

# •harvest•

## Soup & Salad

**Soup du Jour** or **French Onion** cup 6 bowl 8

**Harvest Salad** – bibb lettuce, red peppers, dates, toasted almonds, Noble Springs chèvre, Dijon vinaigrette - large 14 small 7 (gs)

**Caesar\*** – traditional preparation - large 14 small 7

**Seasonal Salad** – arugula, watermelon, red onion, feta, red wine vinaigrette, balsamic reduction, sunflower seeds 14 (gs)

**Beet Salad** – arugula, house-made ricotta, pistachios, pistachio vinaigrette 14 (gs)

Add-ons: Salmon 15 - 4 oz. Filet 22 - Chicken 10 - Shrimp 14

## Small Plates

**Seasonal Appetizer** - Chef's selection mkt

**Beef Carpaccio\*** – shaved tenderloin, capers, anchovy, Parmesan aioli, truffle oil, arugula, and balsamic glaze 24

**Pan Seared Crab Cake** – elote salad, remoulade 17

**Deviled Eggs** – Benton's bacon jam, sumac 12 (gs)

## Boards, etc.

**Caviar\*** – traditional service

Paddlefish - 45 American White Sturgeon - 65 Osetra - 95

**Charcuterie & Fromage Board** – house pickled vegetables, seasonal jam, grilled sourdough 29

**Oysters of the Day\*** ½ dozen \$24

**on the half shell**, cucumber mignonette, cocktail sauce (gs)  
or

**broiled** – Buffalo sauce, blue cheese, parsley (gs)

(gs) gluten sensitive (v) vegetarian (vg) vegan

## Harvest Specialties

**Chef's Pasta** – daily pasta and sauce preparation (**available after 5:00**) mkt

**Summer Tortellini** – blue crab, heirloom tomatoes, diced zucchini, corn, red onion, white wine butter sauce, parmesan 32

**Cauliflower Marinara** – zucchini noodles, grilled portabella mushroom, roasted red pepper, and spinach - topped with feta and almonds 18 (v) (gs)

**Blackened Jumbo Shrimp** – Carolina Gold rice grit cake, field peas, chow chow, wilted chard, roasted garlic 28 (gs)

**Duck breast** – Culver Farms, yellow curry, carrot, onion, celery, red peppers, basmati rice 32

## Steaks & Seafood\*

**Filet Mignon\*** – bordelaise, potato purée, haricots verts 6 oz. 38 8 oz. 49 (gs)

**Ribeye\*** – whiskey-infused compound butter, loaded baked potato, roasted mushrooms 16 oz. 52 (gs)

**Cast Iron NY Strip\*** – Thai chimichurri, Asian slaw 14 oz. 48

**Wagyu Flank Steak\*** – Chatel Farms, roasted red potatoes, whipped feta, asparagus, topped with balsamic glaze 12 oz. 48 (gs)

**Faroe Island Salmon\*** - grilled, peach chutney, red quinoa, gremolata, pistachios 30

**Branzino\*** – lemon, olive oil and capers on a bed of wilted greens, arugula, spinach and blistered tomatoes 30 (gs)

**Smoked Prime Rib** – (**available Thursday, Friday and Saturday after 5:00**) – choice of two sides, au jus and creamy horseradish 12 oz. 45 16 oz. 56

## Sides

Yukon Gold Potato Purée 6 – Truffle Parmesan Pommes Frites 10

Asparagus 7 – Haricots Verts 7 – Crispy Brussels Sprouts, soy glaze 7

Seasonal Vegetable 8 – Loaded Baked Potato or Yukon Gold Potato Purée 10

Add a House or Caesar Salad 7

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.