

•harvest•

SOUPS & SALADS

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

Harvest Salad — bibb lettuce, red pepper, dates, almonds, chèvre, Dijon vinaigrette - sm **7** | entree **14**

Caesar* — chopped romaine, fresh grated parmesan, croutons - sm **7** | entree **14**

Seasonal — La Scala Chopped Salad- romaine, iceberg, chickpeas, salami, mozzarella, Italian dressing - **14**

Roasted Beet Salad — arugula, pistachio vinaigrette, ricotta - **14**

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

SMALL PLATES

Crab Cake — poblano cream, corn salsa, crispy tortilla strips - **17**

Deviled Eggs — bacon jam, sumac - **14** (+**12** caviar)

Charcuterie & Fromage — daily selection of meats, cheeses, house pickles & accompaniments - **29**

Beef Tartare* -Dijon, shallot, local honey, barrel aged vinegar, smoked bourbon salt, chives, quail egg -**28**

HARVEST SPECIALTIES

Mushroom Ravioli — brown butter sage kale pesto, onions, hazelnuts, chicken/**32** shrimp/**35** blackened steak tips/**38**

Quinoa Bowl — pumpkin romesco, sweet potato, spinach, cranberry, avocado, feta, pickled red onion - **24**

Blackened Shrimp — grit cakes, field peas, wilted chard, chow chow - **28**

Confit Chicken Thighs — mustard butter, gouda mash, sauteed haricot verts in garlic and shallots-**35**

STEAKS & SEAFOOD

Filet* — bordelaise, potato purée, grilled asparagus — 6 oz **40** | 8 oz **49**

Ribeye* — jalapeño butter, loaded yukon mash, grilled broccolini, black garlic chimichurri - **52**

Lamb Chops* — bourbon honey glazed carrots, sweet potato, whipped feta, balsamic reduction - **50**

Grilled Salmon* — brown butter tahini soy, brussel sprouts, sweet potato, pecans - **30**

Branzino* — kale, cabbage, red onion, apple, carrot, pomegranate, tomato, pepitas, cranberry vinaigrette- **30**

½ lb. Smash Burger* — gouda, bacon, winter slaw, apples, red onion, tomato, toasted brioche - **23**

OYSTERS & CAVIAR

6 - **18** | 12 - **24**

Raw Oysters* — bloody mary cocktail sauce and seasonal mignonette

Broiled Oysters — winter greens, pimento cheese

Oyster Flight — a tasting of today's coastal catch

Osetra Caviar* — chef curated pairings – **80**

SIDES

Potato Purée 6 | Truffle Fries 10 | Asparagus 7 | Haricots Verts 7 | Broccolini 7

Crispy Soy Brussels 7 | Loaded Baked Potato 10 | Loaded Purée 10 | Sub Harvest or Caesar Salad 5

Consuming raw or undercooked foods may increase your risk of foodborne illness