

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** 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, 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**

SMALL PLATES

Crab Cake – fresh corn relish, sunflower seed salsa matcha - **17**

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

Charcuterie & Fromage – daily selection of meats, cheeses, house pickles & accompaniments - **30**

Beef Tartare* – Turkish kefta spice, radish, tomatoes, onion, extra virgin olive oil, tzatziki, grilled naan - **28**

Wagyu Roasted Bone Marrow – bourbon garlic shallot glaze, toast points - **18**

HARVEST SPECIALTIES

Cacio e Pepe– fresh bucatini pasta, sautéed shrimp, fresh parmesan cheese, lemon zest - **35**

Buddha Bowl – quinoa, watermelon radish, cabbage, chickpeas, pickled red onion, carrot ribbons, roasted zucchini kale, yogurt green goddess dressing– **24**

Blackened Shrimp – grit cakes, field peas, wilted greens, chow chow - **28** GS

Knife & Fork Fried Chicken- Thai basil mango salad, coconut Thai sweet chili sauce - **32**

STEAKS & SEAFOOD

Filet* – Bordelaise, Yukon Gold potato purée, grilled asparagus – 6 oz **40** | 8 oz **49** GF

Ribeye* – jalapeño compound butter, loaded baked potato, grilled broccolini, mojo rojo – **52** GF

Farmstead Wagyu Feature* –whipped feta, honey bourbon glazed carrots, creamed corn, daily chimichurri – **MKT**

Grilled Salmon* – warm couscous, marinated tomatoes, arugula, green olives, lemon vinaigrette, spicy artichoke relish **30** GF

Branzino*- arugula, avocado, peaches, cucumber, blueberries, pecans, strawberry lemon Champagne vinaigrette-**30**

½ lb. Wagyu Smash Burger* – 16 Peaks Wagyu ground beef, sharp cheddar cheese, blistered shishito pepper-sriracha lime aioli, homemade beer pickles, onion, tomato, sesame seed bun - **25**

OYSTERS & CAVIAR

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

Raw Oysters* – Bloody Mary cocktail sauce and Chef's daily mignonette GF

Oyster Flight – a tasting of today's coastal catch

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

SIDES

Potato Purée **6** | Truffle Fries **10** | Asparagus **7** | Creamed corn **10**

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

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