

•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 - baby lettuce mix, sliced apple, bleu cheese, pecans, red onion, apple Champagne vinaigrette **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, apple Champagne vinaigrette **13** (v) add 2 eggs any style **+6**

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

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

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, American cheese, lettuce, tomato, fries **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**

Grilled Cheese - American, Munster and smoked gouda cheeses, seared Roma tomatoes, pesto, fries **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 August 28