

February 7, 2024

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Soup & Salad

Soup du Jour or French Onion cup 6 bowl 8

Harvest Salad – Bibb lettuce, red peppers, dates, toasted almonds, Noble Springs chèvre, Dijon vinaigrette - large 14 small 7 (gs)

Caesar* – traditional preparation - large 14 small 7

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

Beet Salad – arugula, house-made ricotta, pistachios, pistachio vinaigrette 14 (gs)

Add-ons: Salmon 15 - 4 oz. Filet 22 - Chicken 10 - Shrimp 14

Small Plates

Bruschetta- toast points, whipped feta cheese, Benton's cured ham, heirloom tomatoes, and balsamic reduction- 15

Beef Carpaccio* – shaved tenderloin, capers, anchovy and Parmesan aioli, truffle oil, arugula, and balsamic glaze 24

Pan Seared Crab Cake – Asian slaw, sweet chili sauce 17

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

Boards, etc.

Caviar* – traditional service

Paddlefish - 45 American White Sturgeon - 65 Osetra - 95

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

Oysters of the Day* ½ dozen \$24

on the half shell, cucumber mignonette, cocktail sauce (gs)
or

broiled – prosciutto, spicy breadcrumbs, Parmesan cheese

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

Harvest Specialties

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

Four Cheese Tortellini – jumbo shrimp, andouille sausage, Cajun cream sauce – red onion, red and green bell pepper, shiitake mushroom, green onion 35

Cauliflower Quinoa Bowl – roasted cauliflower, quinoa, with romesco, almonds, pickled red onions 18 (vg) (gs)

Blackened Jumbo Shrimp – Carolina Gold rice grit cake, field peas, chow chow, wilted chard, roasted garlic, butter 28 (gs)

Harvest Chicken – pounded and breaded Bell & Evans chicken breast, white wine rosemary crème sauce, arugula salad – quinoa, red onion, feta, rosemary vinaigrette 28

Steaks & Seafood*

Filet Mignon* – bordelaise, potato purée, haricots verts 6 oz. 38 8 oz. 49 (gs)

Ribeye* – roasted garlic and herb compound butter, loaded baked potato, roasted mushrooms 16 oz. 52 (gs)

Cast Iron NY Strip* – Yukon gold frites, honey glazed carrots, shiitake mushroom au poivre sauce 14 oz. 48

Fresh Fish* – daily preparation (available after 5:00) mkt

Blood Orange Salmon* - rubbed with blood orange zest, couscous salad, arugula, red onion, feta, fried capers, blood orange vinaigrette 32 (gs)

Smoked Prime Rib – (available Thursday, Friday and Saturday after 5:00) – choice of two sides, au jus and creamy horseradish 12 oz. 45 16 oz. 56

Sides

Yukon Gold Potato Purée 6 – Truffle Parmesan Pommes Frites 10
Sweet Potato 7 – Haricots Verts 7 – Crispy Brussels Sprouts, soy glaze 7
Seasonal Vegetable 8 – Loaded Baked Potato or Yukon Gold Potato Purée 10
Add a House or Caesar Salad 7

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