

Petite Plates

[CHARCUTERIE BOARD]

three meats, two cheeses / 18
 five meats, three cheeses / 26
 served with fig preserves, garlic aioli, olives, crostini

[STONEFIRED CAPRESE FLATBREAD] 🍷

shredded mozzarella, fresh tomato, basil, ricotta,
 finished with arugula, pesto, and balsamic glaze / 15

[TAQUITO HORNEADO]

crisp flour tortilla, dark meat chicken, avocado sour, cilantro,
 pickled onion / 13

[TEMPURA VEGETABLES] 🌱 (V)

seasoned green beans and carrots, crispy tempura batter,
 house ponzu, apricot chile sauce / 11

[HARVEST HUMMUS] (V)

roasted garlic and lemon hummus, vegetables, pita bread / 12
(vegan without feta or pita)

[COCONUT CURRY SHRIMP]

chilled marinated shrimp, basil, green curry, crisp tortilla / 14
(GF) without tortilla

[SQUASH BLOSSOMS] 🍷🌱 (V)

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

[LOX DEVILED EGGS]

creamy yolk filling, smoked salmon, pickled onion, fresh dill / 13

WINE PAIRINGS

[CHARCUTERIE]

ALLEGRI, VALPOLICELLA, ITALY

[COCONUT CURRY SHRIMP]

MER SOLIEL, "SILVER", MONTEREY
 CHARDONNAY

[SQUASH BLOSSOMS]

MAP MAKER, MARLBOROUGH
 SAUVIGNON BLANC

[STREET CORN CHOWDER]

with queso and lime / 9

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

(GF) all dressings made in house:
caesar, sesame citrus,
ranch, bleu cheese, dark cherry vinaigrette,
house vinaigrette, white balsamic vinaigrette

[**SESAME CITRUS SALAD**] 🌱
kale blend, creamy sesame citrus dressing, roasted peanuts,
mandarins, crisp wontons / 15

[**FIELD FRESH HOUSE**] (GF/V)
spinach, tomato, mushrooms, onions, deviled egg, house vinaigrette / 12

[**FIG AND PROSCIUTTO**] 🌱 🌿 (GF)
chopped kale blend, fig, prosciutto, apricot goat cheese,
roasted walnuts, white balsamic vinaigrette / 16

[**CAESAR**] (GF)
hydro crunch, parm crisp, heirloom tomato, bacon, deviled egg / 13

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

Between the Bread

accompanied with crispy potatoes
or roasted vegetables

[**BELLA ITALIANO**]
salami, prosciutto, burrata, arugula, tomato,
pepperoncini, garlic aioli, baked cheddar roll / 15

[**HARVEST BURGER***] 🌱 🌿
brie cheese, crispy prosciutto, arugula, truffle aioli,
brioche bun / 17

[**ROASTED TURKEY DIP**]
baguette, arugula, caramelized onions, provolone,
garlic aioli, au jus / 16

Bowls

[**ALASKAN BOWL***] 🌱
grilled salmon, soba noodles, pickled cucumber,
carrots, kale blend, green onions, cilantro,
apricot glaze, house made ponzu / 21
(vegan) sub salmon for extra vegetables or avocado

[**ANGUS BOWL***]
blackened steak, over bleu cheese risotto,
spinach and tomatoes / 22

[**MEDITERRANEAN BOWL**]
dark meat chicken and roasted pepper skewers,
marinated cucumbers and tomatoes,
pickled onion, feta, seasoned rice / 20

Chef's Signature

PRIX FIXE [55]

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

[**TAQUITO HORNEADO**]
crisp flour tortilla, dark meat chicken, avocado sour,
cilantro, pickled onion

ENTRÉE

[**CHORIZO AND FIG CHICKEN**]
chicken stuffed with chorizo and cheese, fig reduction,
crisp sweet potatoes, roasted corn salad

SWEET

[**CHEESECAKE**]
seasonal flavor

Chef Entrees

LAND *interchangeable sides available upon request*

- [**CENTER CUT***] (GF)
6oz filet, truffled compound butter, mashed potatoes, roasted vegetables / 39
- [**CHURRASCO***] 🍷
chimichurri rubbed tenderloin, cooked medium over jalapeño-corn risotto / 26
- [**COCONUT CASHEW CHICKEN**]
crusted chicken, thai rice, bean sprouts, fresh basil / 21
- [**CAROLINA GOLD CHICKEN**] (GF)
Carolina gold glazed chicken, topped with roasted corn salad, over crisp sweet potatoes / 19
- [**CHORIZO AND FIG CHICKEN**] 🍷
chicken stuffed with chorizo and cheese, fig reduction, crisp sweet potatoes, roasted corn salad / 27
- [**CHERRY GLAZED PORK CHOP***] 🍷 🍷
8oz bone-in pork chop, cherry balsamic reduction, apricot goat cheese, crisp sweet potatoes, sautéed vegetables / 29
(GF) without cheese
- [**THAI PORK**] 🍷
buckwheat noodles, mushrooms, basil, roasted pork, sweet pea microgreens, bean sprouts, broth / 22 (vegan) without pork
- [**PRIME NY STRIP***]
finished with harvest butter, mashed potatoes, sautéed vegetables, pan jus / MKT (GF) without pan jus
- [**SEARED DUCK**] 🍷 (GF)
cherry-soaked duck breast cooked medium, jalapeño-corn risotto / 32
- [**ROASTED VEGETABLE PASTA**] 🍷 (V/GF)
brown rice pasta, roasted zucchini, squash, carrots, tomatoes, kale, shaved brussels, lemon parmesan butter, fresh oregano / 19
(vegan) sub oil instead of butter

SEA *interchangeable sides available upon request*

- [**HARVEST SHRIMP AND GRITS**] 🍷 (GF)
chorizo, sautéed vegetables, goat cheese grits, pan jus / 24
- [**TUSCAN SALMON***] 🍷 (GF)
tomatoes, olives, artichokes, parmesan basil risotto / 22
- [**BAKED COD FLORENTINE**] (GF)
lemon brandy beurre blanc, wilted spinach, seasoned rice, roasted vegetables / 23
- [**SCALLOP RISOTTO***] 🍷 (GF)
roasted tomatoes, jalapeño-corn risotto / 30
- [**SHRIMP TEMPURA**]
crisp shrimp, apricot chile glaze, thai rice / 23
- [**FRUITTI DE MARE***]
gnocchi, mussels, shrimp, scallops, tomatoes, fresh herbs, white wine garlic butter sauce / 25

WINE PAIRINGS

[CHURRASCO]

KALLAN VINTNERS, CALIFORNIA / MERLOT

[THAI PORK]

PINE RIDGE, CHENIN BLANC/VOIGNIER
CLARKSBURG / BLEND

[TUSCAN SALMON]

LOUIS JADOT, FRANCE / BEAUJOLAIS VILLAGE

[SCALLOP RISOTTO]

CHALK HILL, SONOMA / CHARDONNAY

Sides

- garlic mashed potatoes
- crispy potatoes
- french fries
- risotto (jalapeño corn, parmesan basil, bleu cheese)
- thai rice
- seasoned rice
- roasted vegetables
- sautéed spinach and tomatoes
- green beans
- sautéed mushrooms
- crisp sweet potatoes

Sweets

- [**HUMMING BIRD**]
rum poached pineapple, banana-dulce gelato, toasted coconut, pecans, cinnamon sugar wontons / 9
- [**CHEESECAKE**] 🍷 🍷
seasonal flavor / 10
- [**CHOCOLATE-CARAMEL MOUSSE CAKE**]
chocolate cake with thin layers of caramel topped with a layer of dark chocolate mousse / 9
- [**JAVA CHIP GELATO**]
coffee infused gelato with chocolate chips and biscotti / 7 (GF) without biscotti

Brittany Driskell

EXECUTIVE CHEF