

WEEKEND BRUNCH

SATURDAY & SUNDAY 10AM - 3PM

accompanied with fresh fruit, potato cakes or grits

[THE CHICKEN AND BISCUIT]

warm buttered biscuit, fried chicken, hot honey butter / 17

[LOADED WAFFLE] (v)

belgian waffle loaded with fruit and nuts, whipped topping, chocolate chips / 15

[THE CLASSIC SINGLE BENE*]

choice of english muffin or toasted biscuit, canadian bacon, hollandaise poached egg, chives / 13
add additional bene +4

[SALMON ROYALE SINGLE BENE*]

choice of english muffin or toasted biscuit, seared salmon, poached egg, sautéed spinach, hollandaise, old bay / 15 / *add additional bene +6*

[BRAISED BEEF BREAKFAST BOWL]

potato cakes, braised beef, two fried eggs, shredded mozzarella, chorizo gravy / 15

[BISCUIT BREAKFAST]

biscuit, harvest chorizo & sausage gravy, bacon, scrambled eggs / 13

[STEAK AND EGG BURRITO*]

roasted tenderloin, scrambled eggs, roasted tomatoes, cheddar cheese, salsa verde / 17

[WAFFLE AND EGG]

belgian waffle, scrambled eggs, choice of sausage or bacon / 16

[FRENCH TOAST]

brown sugar, candied pecans, bananas, peanut butter drizzle, maple syrup / 15

[CHORIZO TACOS]

flour tortillas, scrambled eggs, chorizo sausage, cheese, avocado, cilantro, salsa verde, served with potato cakes / 12

[BACON AND CHEESE FRITTATA]

bacon, potatoes, cheese, chives, served with fruit and salsa / 13

[VEGETABLE OMELETTE] (v)

spinach, peppers, mushrooms, mozzarella, salsa verde / 14

[STEAK OMELETTE*]

tenderloin, tomato, spinach, red onions, peppers, mozzarella, hollandaise / 18

[BACON CHEDDAR OMELETTE*]

bacon, tomatoes, cheddar cheese, red onions / 15

HARVEST LUNCH

AVAILABLE EVERY DAY 11AM - 3PM

PETITE PLATES

[BARVARIAN PRETZEL CHARCUTERIE]

salami, smoked sausage, apricot goat cheese, jalapeno jack cheese, pickled peppers and onions, olives, spicy brown mustard / 18

[STONEFIRED CAPRESE FLATBREAD] (v)

shredded mozzarella, fresh tomato, basil, ricotta, finished with arugula, pesto, and balsamic glaze / 16

[ELOTE SKILLET] (GF)

roasted corn, peppers, cheese, lime, cilantro, tajin, warm bread / 13

[HARVEST HUMMUS] (v)

roasted garlic and lemon hummus, vegetables, pita bread / 13 *(vegan without feta or pita)*

[FRIED RAVIOLI] (v)

six cheese ravioli, italian breadcrumbs, crisp fried, marinara / 14

[SQUASH BLOSSOMS] (v)

three cheese blend, crispy tempura, parsley aioli, roasted tomatoes / 15

[SMOKED SAUSAGE & CORN CHOWDER]

smoked sausage, roasted corn, peppers / 10

[BARBACOA BAKER] (GF)

slow braised beef, pickled onion, mozzarella cheese, potato, ancho aioli / 12

[BUTTERNUT SQUASH BISQUE] (v)

butternut squash bisque with coconut sour cream drizzle / 9

[THAI CHICKEN LETTUCE WRAPS]

roasted dark meat tossed in peanut glaze, pickled vegetables, lettuce leaves, green onion, ponzu / 15

HARVEST FAVORITES (GF) GLUTEN FREE / (V) VEGETARIAN

GREENS

caesar, ranch, bleu cheese, house vinaigrette,
white balsamic vinaigrette

[PANZANELLA] (V)

tomatoes, arugula, feta, cucumbers, toasted bread,
house vinaigrette, fresh basil / 15 (GF without bread)

[FIELD FRESH HOUSE] (GF/V)

field greens, mushrooms, onion, heirloom tomatoes,
house vinaigrette / 10

[CAESAR]

romaine lettuce, shaved parmesan, caesar dressing,
croutons / 13 (GF without croutons)

[WEDGE SALAD] (GF)

crisp iceberg, bleu cheese crumbles, tomatoes,
bacon, green onion, bleu cheese dressing / 13

[STEAK COBB] (GF)

roasted tenderloin, bleu cheese crumbles, tomatoes,
boiled eggs, pickled onions, ranch dressing / 18

[FIG & PROSCIUTTO] (GF)

chopped kale blend, fig, prosciutto, apricot goat cheese,
roasted walnuts, white balsamic vinaigrette / 16

add protein: dark meat chicken or roasted turkey +8
chicken breast +9 / shrimp +10 /
salmon* +12 / seared scallops* +14

SANDWICHES

accompanied with fries or
roasted vegetables

[CHEESEBURGER*] (V)

brisket-chuck blend, melted cheddar served all the way / 18

[VEGETARIAN BURGER] (GF)

plant-based burger, lettuce, tomato, onion,
toasted brioche / 19 (vegan without toasted brioche)

[ROASTED TURKEY DIP]

baguette, arugula, caramelized onions, provolone,
garlic aioli, au jus / 17

[CRISPY COD SANDWICH] (GF)

crisp cod, lemon dill aioli, lettuce, tomato,
pickled onion, capers, brioche bun / 21

[CHICKEN MELT]

marinated chicken, provolone cheese, tomato, spinach,
bacon, pepperoncini, ranch dressing toasted roll / 17

[BIRRIA TACOS] (GF)

corn tortillas, braised beef, mozzarella cheese,
cilantro, onion, jus / 15

[SHRIMP TACOS]

chimichurri shrimp, shredded cabbage, ancho aioli,
pineapple salsa / 16

[FRENCH DIP]

slow braised beef, pan-jus, caramelized onions,
provolone, horsey cream sauce, toasted roll / 17

SIDES

garlic mashed potatoes
fries
parmesan basil risotto

cilantro lime rice
thai rice
roasted vegetables

asparagus
sautéed mushrooms
sautéed spinach and tomatoes

BOWLS

[ALASKAN BOWL*]

grilled salmon, soba noodles, pickled cucumber,
carrots, kale blend, green onions, cilantro,
apricot glaze, house made ponzu / 24
(vegan) sub salmon for extra vegetables or avocado

[ANGUS BOWL*] (GF)

blackened steak, over parmesan basil risotto,
spinach and tomatoes / 23

[CALI BOWL] (GF)

roasted dark meat chicken, seasoned corn,
onion, tomatoes, avocado,
cilantro lime rice, salsa verde / 22

[SWEET CHILE SHRIMP BOWL]

teriyaki glazed shrimp, cilantro lime rice,
cucumber-avocado salsa, sweet chile aioli / 18

[GYRO CHICKEN BOWL] (GF)

greek marinated chicken, seasoned rice,
fresh tomato, cucumber, red onion, kalamata olives,
crumbled feta, tzatziki sauce / 20

[THE PROUD VEGETARIAN] (GF/V)

brown rice pasta, roasted zucchini, squash, carrots, tomatoes, kale, brussels,
lemon parmesan butter, fresh oregano, shaved parmesan / 19
(vegan) sub oil instead of butter

ENTREES

interchangeable sides available upon request

[HARVEST SHRIMP & GRITS] (GF)

chorizo, sautéed vegetables,
three cheese grits, pan jus / 23

[RUSTIC BOLOGNESE]

ground italian sausage, beef, tomato, carrots, celery,
onion, herbs, cream, fettuccini pasta, parmesan / 23

[SHRIMP TEMPURA] (GF)

crisp shrimp, apricot chile glaze, thai rice / 24

[ISLAND CHICKEN]

teriyaki chicken, cilantro lime rice, pineapple salsa,
fried pickled onion, cilantro / 18

[STUFFED CHICKEN CAPRESE]

lightly dusted, stuffed with pesto-marinated mozzarella,
finished with bruschetta topping and balsamic glaze,
garlic mashed potatoes, sautéed vegetables / 24

[TUSCAN SALMON*] (GF)

tomatoes, olives, artichokes,
guests choice of two sides / 25