

•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 – smoked bacon vinaigrette, chopped kale, red onions, cranberries, shaved Brussels, parmesan, toasted walnuts 14 (gs)

Beet Salad – arugula, ricotta, pistachios, pistachio vinaigrette 14 (gs)

Add-ons: Salmon 15 - 4 oz. Filet 22 - Chicken 10 - Shrimp 14

Small Plates

Seasonal Appetizer - Chef's selection mkt

Beef Carpaccio* – shaved tenderloin, capers, Parmesan aioli, truffle oil, arugula, and balsamic glaze 24 (gs)

Pan Seared Crab Cake – mojo rojo sauce, fried tortilla strips, smoked onion aioli, tomatillo pico de gallo 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

or

grilled – miso butter, spinach, cheddar
half dozen 24

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

Harvest Specialties

Chef's Pasta – daily pasta and sauce preparation (**available after 5:00**) mkt

Shrimp Tortellini – sundried tomatoes, creamy kale pesto, mushrooms, yellow onion 32

Cauliflower Quinoa Bowl – roasted cauliflower, swiss chard, quinoa, pickled red onion, romesco, topped with almonds 24 (vg) (gs)

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

Mustard Chicken – pan seared chicken thigh, Brussels sprouts tossed in balsamic glaze, roasted red potatoes, and sautéed red onion 28 (gs)

Steaks & Seafood*

Filet Mignon* – bordelaise, potato purée, haricots verts 6 oz. 38 8 oz. 49 (gs)

Ribeye* – bourbon au poivre, loaded baked potato, roasted mushrooms 16 oz. 52 (gs)

Australian Lamb Chops* – whipped feta, roasted fingerling potatoes, mint chimichurri 55 (gs)

Grilled Salmon* – farro salad with cranberries and Brussels tossed in Italian dressing, sweet potato puree, roasted pecans 30 (gs)

Branzino* – lemon, olive oil and capers on a bed of wilted greens, arugula, spinach and blistered tomatoes 30 (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 Smash Burger – American cheese, lettuce, Harvest mac sauce, pickles, choice of side 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 Loaded 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.