

HARVEST DOWNTOWN

winter menu

1/14/25

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

PICKLED SHRIMP SALAD - pickled shrimp, cashew, feta, spring mix, cranberry, radish, orange vinaigrette 16

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

Small Plates & Boards

PAN SEARED CRAB CAKE* - fennel, kale, and blood orange salad, pinto beans, citrus aioli 15

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

BLUE CRAB HUSHPUPIES* - charred pepper & lime aioli 14

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

CAVIAR* - traditional service - 60

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)

GRILLED OYSTERS* - maryland style; lemon, garlic, old bay butter, parmesan (gs)
half dozen 24 | full dozen 48

Harvest Specialties

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

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

***RED BEANS AND RICE** - red and kidney beans, sausage, sour cream 30 (gs)

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

***SEARED DUCK BREAST** - collard greens, bacon, roasted squash, kohlrabi, charred onion, cranberry orange puree 32 (gs)

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

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

Steaks & Seafood*

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

FRESH FISH - daily preparation (after 5pm) mkt

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

GRILLED SALMON - blue tree rice coconut congee, savory caramel, pickled daikon and carrot, cashew chili crunch 32 (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

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