



BRUNCH

The Lighter Side

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

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

or

Black Garlic Rockefeller – mustard greens, black garlic cream, panko

half dozen 24 or full dozen 48

The Breakfast Side

***Harvest Breakfast** – 2 eggs, choice of applewood smoked bacon or sausage, biscuit, potatoes, grits 14

***Harvest Breakfast Sandwich** – scrambled eggs, bacon, avocado, tomato, seasonal salsa, Sweetwater Valley cheddar, sourdough bread, potatoes 14

Forager's French Toast – fresh berries, toasted nuts, maple syrup, confectioner's sugar 12

***Eggs Benedict** – poached eggs, English muffin, hollandaise, potatoes

Canadian Bacon – 14

Smoked Salmon - 18

***Country Benedict** – poached eggs, Benton's bacon, house made biscuit, sausage gravy, potatoes 15

***Chef's Cheese Omelet** – farm; locally sourced veggies, side of fruit 14

or butcher; weekly rotating meats, side of fruit 16 (gs)

A La Carte & Sides

Shelton Farms Grits 5 - French Fries 5 – Seasonal Fruit 4 – Two Eggs 4

Benton's Bacon 5 – Applewood Smoked Bacon 4 – Sausage Patties 4

Sausage Gravy & Biscuit 8 – Brunch Potatoes 4

House Salad 7 – Caesar Salad 7 – Soup Cup [French Onion or SDJ] – 6

The Lunch Side

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

parties of 8 or more will be subject to a 20% gratuity.

***The Harvest Smash Burger** – house ground tenderloin and ribeye, onions, lettuce, Harvest dressing, pickles, brioche bun, fries 18

add 1 egg any style +2

Southern Tomato Pie – seasonal greens, feta, red onion salad, orange 13 (v) add 2 eggs any style +4

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

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

Appalachian Shrimp & Grits (gs)– blackened jumbo shrimp, Benton's bacon lardons, cream sauce, wild mushrooms, onions, Shelton Farm's grits 20

Brunch Cocktails:

Mimosa: House bubbles, choice of orange, grapefruit, or pineapple juice 6

Big Orange Mimosa: Sparkling wine, orange juice, blood orange puree, Grand Marnier 11

Poinsettia: House bubbles, orange liqueur, cranberry juice 7

Beer-Mosa: Stella (or other light draft), orange Juice 6

Caribbean Mimosa: Coconut rum, pineapple juice, sparkling wine 10

Bloody Mary | Maria: Choice of vodka or tequila, Struggle Bus Bloody Mary mix, lemon, lime, olives 8

(sub serrano infused spirit +2)

Make it Loaded: add Benton's bacon, shrimp, blue cheese olive +6

NA Cardamom Cold Brew – Espresso, Cardamom, Cream, Buck Spice Bitters, Clove 10 spike it: +6

Oyster Shooter: Bloody Mary shooter topped with an oyster on the half shell 6

Seasonals

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

Harvest Apple Old Fashioned – New Riff Single Barrel Bourbon, Apple Simple, Apple Spice, Black Walnut Bitters 16

Forbidden Fruit – Serrano infused Centenario Tequila, Cointreau,
Peach, Honey, Lime, Apple Spice, Tajin Rim **15**

Spiced Pumpkin Mule – Plantation Dark Rum, Pumpkin, Orange,
Lime, Ginger Beer, Clove **12**

Laidback Jack – Angel's Envy Bourbon, Passionfruit, Pineapple,
Apricot, Nutmeg **15**

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

Partridge in a Peartini – Burnt Church Pear Vodka, Elderflower,
Fresh Sour, Five Spice, Candied Ginger **15**

All the Smoke – Mezcal, Prickly Pear, Amaro Montenegro, Lime,
Smoked Salt, Smoked with House Wood Chips **16**

Please allow extra time for properly smoked cocktails

The Beekeeper- Scapegrace Black Gin, Lemon, Honey,
Krupnik Honey Herbal Bitters **14**

Midnight Sangria- Brandy, Cabernet Sauvignon, Blackberry,
Pomegranate, Luxardo Cherry **12**

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 Forbidden Fruit – Amethyst Cucumber Serrano NA Spirit, Peach, Apple Spice, Lime, Honey **12**

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

NA Beekeeper- Amethyst Cucumber Serrano NA Spirit, Honey, Lemon, Krupnik Honey Herbal Bitters **12**

Classics

Champagne Cocktail – Bitters-soaked sugar cube, Blanc de Blanc,
Citrus Twist **11**

Sazerac – Sazerac Rye, Absinthe, Simple, Peychaud's, Lemon Twist **14**

Rob Roy – Bruchladdich Classic Laddie Scotch, Antica Vermouth,
Angostura Bitters, Luxardo Cherry **16**

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

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

The Café 43 Martini – Espresso, Vanilla Vodka, Licor 43, Cream **12**

Peppermint Telluride Flatliner- Tito's, Bailey's, Kahlua, Espresso,
Peppermint, Peppermint Coffee Rim **16**

Nieport Ruby or Tawny Port, Port, Portugal **10**

Cockburn's White Port, Portugal **10**

'19 Tre Colli Recioto di Suave, 100% Garganega, Italy **12**

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

Beers

Cans

YeeHaw Chillbilly Cold IPA – Bravus Non-Alcoholic Golden Ale

Bottles

Bud Light – Michelob Ultra – Miller Lite – Yuengling –

Miller High Life – Coors Light – Voodoo Ranger IPA – Lagunitas Non-Alcoholic IPA

Draft Beer

ask your server or bartender about our rotating draft list