

## 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 full: 14 half: 7 (gs)

**Caesar\*** – traditional preparation full: 14 half: 7

**Beet Salad** – arugula, ricotta, citrus, pistachios, pistachio vinaigrette 14 (gs)

**Farmer's Salad** – Greek Panzanella, heirloom tomato, red onion, olives, feta, cucumber, herbs, olive vinaigrette, grilled garlic bread 14

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

## Small Plates

**BBQ Ribs\*** – spiced coffee rub, pomegranate BBQ, citrus radicchio salad 18

**Crab Cake\*** – chilled black bean and grilled corn salad, red onion, red pepper, remoulade, scallions 18

**Beef Tartare\*** – tenderloin, caper emulsion, tarragon, preserved shallot, cured yolk, garlic, radish, microgreens, sourdough toast 24

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

## Boards, etc.

**Caviar\*** – traditional service

**Paddlefish** – 45

**American Imperial** – 65

**Osetra** – 95

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

**Harvest** – Chef's Selection of Caviar, Iberico Ham, House Pickled Vegetables, Crostini, Seasonal Accompaniments, Curated Wine Pairing 95

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

or

**Grilled Spicy Chipotle Masala** – chipotle, cumin, coriander, garlic (gs)

half dozen 24 or full dozen 48

## Harvest Specialties

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

**Sesame Beef** – shaved prime rib, fettuccini, seasonal vegetables, soy-sesame sauce 32  
\*contains dashi\*

**Blackened Jumbo Shrimp** – Carolina Gold rice grit cake, heirloom Sea Island red peas, chow chow, wilted chard, roasted garlic, butter 28 (gs)

**Half Chicken** – herbed yogurt glaze, citrus farro, seasonal berry vinaigrette 35

**Vegetable Paella** – Calasparra rice, onion, red pepper, tomato, citrus zest, seasonal vegetables 18 (v) (gs)

## Steaks & Seafood\*

**Filet Mignon** – bordelaise, potato puree, grilled asparagus 6 oz. 38 8 oz 48 (gs)

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

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

**Honey Harissa Glazed Salmon** – tomato couscous, cucumbers, black tahini vinaigrette, butterfly pea vinaigrette, parsley yogurt 32

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

**Chef's Cut** – daily preparation (available after 5:00) mkt

## Sides

Yukon Gold Potato Purée 7 (loaded +3) – Truffle Parmesan Pommes Frites 10

Asparagus 7 – 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

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

**Harvest Downtown is proud to feature products from local farmers, including:**

Mountain Meadows, Sugartree Gourmet, Zavels Family, Thompson Farms, Myer's Brothers, L&C, Southern Sprout, Benton's, Sweetwater Valley Cheddar

## 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: Fall Edition** – Serrano infused Reposado Tequila, Cointreau, Peach, Honey, Lime, Buck Spice Bitters, Cinnamon Tajin Rim 16

**Spiced Pumpkin Mule** – Barbancourt 3 Star Rum, Pumpkin, Orange, Lime, Ginger Beer, Clove 12

**Yacht Club** – Vanilla Vodka, Passionfruit, Pineapple, Lime, Cream, 1821 Bitters, Toasted Coconut 15

**Freyr's Fable** – Weller Special Reserve Bourbon, Pomegranate, Lemon, Lavender, Orgeat, Angostura Bitters 14

**Cal Johnson Orange Julius** – Cinnamon infused Vodka, Orange Juice, Lemon, Demerara, Orange Bitters, Egg White, Cinnamon, Nutmeg 14

**Disco Fever** – Komos Anejo Cristalino, Rosemary Agave, Clarified Lime, Turmeric, Gold Glitter 32

**Dolly Parton for President** – Empress Gin, Cardamom, Lemon, Rose Water, Silver Glitter, Tonic 14

**Appalachian Elixir** – Green Chartreuse, Pineapple, Lime, Mint, Cucumber 14

**Blue Tick Hound** – Mezcal, Blueberries, Grapefruit, Lemon, Cardamom, Orgeat, Peychaud's, Smoked Salt 15

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

## Mocktails – Non-Alcoholic

**NA Cardamom Cold Brew** – Espresso, Cardamom, Cream, Buck Spice Bitters, Clove 10

**NA Spiced Pumpkin Mule** – Pumpkin Puree, Orange Juice, Lime, Ginger Beer, Clove 8

**NA Orange Julius** – Orange Juice, Lemon, Demerara, Orange Bitters, Egg White 10

**Dolly for Class President** – Amethyst Blueberry NA Spirit, Cardamom, Lemon, Rose Water, Silver Glitter, Tonic 10

**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

**Corpse Reviver #141** – Scapegrace Black Gin, Solerno Blood Orange, Amaro Montenegro, Lemon 15

**Grapefruit Sidecar** – Cognac, Cointreau, Grapefruit, Lemon, Turbinado Rim 15

**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

**Whiskey Cardamom Cold Brew** – Angel's Envy Rye, Espresso, Cardamom, Cream, Buck Spice Bitters, Clove 16

**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 – Collective Arts Non-Alcoholic IPA – High Noon Lime

### Bottles

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

### Draft Beer

ask your server or bartender about our rotating draft list

### Kitchen Round

Buy a round of cold ones for the kitchen staff - 10