

•harvest•

land, sea, & vine

Brunch

Starters

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

***Caesar** – traditional preparation **14**

Spring Salad – mixed greens, strawberries, blueberries, candied pecans, feta cheese, honey balsamic vinaigrette **16**

Beet Salad – arugula, house ricotta, citrus, pistachio vinaigrette **16** (v)(gs)

French Onion or Soup du Jour – cup **7** bowl **9**

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

Features

***Breakfast Burger** – Sweetwater Valley cheddar, Benton's bacon, fried egg, lettuce, tomato, home fries **17**

***Salmon BLT Wrap** – Swiss chard, Benton's bacon, tomatoes, avocado, roasted garlic aioli, fries **14**

***Harvest Breakfast Sandwich** – scrambled eggs, SV cheddar, bacon, avocado, tomato, salsa, sourdough, home fries **14**

Steak & Eggs – 6 oz prime rib, 2 eggs any style and home fries **30**

Harvest Burrito – house-made chorizo, scrambled eggs, home fries, cheddar cheese, topped with avocado, onion, tomato, cilantro-lime aioli, queso **18**

***Fresh Oysters half dozen mkt price** (gs)

on the half shell, cucumber mignonette, cocktail sauce or – low country Rockefeller – creamed collards, pimento cheese butter

Appalachian Shrimp & Grits – blackened jumbo shrimp, Benton's bacon lardons, wild mushrooms, onions **20** (gs)

***Harvest Breakfast** – 2 eggs, applewood smoked bacon, biscuit, mixed berry jam, home fries, grits **14**

Stuffed French Toast – Bavarian crème, strawberries, with strawberry compote, blueberries, powdered sugar **14**

***Shakshuka** – poached eggs, Israeli heirloom tomato sauce, Swiss chard, feta, toast points **16**

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

Benedicts & Omelets

***Eggs Benedict** – poached eggs, Canadian bacon, English muffin, hollandaise, Yukon Gold home fries **14**

***Crab Cake Benedict** – poached eggs, English muffin, hollandaise, capers, Yukon Gold home fries **25**

***Smoked Salmon Benedict** – poached eggs, English muffin, hollandaise, capers, Yukon Gold home fries **18**

***Farmers Omelet** – seasonal vegetables, Noble Springs goat cheese, seasonal fruit **14** (gs)

***Butchers Omelet** – sausage, applewood bacon, Sweetwater Valley cheddar, seasonal fruit **17** (gs)

***Country Benedict** – Benton's bacon, biscuit, poached egg, sausage gravy, Yukon Gold home fries **15**

A La Carte

Shelton Farms Grits **5** French Fries **5** Seasonal Fruit **4** Two Eggs **6** Applewood Smoked Bacon **4**
Sausage Patties **4** Sausage Gravy & Biscuit **8** Yukon Gold Home Fries **4**

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

Brunch Cocktails:

Mimosa: House bubbles, choice of orange, grapefruit or pineapple juice **6**

Beer-Mosa: Stella (or other light draft), orange juice **6**

Stella Shandy: Stella, lemonade **6**

Caribbean Mimosa: Coconut rum, pineapple juice, sparkling wine **10**

Bloody Mary: Wheatley vodka, Struggle Bus, lemon, lime, olives **8**

Serrano Bloody Mary: serrano pepper infused vodka, S.B. Bloody Mary mix, lemon, lime, olives **10**

Bloody Maria: Tequila, S.B. Bloody Mary mix, lemon, lime, olives **8**

Make it Loaded: add Benton's bacon, shrimp, blue cheese olive