

HARVEST DOWNTOWN

fall menu

10/18/24

Soup & Salad

SOUP DU JOUR or **FRENCH ONION** cup - **6** | bowl - **8**

HARVEST SALAD - red pepper, dates, toasted almonds, Noble Springs goat cheese, dijon vinaigrette
half - **7** | full - **14**

CAESAR* - traditional preparation
half - **7** | full - **14**

BEET SALAD - arugula, ricotta, citrus, pistachios, pistachio vinaigrette - **14**

KILT GREEN SALAD - wilted farm greens, Shakerag blue cheese, yellow onion, roasted squash, walnut, Benton's bacon lardons, warm bacon vinaigrette - **12**

add on - salmon **15** - 4oz filet **18** - chicken **10** - shrimp **14** - tofu **8**

Small Plates & Boards

PAN SEARED CRAB CAKE* - apple, parsnip, & fennel slaw, pumpkin remoulade, 5-spice streusel **18**

MUHAMMARA BEEF TARTARE* - Syrian blend of red pepper, walnuts, & pomegranate molasses, black walnut, pomegranate seeds, naan bread **24**

BLUE CRAB HUSHPUPPIES* - charred pepper & lime aioli **14**

DEVILED EGGS - bacon jam, sumac, chives **12** (gs) - add caviar **+10**

CAVIAR* - traditional service - ask your server for a list of our seasonal offerings

CHARCUTERIE & FROMAGE BOARD - house pickled vegetables, seasonal jam or fruit, grilled sourdough **29**

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)

Harvest Specialties

***AUTUMN SQUASH PASTA** - roasted pumpkin vodka sauce, roasted squash, kale, E.T. mushrooms, pepitas, microgreens **24** (v)
add on - salmon **15** - 4oz filet **18** - chicken **10** - shrimp **14** - tofu **8**

PRIME RIB RAGU PASTA - pasta, shaved prime rib ragu, parmesan **35**

***CAJUN JUMBO SHRIMP** - Carolina Gold rice grit cakes, heirloom Sea Island red peas, chow chow, wilted chard, roasted garlic, butter **28** (gs)

***CONFIT BONE-IN DUCK QUARTER** - chocolate & espresso cured, Anson Mills rice grit risotto, blueberry espresso compote, bourbon ET mushrooms **37** (gs)

***MUSHROOM CRISPY RICE** - 145° egg, mushroom, green onion, mushroom dashi, chili oil **22** (gs) (v) - add tofu **+8**

***THE HARVEST DT REUBEN** - 8oz house corned beef, natural ferment sauerkraut, Harvest dressing, gruyère, marble rye, fries **36**

Steaks & Seafood*

FILET MIGNON - bordelaise, mashed yukon gold potatoes, asparagus
6oz - **38** | 8oz - **48**

16oz RIBEYE - roasted garlic & herb compound butter, loaded baked potato, roasted mushrooms **52**

FRESH FISH - daily preparation (after 5pm) **mkt**

GRILLED SALMON - mustard glaze, squash velouté, Anson Mills heirloom rice, soy glazed brussels sprouts **35** (gs)

SMOKED PRIME RIB - (available Thursday, Friday, Saturday after 5:00) (gs)
- choice of two sides, au jus and creamy horseradish
12oz - **45** 16oz - **56**

CHEF'S CUT - daily preparation (after 5pm) **mkt**

Sides

Yukon Gold Mashed Potatoes **7** (loaded **+3**) - Truffle Parmesan Pommes Frites **10** - Loaded Baked Potato **10** - Broccolini in Duck Fat Vinaigrette **8**
Soy Glazed Brussels Sprouts **7** - Smoked Wild Mushrooms **6** - Substitute a House or Caesar Salad for any listed side + **4.5**

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

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

parties of 8 or more will be subject to a 20% gratuity