

# •harvest•

land, sea, & vine

## Brunch

### Starters

**French Onion or Soup du Jour** – cup 6 | bowl 8

**Harvest Salad** – diced red pepper, dates, toasted almonds, Noble Springs chèvre, Dijon vinaigrette 16 (gs)

**\*Caesar** – traditional preparation 14

**Seasonal Salad**– spring mix, feta cheese, strawberries, pecans, red onion, cucumber, strawberry vinaigrette 14 (gs)

**Beet Salad** – arugula, house ricotta, pistachio vinaigrette 14 (v)(gs)

**Oysters raw on the half shell** - \$3 per shell seasonal mignonette, cocktail sauce (gs) add caviar 12

**fried**- remoulade, lemon

half dozen 24

### Features

*served with roasted potatoes*

**Avocado Toast** – marinated heirloom tomatoes, pickled onions, balsamic glaze, on sourdough 14

**\*Breakfast Burger** – Sweetwater Valley cheddar, applewood bacon, fried egg, lettuce, tomato 17

**\*Breakfast Sandwich** – scrambled eggs, Sweetwater Valley cheddar, bacon, avocado, tomato, salsa, sourdough 14

**Breakfast BLT** – Benton's bacon, lettuce, heirloom tomatoes, over easy egg, garlic aioli 16

**\*Salmon BLT Wrap** – Swiss chard, Benton's bacon, tomatoes, avocado, roasted garlic aioli 18

**\*Harvest Breakfast Burrito** – house-made chorizo, scrambled eggs, cheddar, topped with avocado, tomatillo pico, cilantro-lime aioli 18

### Specialties

**\*Harvest Breakfast** – 2 eggs, applewood smoked bacon, biscuit, roasted potatoes, grits 18

**Appalachian Shrimp & Grits** – blackened jumbo shrimp, Benton's bacon lardons, wild mushrooms, onions 20 (gs)

**\*Shakshuka** – poached eggs, Israeli heirloom tomato sauce, Swiss chard, feta, toast points 16

**Harvest French Toast** – daily preparation 14

### Benedicts

*served with roasted potatoes*

**\*Eggs Benedict** – poached eggs, Canadian bacon, English muffin, hollandaise 14

**\*Crab Cake Benedict** – poached eggs, English muffin, hollandaise, capers 25

**\*Country Benedict** – Benton's bacon, biscuit, poached egg, sausage gravy 15

**\*Three Egg Omelet** 12

*served with fresh fruit*

**choice of cheese:** Sweetwater Valley white cheddar, Noble Springs chèvre, or feta cheese

**choice of meats (+\$2 each):** sausage, applewood bacon, Canadian Bacon

**choice of veggies (+\$1 each):** tomato, red bell pepper, spinach, asparagus, mushrooms, red onion, capers

### A La Carte

Grits 5 - French Fries 5 - Seasonal Fruit 4  
Two Eggs 6 - Applewood Bacon 4 - Benton's Bacon 6  
Sausage Patties 4 - Sausage Gravy & Biscuit 8  
Roasted Potatoes 4

### Brunch Cocktails:

**Mimosa:** choice of orange, grapefruit or pineapple juice 5

**Beer-Mosa:** Stella (or current lager on tap), orange juice 5

**Caribbean Mimosa:** coconut rum, pineapple juice, sparkling wine 10

**Bloody Mary:** Wheatley vodka, Struggle Bus, lemon, lime, olives 9

**Serrano Bloody Mary:** chili pepper infused vodka, S.B. Bloody Mary mix, lemon, lime, olives 10

**Bloody Maria:** tequila, Struggle Bus Bloody Mary mix, lemon, lime, olives 9

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

*(v) – vegetarian | (gs) gluten sensitive*