

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

[STEEL CUT OATMEAL] (V)

cinnamon sugar, bananas, peanut butter, strawberries, dark chocolate chips / 12

[LOADED WAFFLE] (V)

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

[CHORIZO TACOS]

flour tortillas, scrambled eggs, chorizo sausage, cheese, avocado, cilantro, salsa verde, served with potatoes / 10

[BACON AND CHEESE FRITTATA]

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

OMELETTES

accompanied with fresh fruit or crispy potatoes

[VEGETABLE OMELETTE]

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

[STEAK OMELETTE]

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

[HARVEST OMELETTE]

chefs special

EGG BENEDICT

your choice of english muffin or multigrain sourdough, served with fresh fruit or crispy potatoes

[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*

[ROASTED PORK SINGLE BENE]

roasted pork, poached egg, hollandaise, cholula, micro greens / 13 / *add additional bene +5*

HARVEST LUNCH

AVAILABLE EVERY DAY 11AM - 3PM

PETIT 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

[TAQUITO HORNEADO]

crisp flour tortilla, dark meat chicken, avocado aioli, cilantro, pickled onion / 12

[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 (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 crispy potatoes, 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

[HARVEST BURGER*] 🍷

brie cheese, crispy prosciutto, arugula, truffle aioli,
brioche bun / 18

[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

[ITALIAN BEEF]

sliced beef, pepperoncini, roasted peppers,
provolone cheese, brown gravy, herb cheese focaccia / 18

SIDES

garlic mashed potatoes
crispy potatoes
fries

parmesan basil risotto
seasoned 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 / 20

[HARVEST SHRIMP & GRITS] 🍷 (GF)

chorizo, sautéed vegetables,
three cheese grits, pan jus / 22

[SHRIMP & SCALLOPS]

seared scallops and shrimp over creamed street corn with
roasted tomatoes and asparagus / 22

[TUSCAN SALMON*] 🍷 (GF)

tomatoes, olives, artichokes, guests choice of two sides / 22

[RUSTIC BOLOGNESE]

ground italian sausage, beef, tomato, carrots, celery,
onion, herbs, fettuccini pasta, parmesan / 22

[CAROLINA GOLD CHICKEN]

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

[SHRIMP TEMPURA] 🍷

crisp shrimp, apricot chile glaze, thai rice / 22