

# HARVEST DOWNTOWN

seasonal menu

7/12/24

## 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

**FEATURED SMALL PLATE\*** - daily preparation (after 5pm) **mkt**

**PAN SEARED CRAB CAKE\*** - elote, cilantro lime crema, tajin 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 - seasonal offerings - **mkt**

**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: chorizo butter;** chorizo, chili oil, chimichurri, panko (gs by request)

\*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** - pasta, 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, harissa 37

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

**\*24oz OVEN ROASTED PORK "PRIME RIB"** - polenta, mustard onions, parsley 36 (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 - 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