

•harvest•

land, sea, & vine

Brunch

Starters

French Onion or Soup du Jour – cup 7 bowl 9

Harvest Salad – diced red pepper, dates, toasted almonds, Noble Springs goat cheese 16 (gs)

***Caesar** – traditional preparation 14

Seasonal Salad – kale, chopped Brussels sprouts, chèvre, radish, toasted walnuts, quinoa, blood orange vinaigrette 14 (gs)

Beet Salad – arugula, house ricotta, pistachio vinaigrette 16 (v)(gs)

Add-ons: Salmon 17 - 4 oz. Filet 26 - Chicken 10 - Shrimp 14

Features

***Breakfast Burger** – Sweetwater Valley cheddar, Benton's bacon, fried egg, lettuce, tomato, fingerlings 17

***Salmon BLT Wrap** – Swiss chard, Benton's bacon, tomatoes, avocado, roasted garlic aioli, fries 18

***Harvest Breakfast Sandwich** – scrambled eggs, SV cheddar, bacon, avocado, tomato, salsa, sourdough, fingerlings 14

Steak & Eggs – 4 oz filet, 2 eggs any style and fingerlings 32

Harvest Burrito – house-made chorizo, scrambled eggs, fingerlings, cheddar cheese, topped with avocado, onion, tomato, cilantro-lime aioli, queso 18

***Fresh Oysters** ½ dozen 24 (gs)

on the half shell - cucumber mignonette, cocktail sauce – or – broiled - prosciutto, spicy breadcrumbs, Parmesan cheese

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

***Harvest Breakfast** – 2 eggs, applewood smoked bacon, biscuit, mixed berry jam, home fries, grits 14

French Toast – strawberries, blueberries, blueberry compote, whipped cream, powdered sugar, maple syrup 14

***Shakshuka** – poached eggs, Israeli heirloom tomato sauce, Swiss chard, feta, toast points 16

Tomato Pie – with a fresh herb, arugula, kale, feta, red onion salad, citrus vinaigrette 13 (v) add 2 eggs any style +6

Benedicts & Omelets

***Eggs Benedict** – poached eggs, Canadian bacon, English muffin, hollandaise, Yukon Gold fingerlings 14

***Crab Cake Benedict** – poached eggs, English muffin, hollandaise, capers, Yukon Gold fingerlings 25

***Smoked Salmon Benedict** – poached eggs, English muffin, hollandaise, capers, Yukon Gold fingerlings 18

***Farmers Omelet** – seasonal vegetables, Noble Springs goat cheese, seasonal fruit 14 (gs)

***Butchers Omelet** – sausage, applewood bacon, Sweetwater Valley cheddar, seasonal fruit 17 (gs)

***Country Benedict** – Benton's bacon, biscuit, poached egg, sausage gravy, fingerlings 15

A La Carte

Shelton Farms Grits 5 French Fries 5 Seasonal Fruit 4 Two Eggs 6 Applewood Smoked Bacon 4

Sausage Links 4 Sausage Gravy & Biscuit 8 Yukon Gold fingerlings 4

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
(gs) gluten sensitive (v) vegetarian

February 7, 2024

Brunch Cocktails:

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

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

Stella Shandy: Stella, lemonade **6**

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

Bloody Mary: Wheatley vodka, Struggle Bus, lemon, lime, olives **8**

Serrano Bloody Mary: chili pepper infused vodka, S.B. Bloody Mary mix, lemon, lime, olives **10**

Bloody Maria: Tequila, S.B. Bloody Mary mix, lemon, lime, olives **8**

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