

•harvest•

land, sea, & vine

updated march 3, 2025

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

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 14 (gs) - add caviar 12

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 12

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)

Confit Chicken Thighs – duck fat confit and pan-fried chicken thigh, grain mustard crust, Brussels sprouts tossed in balsamic glaze, roasted potatoes, and sautéed red onion 28 (gs)

Steaks & Seafood*

Filet Mignon* – bordelaise, potato purée, haricots verts 6 oz. 40 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 50 (gs)

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

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 Soy Brussels Sprouts 7

Loaded Baked Potato 10 – Loaded Yukon Gold Potato Purée 10

Seasonal Vegetable 8

Add a House or Caesar Salad 7

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