

## 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** (gs)

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

**SWEET TEA & BERRY SALAD** - arugula, fried shallot, berries, candied pecans, bleu cheese, sweet tea vinaigrette **14** (gs)

**GREEN GODDESS SALAD** - arugula & harvest blend greens, roasted carrots, confit garlic, roasted red pepper, honey, green goddess dressing **14** (gs)

add on - salmon **15** - 4oz filet **22** - chicken **10** - shrimp **14** - tofu **8**

## Harvest Specialties

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

**CHICKEN KATSU & WILD MUSHROOM PASTA** - panko chicken, lemon, wild mushrooms, chermoula crumb **36**

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

**\*GRILLED AUSTRALIAN LAMB CHOPS** - cornbread puree, bourbon glaze, seasonal vegetables **50**

**\*BLUEBERRY BACON BURGER** - 1/2 lb smash burger, house ground tenderloin and ribeye, swiss cheese, applewood bacon, arugula, blueberry espresso compote, brioche bun, choice of side **24**

## Small Plates & Boards

**PAN SEARED CRAB CAKE\*** - old bay beurre blanc, shaved asparagus, preserved lemon **17**

**CRAWFISH DIP\*** - bacon fat toasted baguette **15**

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

**DEVEILED EGGS** - bacon jam, sumac, chives **14** (gs) - add caviar **+12**

**HACKLEBACK 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**  
citrus basil granita, house bloody mary cocktail sauce (gs)

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

## Steaks & Seafood\*

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

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

**GRILLED SALMON** - pesto orzo, toasted almond, sautéed zucchini, citrus garlic uogurt **34**

**FILET MIGNON** - bordelaise, mashed yukon gold potatoes, asparagus  
6oz - **40** | 8oz - **49**

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

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

## Sides

Yukon Gold Mashed Potatoes **6** (Loaded **+4**) - Truffle Parmesan Pommes Frites **10** - Loaded Baked Potato **10** - Broccolini in Cherry Pepper 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

a 3% surcharge will be added to all credit card transactions - no surcharge for cash or debit card payments