

HARVEST DOWNTOWN

spring menu

3/30/24

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
half - 7 | full - 14

CAESAR* - traditional preparation
half - 7 | full - 14

BEET SALAD - arugula, ricotta, citrus, pistachios, pistachio vinaigrette - 14

SPRING PEAS & SHAVED RADISH - pea tendrils, pink peppercorn, cultured cream vinaigrette - 14

add on - salmon 15 - 4oz filet 18 - chicken 10 - shrimp 14

Small Plates & Boards

BUFFALO FROG LEGS* - celeriac "ranch", celery curls, gorgonzola 18

PAN SEARED CRAB CAKE* - kizami wasabi aioli, carrot, cucumber, sesame salad, jalapeno ginger vinaigrette 18

TARTARE* - charred leek gremolata, smoked oyster aioli, tarragon, shallot, marble rye, lemon zest 24

DEVILED EGGS - bacon jam, sumac, chives 12 (gs) - add caviar +10

CAVIAR* - traditional service
paddlefish - 45 osetra - 65 american imperial - 95

CHARCUTERIE & FROMAGE BOARD - house pickled vegetables, seasonal jam or fruit, grilled sourdough 29

OYSTERS* - half dozen 24 | full dozen 48
on the half shell; seasonal mignonette, house bloody mary cocktail sauce (gs)
raw: spicy coconut; lime pearls, serrano, orange zest, leek oil (gs)
grilled: chorizo butter; chorizo, salsa aciete, chimichurri

*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

Harvest Specialties

CHEF'S PASTA - daily pasta and sauce preparation (after 5pm) **mkt**

***BEEF BULGOGI** - knife cut noodles, prime rib, sweet pepper, red onion, zucchini, squash, salsafy, coconut, cilantro, green onion, sesame seeds 32

***CAJUN JUMBO SHRIMP** - Carolina Gold rice grit cakes, heirloom Sea Island red peas, chow chow, wilted chard, roasted garlic, butter 28 (gs)

***POUSSIN BLANC** - Extraterrestrial mushrooms, red potatoes, white asparagus, tarragon, mire poix, white wine, cream 37 (gs)

BLACK LIME CRISPY TOFU - soy & herb marinated tofu, cilantro-lime rice, wilted greens, ET mushrooms, cashews, black lime sauce, pickled onion 21 (v)

BEELER'S FARM PORK TENDERLOIN - chimichurri marinated, grilled squash & zucchini, squished fingerling potatoes, chimichurri 32 (gs)

***THE HARVEST DT REUBEN** - house corned beef, natural ferment sauerkraut, Harvest dressing, marble rye, fries 36

Steaks & Seafood*

FILET MIGNON - bordelaise, mashed yukon gold potatoes, green asparagus 6oz - 38 | 8oz - 48

16oz RIBEYE - roasted garlic & herb compound butter, loaded baked potato, roasted mushrooms 52

FRESH FISH - daily preparation (after 5pm) **mkt**

GRILLED SALMON - butter beans, chili oil, grilled bok choy, green tomato butter 32 (gs)

SMOKED PRIME RIB - (available Thursday, Friday, Saturday after 5:00) (gs) - choice of two sides, au jus and creamy horseradish
12oz - 45 16oz - 56

CHEF'S CUT - daily preparation (after 5pm) **mkt**

Sides

Yukon Gold Mashed Potatoes 7 (loaded +3) -
White Asparagus, Cream, Prosciutto & Caviar 12 -
Truffle Parmesan Pommes Frites 10 - Loaded Baked Potato 10 -
Broccolini & Black Garlic Salsa Verde 8 - Crispy Soy Brussels Sprouts 7 -
Smoked Wild Mushrooms 6 - Crab Cake Hushpuppies & Kizami Wasabi Aioli 12

Substitute a House or Caesar Salad for any listed side + 4.5
(gs) gluten sensitive (v) vegetarian (ug) vegan

Seasonals

whiskey flight menu available upon request

Bartender's Folly - rotating featured cocktail

The Sun and Her Flowers - Centenario Tequila, Solerno, blood orange puree, lime, lavender **19**

The Road Less Traveled - Mezcal, pear liqueur, aloe water, strawberry puree, lime, smoked **15**

Please allow extra time for properly smoked cocktails

Leaves of Grass - Green Chartreuse, pineapple, lime, crème de coconut **22**

Nothing Gold Can Stay - Angel's Envy Bourbon, passionfruit, pineapple, apricot, nutmeg **22**

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

Meditations Martini - Burnt Church Pear Vodka, ginger liqueur, fresh sour, five spice, candied ginger **15**

Into the Wild - Diplomatico Reserva, Diplomatico Planas, orange, honey, lime, cucumber, salt rim **17**

The Rhodora Mule - Jameson, hibiscus syrup, lime, ginger beer **16**

Song of Myself Sour - pisco, tamarind, lime, demerara simple syrup, egg white, tajin rim **18**

Seasonal Sangria - White Pinot Noir, blueberry, peach liqueur, aloe water **16**

Beers

Bottles

Bud Light - Michelob Ultra - Miller Lite - Yuengling - Miller High Life - Coors Light - Voodoo Ranger IPA - Bitburger Drive Non-Alcoholic Pilsner

7oz Bottles

Modelito - Miller Lite

Draft Beer

ask your server or bartender about our rotating draft list

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

a 15% TN State Liquor and Wine Tax and a 9.25% TN State Sales Tax will be added to final bill

Classics

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

Sazerac - Basil Hayden Dark Rye, Absinthe, bitters-soaked sugar cube, Lemon Twist **14**

Grapefruit Sidecar - cognac, Cointreau, grapefruit, lemon, sugar rim **12**

Hibiscus Pomegranate Cosmopolitan - Hanson Meyer Lemon Vodka, Hibiscus Syrup, Pomegranate Juice, Lime **14**

The Gardener - Uncle Val's Gin, Cucumber, Lemon, Orgeat, Cayenne **11**

High Fashion Old Fashioned - High West Bourbon, Orange, Luxardo Cherry, Demerara Sugar, Orange and Chocolate Bitters **15**

Espresso Based

Whiskey Lavender Cold Brew - New Riff Single Barrel Select Bourbon, Espresso, Lavender, Cream, Lavender Bitters, Lavender Sugar **16**

Espresso "Mousse"tini - Espresso, Forthave coffee liqueur, agave, cream **18** *subject to availability*

100 Block Espresso Martini - vanilla vodka, Forthave coffee liqueur, agave, half and half **16**

Mocktails & Non-Alcoholic

NA Lavender Cold Brew - Espresso, Lavender, Cream, Lavender Bitters, Clove **10**

NA Sun and Her Flowers - Amethyst lemon spirit, blood orange puree, lime, lavender **15**

NA Homemade Lemonade - house made lemonade with choice of lavender or cardamom **5**

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

NA Blanc Sparkling Wine, French Bloom, Fr 375ml ... **49**

Port

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

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