

Soups and 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** GF

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

Seasonal – Fresh Georgia peaches, heirloom tomatoes, arugula, lemon-dill vinaigrette, wildflower honey whipped ricotta cheese, toasted seed medley **14** GF

Roasted Beet Salad – arugula, pistachio vinaigrette, ricotta **14** GF

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

Oysters-raw on the half shell - half dozen (**18**) full dozen (**24**) seasonal mignonette, cocktail sauce (gs)

Specialties

Avocado Toast- tomatoes, pickled onions, balsamic glaze, toasted sourdough, roasted potatoes **14**

Breakfast Wagyu Smash Burger- cheddar cheese, applewood bacon, fried egg, lettuce, tomato, sesame seed bun, roasted potatoes **20**

Hatch Green Chili Breakfast Burger- smashed Wagyu patty, cheddar cheese, applewood bacon, fried egg, lettuce, tomato, chopped hatch green chilis, sesame seed bun, roasted potatoes **20**

Breakfast Sandwich- cheese and egg omelet, bacon, avocado, tomato, salsa, English muffin, roasted potatoes **14**

Harvest Breakfast- two eggs, applewood bacon, biscuit, grits, roasted potatoes **18**

Southwest Breakfast Bowl- potatoes, vegetable medley, chorizo, cilantro lime crema, avocado, pickled red onion, feta, two eggs **19** GF

French Toast- Chef's daily preparation **18**

Shrimp and Grits- blackened jumbo shrimp, bacon lardons, mushrooms, red onions **20** GF

Harvest Breakfast Burrito- cheesy scrambled eggs, bacon, chorizo, potatoes, pico de gallo, topped with avocado, cilantro lime cream, served with fruit **16**

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

Benedicts

Served with breakfast potatoes

Harvest Benedict- poached eggs, Black Forest ham, English muffin, hollandaise **14**

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

Country Benedict- sausage patties, biscuit, poached eggs, sausage gravy **15**

A La Carte

Grits- **5** French Fries- **5**

Fruit- **4** Two Eggs- **6** Bacon- **4**

Sausage Patty- **4** Double Smoked Bacon- **5**

Sausage Gravy & Biscuit- **8**

Breakfast Potatoes- **4**

Omelets

SERVED WITH FRUIT

Butchers- white cheddar, bacon, sausage **18** GF

Farmers- bell peppers, mushrooms, asparagus, tomato, spinach, onions, goat cheese **15** GF

Brunch Cocktails

Mimosa- choice of orange, grapefruit, cranberry, pomegranate or pineapple juice **5**

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

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

Bloody Mary or Maria- Wheatley Vodka or Corazon Blanco tequila, Struggle Bus Bloody Mary mix, lemon, lime, olives **9**

Serrano Bloody Mary- chili pepper infused vodka, Struggle Bus 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**

Please no substitutions or modifications

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