

Honeysuckle Bloom – Cathead Honeysuckle Vodka, Pear, Grapefruit 12

Peaches & Honey – Serrano infused Reposado Tequila, Cointreau, Peach, Honey, Lime, *Choice of Tajin rim or Salt rim* 16

Mocktails – Non-Alcoholic

Breakfast at Melanie's – Espresso, Orgeat, Orange, Tonic, Nutmeg, Cinnamon 12

Pineapple Passionfruit "Mule" – Pineapple, Passionfruit, Lime, Ginger Beer 12

Shaken Lavender Lemonade – Lavender, Lemon, Lavender Sugar Rim 11

Phony Negroni – Served over ice with an Orange Twist 12

Classics

Champagne Cocktail – Bitters-soaked sugar cube, Blanc de Blanc, Citrus Twist 11

Sazerac – Sazerac Rye, Absinthe, Simple, Peychaud's, Lemon Twist 14

Aviation – Gin, Maraschino Liqueur, Crème de Violette, Lemon 19

Vieux Carré – Noble Oak Rye, Cognac, Sweet Vermouth, Benedictine, Peychaud's 16

Hibiscus Pomegranate Cosmopolitan – Hanson Meyer Lemon Vodka, Hibiscus Syrup, Pomegranate Juice, Lime 14

The Gardener – Uncle Val's Gin, Cucumber, Lemon, Orgeat 11

High Fashion Old Fashioned – High West American Prairie Bourbon, Orange, Luxardo Cherry, Demerara Sugar, Orange and Chocolate Bitters 15

After Dinners

Espresso Martini – Espresso, Vanilla Vodka, Coffee Liqueur, Cream 15

The Dude 43 – Espresso, Vanilla Vodka, Licor 43, Cream 12

Nieport Ruby or Tawny Port, Port, Portugal 10

Cockburn's White Port, Portugal 10

'19 Tre Colli Recioto di Suave, 100% Garganega, Italy 12

Cans

Trintab Berliner Weiss Blackberry Farms, IPA

Bottles

Bud Light – Michelob Ultra – Miller Lite –
Yuengling – Miller High Life
Sierra Nevada Hop Splash (Non-Alcoholic)

Draft Beer

Please ask your server or bartender about our rotating draft selections

Kitchen Round

Buy a round of cold ones for the kitchen staff 10