

• harvest •

land, sea, & vine

Soup & Salad

Soup du Jour or **French Onion** cup 6 bowl 8

Harvest Salad – red pepper, dates, toasted almonds, Noble Springs goat cheese, Dijon vinaigrette - large 14 small 7 (gs)

Caesar* – traditional preparation - large 14 small 7

Summer Salad – Arcadian and shaved Brussels sprouts mix, cranberries, almonds, avocado, Mandarin oranges and lemon parmesan dressing 14 (gs)

Beet Salad – arugula, house-made ricotta, citrus, pistachios, pistachio vinaigrette 14 (gs)

Add-ons: Salmon 15 - 4 oz. Filet 18 - Chicken 10 - Shrimp 14

Small Plates

Seasonal Special Appetizer – ask your server for details mkt

Beef Carpaccio* – shaved tenderloin, capers, anchovy and Parmesan aioli, truffle oil, arugula, and balsamic glaze 24

Pan Seared Crab Cake – sautéed Swiss chard, kale, remoulade, chow chow 17

Deviled Eggs – Benton's bacon jam, sumac 12 (gs)

Boards, etc.

Caviar* – traditional service

Paddlefish - 45 American White Sturgeon - 65 Osetra - 95

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

Oysters – on the half shell, cucumber mignonette, cocktail sauce

or

Low Country Rockefeller* – creamed collards, pimento cheese butter half dozen 24 (gs)

(gs) gluten sensitive (v) vegetarian (vg) vegan

Harvest Specialties

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

Shrimp Tortellini – cheese tortellini with jumbo shrimp, crispy Benton's country ham, burrata, peas and basil beurre blanc 32

Cauliflower Quinoa Bowl – roasted cauliflower, quinoa, with romesco, almonds, and pickled red onions 18 (vg) (gs)

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

Southern Barbecue Chicken – pan seared Bell & Evans breast, fingerling potatoes sautéed in garlic butter, honey glazed carrots and smoked cherry BBQ sauce 28

Steaks & Seafood*

Filet Mignon* – bordelaise, potato purée, grilled asparagus 6 oz. 38 8 oz. 49 (gs)

Ribeye* – roasted garlic and herb compound butter, loaded baked potato, roasted mushrooms 16 oz. 52 (gs)

Cast Iron NY Strip* – blue cheese mashed potatoes, sautéed shiitake mushrooms, tobacco onions, smoked cherry bordelaise, 14 oz. 48

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

Grilled Steelhead Salmon* – with lemon caper butter, quinoa salad – arugula, mandarin oranges, heirloom tomatoes, red onion, citrus vinaigrette 32 (gs)

Smoked Prime Rib – (available Thursday, Friday and Saturday after 5:00) – choice of two sides, au jus and creamy horseradish 12 oz. 45 16 oz. 56

Sides

Yukon Gold Potato Purée 6 – Truffle Parmesan Pommes Frites 10

Asparagus 7 – Crispy Brussels Sprouts, soy glaze 7

Smoked Wild Mushrooms 6 – Brocolini with lemon zest and Manchego 8

Loaded Baked Potato or Yukon Gold Potato Purée 10

Add a House or Caesar Salad 7

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