

Harvest

downtown

Soups & Salads

French Onion or Soup du Jour – cup 6 bowl 8

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

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

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

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

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

Add-ons: Salmon 15 - 4 oz. Filet 18 - Bell & Evans Chicken 10 - Shrimp – 14

Small Plates

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

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

Harvest Specialties

Southern Tomato Pie – fresh herbs, seasonal greens, feta, red onion, citrus vinaigrette 13 (v)
add 2 eggs any style +6

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

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

***Filet Mignon** – bordelaise, loaded baked potato, grilled asparagus (gs) 6 oz. 38

Harvest Sandwiches & Wraps

***Harvest Burger** – house blend of tenderloin and prime rib – american cheese, lettuce, pickles, onions, special sauce – choice of brioche bun or Texas toast 16

***French Dip** – Shaved prime rib, braised onions, white cheddar, sourdough Philly roll, au jus, giardiniera, fries 16

***Fried Chicken Sandwich** – Bell & Evans split breast, lettuce, tomato, garlic and chipotle aioli - choice of brioche bun or Texas toast 15

Grilled Cheese – Sweetwater Valley cheddar, brie, tomato jam on sourdough or Texas toast, 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

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Seasonals Classics

Bartender's Folly – rotating featured cocktail, ask your server for details

Manhattan After Dark – Basil Hayden Dark Rye, Walnut, arpano 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, Lime, Ginger Beer, Clove 8

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

Jolly 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

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, Angostura Bitters 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

