

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)

Charred Radicchio – warm rye croutons, Shakerag bleu cheese, Benton's bacon dust, cashew, brown butter anchovy vinaigrette 14

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

Small Plates

BBQ Ribs* – black garlic mushroom sauce, fennel & clementine slaw 18

Tartare* – tenderloin, shallot, cornichon, chive, basil, capers, half cured egg yolk, EVO, chili crunch 24

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

Boards, etc.

Caviar* – traditional service

Paddlefish – 45

Osetra – 65

American Imperial – 95

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

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

Harvest Downtown is proud to feature products from local farmers:
Mountain Meadows, Sugartree Gourmet, Zavels Family, Southern Sprout,
Benton's, Sweetwater Valley Cheddar

Harvest Specialties

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

***Tsuivan (Mongolian Noodle)** – rice noodles, prime rib, burned onion, red potato, charred carrot, ET mushrooms, sweet peppers, chili crunch 32

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

***Roasted Duck** – *choice of crispy breast or confit leg and thigh*, buckwheat taragna, savoy cabbage, thyme burre canard 37 (gs)

Gold Beet Risotto – roasted cauliflower, Noble Springs goat cheese, frisée, roasted cashew, apple cider 21 (v) (gs)

Braised Lamb Shank – root vegetable puree, Swiss chard, tomato braising jus, fire roasted chestnuts 59

The Harvest DT Reuben – house corned beef, natural ferment sauerkraut, Harvest dressing, marble rye, fries 36

Steaks & Seafood*

Filet Mignon – bordelaise, potato puree, broccolini with Manchego and lemon zest (gs) 6 oz. – 38 8 oz 48

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

Grilled Salmon – Anson Mills Jefferson red rice, bacon garlic haricot verts, red pepper remoulade, green tomato cabbage relish 32 (gs)

Smoked Prime Rib – (**available Thursday, Friday, 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

Bacon Garlic Haricot Verts 7 – Smoked Wild Mushrooms 6 –

Loaded Baked Potato 10 – Broccolini with lemon zest and Manchego 8

Soy Glazed Crispy Brussels Sprouts 7

Substitute a House or Caesar Salad for any listed side + 4.5

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