

•harvest•

– Soups & Salads –

French Onion or Soup du Jour – cup 6 bowl 8

Harvest Salad – red pepper, dates, toasted almonds, Noble Springs chèvre, Dijon vinaigrette – lunch 7 entrée 14 (gs)

***Caesar** – traditional preparation lunch 7 entrée 14

Beet Salad – arugula, red and golden beets, Cruze Farm ricotta, pistachio vinaigrette 14 (v)

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

Chicken Salad – bibb lettuce cups, Bell & Evans chicken salad, heirloom tomato salad, apple-fennel slaw, toast points 18

Fiesta Salad – bibb lettuce, seasoned red peppers, onions, corn, black beans, blackened steak tips, melted blue cheese, chipotle-ranch dressing 22

Soup & Salad Combination – choice of house or Caesar salad and cup of soup 16

Add-ons: Salmon 15 - 6 oz. Filet 32 - Bell & Evans Chicken 10 - Shrimp - 14

– Small Plates –

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

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

– Specialties –

Tomato Pie – with a fresh herb, arugula, feta, red onion salad, honey-rosemary vinaigrette 13 (v) add 2 eggs any style +6

Cauliflower Marinara – zucchini noodles, grilled portabella, roasted red pepper, spinach, feta, almonds 18 (v) (gs)

Faroe Island Salmon* – grilled, peach chutney, red quinoa, gremolata sauce, pistachios 30

Branzino – prepared with lemon, olive oil, capers, with wilted greens and blistered tomatoes 30 (gs)

***Filet Mignon** – bordelaise, loaded baked potato, haricots verts (gs) 6 oz. 42 8 oz. 49

– Sandwiches & Wraps –

served with fries

***Harvest Burger** – 2 house ground 4oz patties, bacon jam, grilled onion, smoked gouda, lettuce, tomato 16

Chicken Pesto Spinach Wrap – B&E chicken breast, pesto, NS chèvre, spinach, arugula, tomato, balsamic reduction 15

Grilled Chicken Sandwich – B&E chicken breast, bacon, bibb, tomato, pickles, Swiss cheese, jalapeno avocado lime aioli 16

***Salmon BLT Wrap** – Swiss chard, Benton's bacon, tomatoes, avocado, roasted garlic aioli 18

***French Dip** – smoked prime rib, beer sautéed onions, Swiss cheese, horseradish cream sauce, au jus 17

Cuban – roasted seasoned pork loin, prosciutto, honey mustard, bread and butter pickles, swiss cheese, Cuban slaw 18

Croque Monsieur – a pan-grilled delight on sourdough - Italian prosciutto, Swiss, Parmesan and Manchego cheese 19

Sides: Haricots Verts 7 – Truffle Parmesan Pommes Frites 10 – Asparagus 7 -
Loaded Baked Potato 10 – Seasonal Vegetable 8 – Crispy Brussels Sprouts - soy glaze 7

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
(gs) gluten sensitive (v) vegetarian