

SOUPS & SALADS

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

Harvest Salad — Bibb lettuce, red peppers, 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**

Harvest Health

Grilled Salmon- farro, arugula, cucumbers, heirloom tomatoes, pickled red onions, lemon peach-apricot vinaigrette **24**

cal:750/fat:45/Carb:59/protein:60

Chicken Salad Board- Bibb lettuce cups, marinated tomatoes, peach summer slaw **18**

cal: 560/fat:36/carb:26/protein:35

Chopped Chicken Caesar Wrap- spinach tortilla **18**

cal: 850/fat:35/carb:60/protein:50

Buddha Bowl- Quinoa, watermelon radish, cabbage, chickpeas, pickled red onion, carrot ribbons, roasted zucchini, kale, yogurt green goddess dressing **15** GF

cal:625/fat:13/carb:76/protein:19

Orzo Salad- cucumbers, chickpeas, Kalamata olives, basil, mint, feta cheese, Greek dressing **15**

cal:730/fat:28/carb:95/protein:20

Filet Mignon- choice of side salad, grilled broccolini 6oz-**40** 8oz-**49** GF

cal:450/fat:32/carb:16/protein:52

Specialties

Harvest Gyro- ground lamb, marinated tomatoes, olive tapenade, pickled red onions, feta cheese, arugula, balsamic glaze, Naan **20**

Turkey Club- smoked turkey breast, applewood bacon, Bibb lettuce, tomato, peach chutney **16**

Harvest Cuban- sliced pork loin, Black Forest ham, Swiss cheese, pickles, honey mustard, ciabatta **18**

Wagyu French Dip- shaved ribeye, Swiss cheese, caramelized onions, creamy horseradish, au jus **20**

Grilled Cheese- mozzarella cheese, tomatoes, basil, olive oil drizzle **16**

Harvest B.L.T.- sourdough, eight slices of applewood bacon, tomatoes, bacon aioli **15**

Shrimp Baja Quesadilla- grilled shrimp, white cheddar, chipotle aioli, shredded romaine, grilled pineapple salsa **18**

Branzino*-served over arugula, peaches, blueberries, cucumbers, avocado, pecans, strawberry lemon Champagne vinaigrette **30** GF

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

OYSTERS

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

Raw Oysters* — bloody Mary cocktail sauce and seasonal mignonette

SIDES

Truffle Fries **10** | Asparagus **7** | Broccolini **7**

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

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



SIXTEEN PEAKS
AKAUSHI WAGYU