



## 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**- spring mix, feta cheese, strawberries, pecans, red onion, cucumber, strawberry vinaigrette 14 (gs)

**Beet Salad** – arugula, ricotta, crushed 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** – spring mix, remoulade, chow chow 17

**Deviled Eggs** – Benton's bacon jam, sumac 14 (gs) - add caviar 12

**Charcuterie & Fromage Board** – house pickled vegetables, seasonal jam, grilled sourdough 29

**Beef Tartare\***- traditional preparation, Dijon, capers, shallots, egg yolk, and house made chips 24 (gs)

## Oysters of the Day\*

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

add caviar 12

or

**fried**- remoulade, lemon

half dozen 24

## Caviar\*

Paddlefish- 60

Osetra-80

served with traditional accompaniments

## Harvest Specialties

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

**Spring Carbonara\***- fettucine, blackened Wagyu flank tips, asparagus, spring peas, white onion, spinach, white wine butter sauce, crumbled crispy prosciutto, topped with egg yolk 36

**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)

**Roasted Chicken** -stewed tomatoes and corn, jalapeno cornbread, tangy blueberry BBQ sauce 32

## Steaks & Seafood\*

**Filet Mignon\*** – bordelaise, potato purée, haricots verts 6 oz. 40 8 oz. 49 (gs)

**Ribeye\*** – jalapeno compound butter, loaded baked potato, broccolini with Manchego and lemon zest 16 oz. 52 (gs)

**Australian Lamb Chops\*** –whipped feta cheese, garlic parmesan fried red potatoes, orange chimichurri 50 (gs)

**Grilled Salmon\***- orzo salad with chickpeas, spinach, tomato, olives, red onion, cucumbers, feta, tossed in lemon vinaigrette 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

Broccolini - 7

Add a House or Caesar Salad 7

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