·harvest·
land, sea, & vine

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**

Caesar* –Romaine lettuce, fresh grated parmesan cheese, house-made Caesar dressing, seasoned crushed croutons - large **14** | small **7**

Seasonal Salad- tender baby kale tossed in a burnt orange miso vinaigrette, roasted butternut squash, pickled red onion, blue cheese crumbles, pomegranate seeds, finished with a crunchy toasted seed medley **14**

Beet Salad – Roasted beets with baby arugula, tossed in pistachio vinaigrette, topped with ricotta cheese and crushed toasted pistachios **14**

Add-ons: Salmon **15** - *4 oz.* Filet **22** - Chicken **10** - Shrimp **14**

Small Plates

Crab Cake- poblano cream sauce with corn salsa and crispy tortilla strips **17**

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

Charcuterie & Fromage Board – artisanal meats and cheeses, house-pickled vegetables, seasonal jam, served with house accompaniments **29**

Beef Tartare- finely chopped beef, whole-grain Dijon, shallots, barrel-aged vinegar, local Appalachian honey, quail egg, chives, smoked sea salt, toast points **28**

Oysters of the Day*

Raw on the Half Shell 6 for **18** 12 for **24**
Rotating seasonal mignonette, bloody mary cocktail sauce

Broiled Oysters – creamed winter greens, melted pimento cheese

Oyster Flight – a tasting of today's coastal harvest

Caviar, Our Way*

Osetra – 80
Unexpected pairings, designed to surprise

Harvest Specialties

Mushroom Ravioli- brown butter and sage kale pesto, caramelized onions, topped with toasted hazelnuts and parmesan 21
add shrimp **14** grilled chicken **10** or blackened steak tips **18**

Seasonal Quinoa Bowl – pumpkin seed romesco, crispy sweet potato, sauteed spinach and dried cranberries, topped with avocado, pickled red onions, and feta cheese **24**

Blackened Jumbo Shrimp – Carolina Gold rice grit cake, field peas, chow chow, wilted chard, roasted garlic **28**

Confit Chicken Thighs- Mustard-butter basted chicken thighs with fresh herbs and warm spices, smoked Gouda whipped mashed potatoes, heirloom haricots verts sautéed with garlic and shallots **35**

Steaks & Seafood*

Filet Mignon* – bordelaise, potato purée, grilled asparagus 6 oz. **40** 8 oz. **49**

Ribeye* – jalapeno compound butter, loaded mashed potatoes, broccolini topped with black garlic chimichurri 16 oz. **52**

Australian Lamb Chops* – Char-grilled, served with crispy sweet potatoes and bourbon–honey glazed carrots over whipped feta, finished with balsamic reduction ***50***

Grilled Salmon- Brussels sprouts and roasted sweet potatoes tossed in a brown butter tahini–soy dressing, finished with toasted pecans ***30***

Branzino* – Crispy pan-seared fillet over a medley of frisée, baby kale, and roasted butternut squash, with red onion, apple, and dried cranberries, finished with an apple cider glaze **30**

Harvest 1/2 lb. Steakhouse Smash Burger*- smoked gouda melt, applewood bacon, crisp cabbage-apple slaw, red onion, and sliced tomato, toasted brioche **23**

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**

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

December 27, 2025