

# WEEKEND BRUNCH

SATURDAY & SUNDAY 10AM - 3PM

## ENTREES

### [ CHICKEN AND WAFFLE ]

belgian waffle, fried chicken, strawberry, maple syrup / 17

### [ AVOCADO TOAST ] (V)

goat cheese, orange, grapefruit, cashews, basil / 13

### [ LOADED WAFFLE ] (V)

belgian waffle loaded with fruit and nuts, whipped topping, chocolate chips / 14

## EGG BENEDICT

*your choice of english muffin or multigrain sourdough, served with fresh fruit or potato cakes*

### [ THE CLASSIC SINGLE BENE\* ]

canadian bacon, hollandaise poached egg, chives / 12  
add additional bene +4

### [ SALMON ROYALE SINGLE BENE\* ]

seared salmon, poached egg, sautéed spinach, hollandaise, old bay / 14 / add additional bene +6

### [ STEAK SINGLE BENE\* ]

seared steak, sautéed spinach, poached egg, hollandaise, chalula drizzle / 17.9 / add additional bene +6

### [ CHORIZO TACOS ]

flour tortillas, scrambled eggs, chorizo sausage, cheese, avocado, cilantro, salsa verde, served with potato cakes / 11

### [ BACON AND CHEESE FRITTATA ]

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

## OMELETTES

*accompanied with fresh fruit or potato cakes*

### [ VEGETABLE OMELETTE ]

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 / 15.5

### [ GREEK OMELETTE\* ]

tomatoes, spinach, feta cheese, olives / 14

### [ HARVEST OMELETTE\* ]

chefs special

# HARVEST LUNCH

AVAILABLE EVERY DAY 11AM - 3PM

## PETITE PLATES

### [ CHARCUTERIE BOARD ]

three meats, two cheeses / 18  
served with fig preserves, garlic aioli, olives, crostini

### [ STONEFIRED CAPRESE FLATBREAD ] (V)

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

### [ FRUIT BOARD ]

fresh fruit assortments, cheese, toasted crostini / 11

### [ HARVEST HUMMUS ] (V)

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

### [ SEASONAL SOUP ] (V)

butternut squash bisque with coconut sour cream drizzle / 9

### [ SQUASH BLOSSOMS ] (V)

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

### [ CILANTRO LIME SHRIMP ] (GF)

chilled marinated shrimp, cilantro, pico, avocado, crisp tortilla / 12

### [ FRIED RAVIOLI ] (V)

six cheese ravioli, Italian breadcrumbs, crisp fried, marinara / 11

### [ LETTUCE WRAPS ]

roasted dark meat tossed in peanut glaze, pickled vegetables, lettuce leaves, green onion, ponzu / 14

### [ HARVEST VEGETABLE SOUP ] (GF/V)

hearty roasted vegetable soup bowl made from scratch / 8

HARVEST FAVORITES (V)

(GF) GLUTEN FREE / (V) VEGETARIAN

## GREENS

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

### [ PANZANELLA ]

tomatoes, arugula, feta, cucumbers, toasted bread,  
house vinaigrette, fresh basil / 14

### [ FIELD FRESH HOUSE ] (GF/V)

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

### [ CAESAR ] (GF)

romaine lettuce, shaved parmesan,  
caesar dressing, croutons / 13

### [ WEDGE SALAD ] 🍷

crisp iceberg, bleu cheese crumbles, tomatoes,  
bacon, green onion, bleu cheese dressing / 12

### [ FIG & PROSCIUTTO ] 🍷 (GF)

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

### [ ANTIPASTO ]

crisp iceberg, mozzarella cheese, pepperoncini, tomatoes,  
olives, red onion, salami, parmesan herb 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

### [ BELLA ITALIANO ] 🍷

salami, prosciutto, burrata, arugula, tomato,  
pepperoncini, garlic aioli, baked cheddar roll / 15

### [ CHEESEBURGER\* ]

brisket-chuck blend, melted cheddar served all the way / 17

### [ VEGETARIAN BURGER ] 🍷

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 / 16

### [ CRISPY COD SANDWICH ] 🍷

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 / 16

### [ CUBANITA ]

roasted pork loin, salami, mustard, pickled onions,  
swiss cheese, spinach, toasted hoagie / 17

### [ STEAK TACOS ]

roast tenderloin, tomato, pickled onions, bleu aioli,  
provolone, balsamic, spinach, flour tortillas / 16

### [ PRIME RIB SANDWICH ]

thinly shaved, 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

## ENTREES

interchangeable sides available upon request

### [ ALASKAN BOWL\* ]

grilled salmon, soba noodles, pickled cucumber,  
carrots, kale blend, green onions, cilantro,  
apricot glaze, house made ponzu / 22  
(vegan) sub salmon for extra vegetables or avocado

### [ ANGUS BOWL\* ]

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

### [ CALI BOWL ]

roasted dark meat chicken, seasoned corn, onion,  
tomatoes, avocado, cilantro lime rice, salsa verde / 21

### [ STUFFED CHICKEN CAPRESE ]

lightly dusted, stuffed with pesto-marinated mozzarella,  
finished with bruschetta topping and balsamic glaze,  
garlic mashed potatoes, sautéed vegetables / 23

### [ SHRIMP TEMPURA ] 🍷

crisp shrimp, apricot chile glaze, thai rice / 24

### [ HARVEST SHRIMP & GRITS ] 🍷 (GF)

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

### [ TUSCAN SALMON\* ] 🍷 (GF)

tomatoes, olives, artichokes,  
guests choice of two sides / 24

### [ RUSTIC BOLOGNESE ]

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

### [ CAROLINA GOLD CHICKEN ]

Carolina gold glazed chicken, topped with  
roasted corn salad, garlic mashed potatoes / 22

### [ 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