



- 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 Lunch 11 Entree 16 (gs)

***Caesar** – traditional preparation Lunch 9 Entree 14

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

Summer Salad – Arcadian and shaved Brussels sprouts mix, cranberries, almonds, avocado, Mandarin oranges and lemon parmesan dressing 16 (gs)

Chicken Salad – bibb lettuce cups, Bell & Evans chicken salad, heirloom tomato salad, toast points 18

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

Add-ons: Salmon 17 - 4 oz. Filet 26 - Bell & Evans Chicken 10 - Shrimp – 14

- Small Plates -

Deviled Eggs – Benton’s bacon jam, sumac 15 (gs)

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

- Specialties -

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

Cauliflower Quinoa Bowl – Roasted cauliflower, quinoa, with Romesco, almonds, and pickled red onions 17 (vg)

***Grilled Steelhead Salmon** – with lemon caper butter, quinoa salad – arugula, mandarin oranges, heirloom tomatoes, red onion, citrus vinaigrette 35 (gs)

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

Meatloaf – house-made meatloaf, Benton’s glaze, roasted potatoes, asparagus 15

- Sandwiches & Wraps -

***Harvest Burger** – Smash burger with American cheese, pickles, lettuce, house-made sauce 16

Chicken Pesto Spinach Wrap – B & E chicken breast, pesto, chèvre, spinach, arugula, tomato, balsamic reduction 15 (nut free)

Crispy Chicken Sandwich – hand breaded B&E chicken breast, apple fennel slaw tossed with blood orange vinaigrette 16

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

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

***French Dip** – smoked prime rib, beer sautéed onions, Swiss cheese, horseradish cream sauce, au jus, fries 17

Sides: Asparagus 7 – Truffle Parmesan Pommes Frites 10 – Smoked Wild Mushrooms 6
Loaded Baked Potato 10 – Broccolini with lemon zest and Manchego 8 – Crispy Brussels Sprouts, soy glaze 7

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