

PETITE PLATES

[CHARCUTERIE BOARD]

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

[STONEFIRED CAPRESE FLATBREAD] 🍷

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

[SHRIMP CROQUETTES]

parmesan, shrimp, potato fried crisp, lemon caper aioli / 10

[LETTUCE WRAPS] 🍷

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

[HARVEST HUMMUS] (v)

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

[GINGER MUSSELS]

steamed mussels, mushroom-ginger broth, fresh herbs / 15

[SQUASH BLOSSOMS] 🍷 🍷 (v)

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

SOUPS

[SEASONAL SOUP]

butternut squash bisque with
coconut sour cream drizzle / 9

[HARVEST VEGETABLE SOUP]

hearty roasted vegetable soup bowl
made from scratch / 8

HARVEST

SIGNATURE SERIES

[CHARDONNAY] 🍷 PASO ROBLES, CA

On the nose, this wine has aromas of toasted oak, caramel and buttered popcorn, with vanilla and spice notes on the palate. Combined with a bright crisp mouthfeel we recommend pairing with seafood dishes, salads or chicken.

[CABERNET SAUVIGNON] 🍷 PASO ROBLES, CA

This cabernet sauvignon has flavors of ripe berry fruit and dark cherry with a hint of tobacco leaf & 'cigarbox' notes. The palate is rich & the finish is quite firm but balanced. We recommend pairing with steak, pork or spicy entrées.



HARVEST FAVORITES 🍷

HARVEST SEASONAL ITEMS 🍷

(GF) GLUTEN FREE / (V) VEGETARIAN

*We use nuts and nut based oils in our food. If you are allergic to nuts, or any other foods, please let your server know. Our food contains or may contain undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, oysters, or eggs may increase your risk of food-borne illness.



The Villages Grown | Proudly serving The Villages Grown ingredients in select menu items. Ask your server for more details.

GREENS

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

add protein:

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

[PANZANELLA] (V)

tomatoes, arugula, feta, cucumbers, toasted bread, house vinaigrette,
fresh basil / 14 (GF) without bread

[FIELD FRESH HOUSE] (GF/V)

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

[WEDGE SALAD] † 🌱

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

[CAESAR] (GF)

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

[FIG AND PROSCIUTTO] † 🌱 (GF)

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

CHEF'S SIGNATURE

PRIX FIXE [50]

4 course dining journey curated by
Executive Chef, Brittany Driskell,
representing some of her favorite dishes.

No substitutions.

WINE

[HARVEST SIGNATURE SERIES]

glass of chardonnay or cabernet sauvignon

STARTER

[BUTTERNUT SQUASH BISQUE]

coconut sour cream drizzle

ENTRÉE

[CHERRY GLAZED PORK CHOP*]

8oz bone-in pork chop, cherry balsamic reduction,
apricot goat cheese, guests choice of two sides

- OR -

[BAKED COD FLORENTINE] (GF)

lemon brandy beurre blanc, wilted spinach,
seasoned rice, roasted vegetables

SWEET

[CHEESECAKE]

seasonal flavor

BETWEEN THE BREAD

accompanied with crispy potatoes,
fries or roasted vegetables

[CRISPY COD] †

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

[CHEESEBURGER*] 🌱

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

[ROASTED TURKEY DIP]

baguette, arugula, caramelized onions, provolone,
garlic aioli, au jus / 16

SIDES

baked potato (available after 4pm)
garlic mashed potatoes
crispy potatoes
french fries
parmesan basil risotto
seasoned rice
roasted vegetables
sautéed spinach and tomatoes
asparagus
sautéed mushrooms

STEAKS

our steaks are fire-grilled to your requested temperature and served with guests choice of two sides and accompanied with your choice of steak accoutrement: truffle butter, bordelaise, béarnaise, pan jus

[CENTER CUT*] (GF)
6oz / 40 -or- 9oz / 55

[COWBOY RIBEYE*] (GF)
16oz angus bone-in ribeye / 60

[PRIME NY STRIP*] (GF)
12oz prime center cut 21 day aged / 57

[PRIME DELMONICO*] (GF)
14 oz prime center cut 21 day aged / 60

STEAK ENHANCEMENTS

BLEU CHEESE CRUST / 6

GARLIC HERB SHRIMP / 12

LEMON BRANDY SCALLOPS* / 18

BUTTER BRAISED 8OZ COLD WATER LOBSTER TAIL / 40

CHEF ENTREES

interchangeable sides available upon request

SEA

[HARVEST SHRIMP AND GRITS] 🍷 (GF)
chorizo, sautéed vegetables, three cheese grits, pan jus / 22

[TUSCAN SALMON*] 🍷 (GF)
tomatoes, olives, artichokes, guests choice of two sides / 22

[BAKED COD FLORENTINE] (GF) 🍷
lemon brandy beurre blanc, wilted spinach, seasoned rice, roasted vegetables / 24

[SCALLOP RISOTTO*] 🍷 (GF)
roasted tomatoes, parmesan basil risotto / 30

[PARMESAN HERB HALIBUT*]
parmesan herb crusted, seared crisp, seasoned rice, sautéed vegetables / 39

[STUFFED COLD WATER LOBSTER TAIL*]
8oz shrimp stuffed lobster tail, drawn butter, seasoned rice, roasted vegetables / 48

[SHRIMP TEMPURA] 🍷
crisp shrimp, apricot chile glaze, seasoned rice / 22

[FRUITTI DE MARE*]
gnocchi, mussels, shrimp, scallops, tomatoes, fresh herbs, white wine garlic butter sauce / 25

[MARKET CATCH*]
chef selected catch, paired with sauce to compliment, guests choice of two sides / MKT

LAND

[CHURRASCO*] 🍷
chimichurri rubbed tenderloin, cooked medium, over seasoned rice and roasted vegetables / 26

[CAROLINA GOLD CHICKEN]
Carolina gold glazed chicken, topped with roasted corn salad, garlic mashed potatoes / 20

[CHERRY GLAZED PORK CHOP*] 🍷 🌱
8oz bone-in pork chop, cherry balsamic reduction, apricot goat cheese, guests choice of two sides / 29
(GF) without cheese

[STUFFED CHICKEN CAPRESE]
lightly dusted, stuffed with pesto-marinated mozzarella, finished with bruschetta topping and balsamic glaze, garlic mashed potatoes, sautéed vegetables / 20

[ANGUS BOWL*]
blackened steak over parmesan basil risotto, spinach and tomatoes / 23

[RUSTIC BOLOGNESE]
ground italian sausage, beef, tomato, carrots, celery, onion, herbs, fettuccini pasta, parmesan / 22

[THE PROUD VEGETARIAN] 🌱 (V/GF)
brown rice pasta, roasted zucchini, squash, carrots, tomatoes, kale, shaved brussels, lemon parmesan butter, fresh oregano, finished with shaved parmesan / 19
(vegan) sub oil instead of butter