

WEEKEND BRUNCH

SATURDAY & SUNDAY 10AM - 3PM

accompanied with fresh fruit, potato cakes or grits

[CHICKEN AND WAFFLE]

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

[BERRY BLISS FRENCH TOAST] (V)

brioche bread, house-made lemon crème fresh,
topped with fresh berries and bananas / 15

[LOADED WAFFLE] (V)

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

[THE CLASSIC SINGLE BENE*]

choice of english muffin or toasted biscuit, canadian bacon,
hollandaise poached egg, chives / 12
add additional bene +4

[SALMON ROYALE SINGLE BENE*]

choice of english muffin or toasted biscuit, seared salmon,
poached egg, sautéed spinach,
hollandaise, old bay / 14 / *add additional bene +6*

[BRAISED BEEF SINGLE BENE*]

choice of english muffin or toasted biscuit, braised beef,
poached egg, chorizo gravy / 13
add additional bene +6

[BISCUIT BREAKFAST]

biscuit, harvest chorizo & sausage gravy, bacon,
scrambled eggs / 12

[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 / 15

[MONTE CRISTO]

french toast layered with canadian bacon,
swiss cheese, strawberry preserves, powdered sugar,
maple syrup / 15

[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

[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

[GRAVLAX*]

smoked salmon, cucumber-dill sauce, arugula,
toasted english muffin / 17

HARVEST LUNCH

AVAILABLE EVERY DAY 11AM - 3PM

PETITE PLATES

[CHARCUTERIE BOARD] (GF)

three meats, two cheeses, served with strawberry preserves,
cucumber dill spread, olives, crostini / 18

[STONEFIRED CAPRESE FLATBREAD] †(V)

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

[SHRIMP LETTUCE WRAPS] (GF)

chilled marinated shrimp, pineapple salsa, avocado / 16

[HARVEST HUMMUS] (V)

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

[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

[BARBACOA BAKER] (GF)

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

[BUTTERNUT SQUASH BISQUE] †

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 / 14

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 / 14 (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 / 12

[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

[ANTIPASTO] (GF)

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] (V)

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

[CHEESEBURGER*] (V)

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

[VEGETARIAN BURGER] (V)

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] (V)

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

[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 / 22
(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 / 21

[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 / 19

[PEANUT CHICKEN BOWL]

peanut glazed chicken, kale blend, cashews,
green onion, cilantro lime rice / 20

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] (V)

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 / 23

[TUSCAN SALMON*] (GF)

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

[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