

The Lighter Side

DEVILED EGGS - bacon jam, sumac, chives **12 (gs)**

OYSTERS* - raw; on the half shell - \$3/shell

seasonal mignonette, house bloody mary cocktail sauce (gs)

OYSTERS* - seasonal preparations - half dozen 24 | full dozen 48

raw: nam jim; thai spicy, sweet, & sour sauce (gs)

grilled: chili garlic; crispy garlic, thai chili, sesame, scallion (gs)

grilled: maryland style; lemon, garlic, old bay butter, parmesan (gs)

The Breakfast Side

***Harvest Breakfast** - 2 eggs, choice of applewood smoked bacon or sausage, biscuit, potatoes, grits **14**

***Harvest Breakfast Sandwich** - scrambled eggs, bacon, avocado, tomato, seasonal salsa, Sweetwater Valley cheddar, sourdough bread, potatoes **14**

Turkish Eggs - poached eggs, roasted garlic, spiced yogurt, piment d' Espellete oil, herb & pickled red onion salad, avocado, grilled sourdough **16**

Forager's French Toast - fresh berries, toasted nuts, maple syrup, confectioner's sugar **12**

***Eggs Benedict** - poached eggs, English muffin, hollandaise, potatoes
Canadian Bacon - **14** or Smoked Salmon - **18**

***Country Benedict** - poached eggs, Benton's bacon, house made biscuit, sausage gravy, potatoes **15**

***Crab Cake Benedict** - crab cake, poached eggs, hollandaise, potatoes **20**

***Farmer's Omelet (gs)** - goat cheese, locally sourced veggies, side of fruit **14**

***Butcher's Omelet** - white cheddar cheese, seasonally rotating meats, side of fruit **16**

The Lunch Side

***The Harvest Smash Burger** - house ground tenderloin and ribeye, American cheese, onions, lettuce, Harvest dressing, pickles, brioche bun, fries **18**
add 1 egg any style **+2**

The Harvest DT Reuben - house corned beef, natural ferment sauerkraut, gruyere, Harvest dressing, marble rye, fries
half: **18** full: **36**

Southern Tomato Pie - seasonal greens, feta, red onion salad, orange **13 (v)** add 2 eggs any style **+4**

French Dip - Shaved prime rib, braised onions, white cheddar, sourdough roll, au jus, giardiniera, fries **16**

Grilled Cheese - Sweetwater Valley cheddar, brie, tomato jam on sourdough, fries **14**

Appalachian Shrimp & Grits (gs) - blackened jumbo shrimp, Benton's bacon lardons, cream sauce, wild mushrooms, onions, Shelton Farm's grits **20**

A La Carte & Sides

Shelton Farms Grits **5** - French Fries **5** - Seasonal Fruit **4**
Two Eggs **4** - Benton's Bacon **5** - Sausage Patties **4**
Applewood Smoked Bacon **4** - Brunch Potatoes **4**
Sausage Gravy & Biscuit **8** - House Salad **7** -
Caesar Salad **7** - Soup Cup [French Onion or Soup du Jour] **6**

Brunch Beverages

Mimosa: House bubbles, choice of orange, grapefruit, or pineapple juice **6**

Big Orange Mimosa: Sparkling wine, orange juice, blood orange puree, Grand Marnier **11**

Poinsettia: House bubbles, orange liqueur, cranberry juice **7**

Beer-Mosa: Stella (or other light draft), orange Juice **6**

Caribbean Mimosa: Cazcabel coconut liqueur, pineapple juice, sparkling wine **10**

Bloody Mary | Maria: Choice of vodka or tequila, Filthy Bloody Mary mix, lemon, lime, olives **8**
(sub serrano infused spirit **+2**)

Make it Loaded: add Benton's bacon, shrimp, blue cheese olive, cocktail onion, pickle stuffed olive **+6**

Oyster Shooter: Bloody Mary shooter topped with an oyster on the half shell **6**

coffee - 3 | espresso - 5 | latte - 6