

•harvest•

land, sea, & vine

Soups & Salads

French Onion or Soup du Jour – cup 8 bowl 10

Harvest Salad – red pepper, dates, toasted almonds, Noble Springs goat cheese, Dijon vinaigrette 14 (gs)

***Caesar** – traditional preparation 14

Beet Salad – arugula, Cruze Farm ricotta, citrus, pistachio vinaigrette 16 (v) (gs)

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

Soup & Salad Combination – choice of house or Caesar salad and cup of soup 16

Add-ons: Salmon 16 - 4 oz. Filet 26 - Chicken 10 - Shrimp - 14

Small Plates

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

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

Harvest Specialties

Southern Tomato Pie – with a fresh herb, mixed green, spinach, feta, red onion salad, citrus vinaigrette 13 (v)
add 2 eggs any style +6

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

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

***Filet Mignon** – bordelaise, loaded baked potato, grilled asparagus (gs) 6 oz. 42

Harvest Sandwiches & Wraps

***Harvest Burger** – house blend of tenderloin, prime rib, and certified A5 wagyu - ask your server about this week's offering 20

Fried Chicken Sandwich – Joyce Farms split breast, house made garlic aioli, chipotle aioli 15

Grilled Cheese – Sweetwater Valley cheddar, brie, tomato jam on sourdough, fries 14

Grilled Vegetable Wrap – zucchini, squash, spinach, burrata, red onion, red pepper, lemon herb honey mustard, fries 12 (v)

***Salmon BLT Wrap** – Swiss chard, Benton's bacon, tomatoes, avocado, roasted garlic aioli, fries 18

Sides

Asparagus – Broccolini with lemon zest and Manchego - French Fries – Smoked Wild Mushrooms
Crispy Brussels Sprouts with Soy Glaze

Parties of 8 or more will be subject to a 20% Gratuity on the bill

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
(gs) gluten sensitive (v) vegetarian

Harvest

downtown

Seasonals Classics

- 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
- 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 15
limited quantity available each week
- Don't Worry Baby** – Weller Reserve Bourbon, Grapefruit, Honey 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 18
- Canchancharra 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
- 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 Farms, 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

10