

# •harvest•

land, sea, & vine

## Brunch

### Starters

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

**Harvest Salad** – diced red bell peppers, dates, almonds, goat cheese, Dijon vinaigrette 14 (gs)

**\*Caesar**- Romaine lettuce, parmesan cheese, Caesar dressing, seasoned croutons - large 14 | small 7

**Seasonal Salad**- tender baby kale, burnt orange miso vinaigrette, roasted butternut squash, pickled red onion, blue cheese crumbles, pomegranate seeds, toasted seed medley 14 (gs)

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

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

### Specialties

served with roasted potatoes

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

**\*Breakfast Smash burger**– cheddar cheese, applewood bacon, fried egg, lettuce, tomato, brioche bun 17

**\*Breakfast Sandwich** – cheese egg omelet, bacon, avocado, tomato, salsa, toasted ciabatta 14

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

**Southwest Breakfast bowl**- potatoes, southwest vegetable medley, chorizo, cilantro lime crema, avocado, pickled red onion, feta, two eggs any style 19

**French Toast**- daily preparation 18

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

**\*Harvest Breakfast Burrito** – cheesy scrambled eggs, applewood bacon, house made chorizo, potatoes, pico de gallo, topped with avocado and cilantro lime crema, served with fruit 16

**Harvest Scrambler**- open face biscuit topped with a fluffy red onion and cheddar omelet, smothered in sausage gravy, served with fresh fruit 17

### Benedicts

served with roasted potatoes

**\*Harvest Benedict** – poached eggs, prosciutto, English muffin, hollandaise 14

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

**\*Country Benedict** – Swaggerty's sausage patty, biscuit, poached eggs, sausage gravy 15

### \*Omelets

served with fresh fruit

**Butcher's Omelet** – white cheddar, applewood bacon, sausage 18

**Farmer's Omelet**- bell peppers, mushroom, asparagus, tomato, spinach, onions, goat cheese 15

*Make it an egg white omelet!*

### A La Carte

Stone Ground 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, cranberry, pomegranate 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 or Maria:** Wheatley vodka or Corazon Blanco tequila, Struggle Bus Veggie Mix, lemon, lime, olives 9

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

**The Recovery Martini:** Empress 1908 Gin, Solerno Blood Orange Liqueur, Lemon, Simple 13

**Cinnamon toast crunch-** fireball, RumChata 6

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

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