

# 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** – bourbon walnuts, pepitas, rehydrated cranberry, pickled plum vinaigrette, farm greens, honey whipped Lil Moo 15

**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

**Crimson Lentils** – tricolor cauliflower, mustard greens, hoisin candied cashews, burnt orange vinaigrette 18 (vg)

\***Tart Apple Glazed Salmon** – citrus couscous, sage coulis, roasted squash, red onion, baby carrots 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, fries 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, fries 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