

February 7, 2024

•harvest•

- Soups & Salads -

French Onion or Soup du Jour – cup 6 bowl 8

Harvest Salad – red pepper, dates, toasted almonds, Noble Springs chèvre, Dijon vinaigrette Lunch 7 Entree 14 (gs)

***Caesar** – traditional preparation Lunch 7 Entree 14

Beet Salad – arugula, red and golden beets, Cruze Farm ricotta, pistachio vinaigrette 14 (v)

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

Chicken Salad – bibb lettuce cups, Bell & Evans chicken salad, heirloom tomato salad, toast points 18

Soup & Salad Combination – choice of house or Caesar salad and cup of soup 16

Add-ons: Salmon 15 - 4 oz. Filet 22 - 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

- Specialties -

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

Cauliflower Quinoa Bowl – roasted cauliflower, quinoa, with romesco, almonds, and pickled red onions 17 (vg)

Blood Orange Salmon* – couscous salad - arugula, red onion, feta, fried capers, blood orange vinaigrette 32

***Filet Mignon** – bordelaise, loaded baked potato, haricots verts (gs) 6 oz. 42 8 oz. 49

Prime Rib Philly – smoked prime rib, house-made jalapeno beer cheese, onions, peppers, fries 18

- Sandwiches & Wraps -

***Harvest Burger** – smash burger with American cheese, pickles, lettuce, house-made sauce 16

Chicken Pesto Spinach Wrap – B & E chicken breast, pesto, NS chèvre, spinach, arugula, tomato, balsamic reduction 15 (nut free)

Crispy Chicken Sandwich – hand breaded B&E chicken breast, apple fennel slaw tossed with blood orange vinaigrette 16

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

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

***French Dip** – smoked prime rib, beer sautéed onions, Swiss cheese, horseradish cream sauce, au jus, fries 17

Croque Monsieur – a pan grilled delight on marbled rye - Italian prosciutto, Swiss, Parmesan and Manchego cheese, fries 19

Sides: Haricots Verts 7 – Truffle Parmesan Pommes Frites 10 – Sweet Potatoes 6
Loaded Baked Potato 10 – Seasonal Vegetable 8 – Crispy Brussels Sprouts - soy glaze 7

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