

# • 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-on: Salmon 17 - 4oz. Filet 26 - Chicken 10 - Shrimp 14 - Crab Cake 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, fried wonton chips 27

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

## Boards, etc.

**Caviar\*** – traditional service

Hackleback – 65

Paddlefish – 80

Osetra – 125

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

**Oysters\*** – on the half shell, seasonal mignonette, cocktail sauce (gs)

or

**Grilled Spicy 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)

**Half-Chicken Fricassée** – bone-in half-chicken confited in duck fat, orzo pasta, charred leeks, spring onions, fennel, Mossy Creek oyster mushrooms, browned butter gravy 35

## 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** – 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 featured cocktail, ask your server for details

**Manhattan After Dark** – Basil Hayden Dark Rye, Walnut, Carpano Antica Sweet Vermouth, Burlesque Bitters, *smoked with cherrywood* 23  
*\*please allow extra time for properly smoked cocktails\**

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

**Strawberry Milk Punch** – High West Bourbon, Brandy, Clarified Strawberry Milk Punch, Nutmeg *\*limited quantity available each week\** 15

**Don't Worry Baby** – Weller Reserve Bourbon, Grapefruit, Honey, Grapefruit Bitters 14

**Avocado Margarita** – Centenario Tequila, Cointreau, Lime, Agave, Avocado Coulis *\*choice of smoked salt or Tajin Rim\** 16

**Kokomo** – Diplomatico Planas Rum, Coconut, Pineapple, Lime, Mint, Soda 15

**Blackberry Basil Smash** – Cathead Honeysuckle Vodka, Lemon, Blackberries, Basil, Bitters 18

**Strange Bird** – Barbancourt Rhum, Genepi Liqueur, Pineapple, Blood Orange, Lime, Lavender, Pama, Lavender Sugar Rim 14

**Lemon Pepper Vesper** – Szechuan Peppercorn Vodka, Gin, Lillet Blanc, Ancho Reyes, Lemon, Sesame Wash, Cracked Black Pepper 14

**Wouldn't It Be Nice** – Empress 1908 Gin, Campari, House Made Sour, Vegan Egg White Substitute 18

**Help Me Rhonda** – Knob Creek Single Barrel Harvested at Nama, Amaro Nonino, Aperol, Lemon, Black Lemon Bitters 18

**Canchàncharra Mule** – Pisco, Honey, Lime, Dark Rum, Ginger Beer, Tajin Rim 16

**Good Vibrations** – Monk's Road Barrel Aged Gin, Prickly Pear Puree, House Made Sour, Lime, Egg White 16

## Mocktails – Non-Alcoholic

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

**NA Kokomo** – Coconut, Pineapple, Lime, Mint, Soda 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

Trimtab Berliner Weiss – Blackberry Farm IPA – High Noon Lime

### Bottles

Bud Light – Michelob Ultra – Miller Lite Yuengling – Miller High Life – Coors Light – Voodoo Ranger IPA  
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