

HARVEST DOWNTOWN

seasonal menu

6/22/24

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**

SUMMER WATERMELON SALAD - heirloom cherry tomato, red seedless watermelon, kalamata olives, mozzarella cheese, walnuts, banana peppers, watermelon vinaigrette - **12**

add on - salmon **15** - 4oz filet **18** - chicken **10** - shrimp **14** - tofu **8**

Small Plates & Boards

BUFFALO FROG LEGS* - celeriac "ranch", celery curls, gorgonzola **16**

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

JEOW SOM BEEF TARTARE* - laotian inspired spiced marinade, wonton chips, red onion, cilantro, quail egg **24** - add caviar **+10**

DEVEILED 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, serrano-cilantro oil (gs)
grilled: chili garlic; crispy garlic, thai chili, sesame, scallion (gs)
grilled: toum; creamy garlic citrus (gs)

available as a duo - choose raw or grilled

*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**

***GHORMEH SABZI**- saffron rice, kidney beans, barberries, greek yoghurt, shaved prime rib **32** (gs)

***THAI GREEN COCONUT CURRY** - ET mushrooms, shaved prime rib, red onion, potatoes, & peppers *contains shrimp paste and fish sauce* **30** (gs)

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

***BONE-IN HALF CHICKEN** - yogurt marinate, tabbouleh, tzatziki **37**

***MUSHROOM CRISPY RICE** - 145° egg, mushroom, green onion, mushroom dashi, chili oil **22** (gs) (v) - add tofu **+8**

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, gruyère, marble rye, fries **36**

Steaks & Seafood*

FILET MIGNON- bordelaise, mashed yukon gold potatoes, 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 - strawberry miso glaze, crispy chickpeas, cucumber tomato salad, preserved lemon gremolata **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**) -
Truffle Parmesan Pommes Frites **10** - Loaded Baked Potato **10** -
Elote (off the cob) **6** - Broccoli & 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