

· 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 - baby lettuce mix, sliced apple, bleu cheese, pecans, red onion, apple Champagne vinaigrette **14** (gs)

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

Add-ons: Salmon **15** - 4oz. 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 - fried green tomato, whiskey cheddar pimento cheese, balsamic reduction **17**

Deviled Eggs - Benton's bacon jam, sumac **12** (gs) - add caviar **10**

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

Oysters of the Day*; raw on the half shell - **\$3** per shell
cucumber mignonette, cocktail sauce (gs) - add caviar **10**

Grilled Oysters of the Day* - lemon butter, panko, applewood bacon
half dozen **24**

· HARVEST SPECIALTIES ·

Fall Ravioli - four cheese ravioli, blackened steak tips, Gouda cream sauce, baby spinach, leeks, roasted garlic **32**

Vegetable Pad Thai - zucchini noodles, Pad Thai sauce, shitakes, spun carrots, bok choy, red and green onion, cilantro and peanuts **18** (vg)

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

Harvest Fall Chicken - crispy pan-fried chicken breast, white wine artichoke caper cream sauce, arugula salad, balsamic reduction **32**

Grilled Salmon* - truffled pea puree, oyster and shitake mushrooms, lemon relish **30** (gs)

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

· STEAK* ·

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 14oz* - bleu cheese mashed potatoes, honey glazed carrots **48** (gs)

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

Harvest Burger - American cheese, lettuce, tomato, applewood bacon, choice of truffle parmesan pommes frites or loaded baked potato **21**

· 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.
(gs) gluten sensitive (v) vegetarian (vg) vegan*