## HARVEST DOWNTOWN

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## 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 - 40z filet 18 - chicken 10 - shrimp 14

### Small Flates & Boards

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

**PAN SEARED CRAB CAKE\*** - kizami wasabi aioli, carrot, cucumber, sesame salad, jalepeno 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

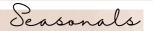
Yukon Gold Mashed Potatoes 7 (loaded +3) -

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 (vg) vegan



\*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 Charteuse, pineapple, lime,

crème de coconut **22** 

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

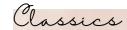
#### **7oz Bottles**

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



Cauenne 11

**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,

**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** 

Mochtails & 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** 



**Nieport** Ruby or Tawny Port, Port, Portugal ... **10 Cockburn's** White Port, Portugal ... **10**