

# HARVEST

## RESTAURANT

### LUNCH MENU

#### HARVEST SANDWICHES

all sandwiches served on house  
baked bread with choice of fries  
or marinated vegetable salad

##### THANKSGIVING

###### MUFFULETTA\*

turkey, genoa salami, mortadella,  
provolone cheese, olive salad,  
watercress on an Italian roll

12

###### HARVEST BURGER

prime blend of chuck and brisket,  
lettuce, tomato, red onion,  
apple wood smoked bacon,  
smoked cheddar, harvest fries

13

###### BRONZED

###### SALMON SANDWICH

mixed greens, cilantro, watercress,  
avocado, tomato, lemon cilantro  
mayonnaise, sourdough boule

13

###### FRENCH DIP\*

shaved prime rib, provolone  
cheese, caramelized onions, au jus,  
horseradish, crusty french bread

12

###### ROASTED

###### CHICKEN CLUB\*

grilled chicken, smoked bacon,  
tomato, lettuce, red onion,  
dijon-mayonnaise, ciabatta bread

11

###### ROASTED TURKEY BACON\*

hand pulled oven roasted turkey with  
apple wood smoked bacon, goat  
cheese spread, apple, arugula, onion  
marmalade on artisan sourdough

11

###### HALF & HALF COMBO

choose two: salad, soup, or half sandwich

\*sandwich choice of chicken club, french dip, muffuletta,  
or turkey bacon

12

gluten free bread available

#### MAIN DISHES

side salad or soup with  
sandwich or main dish 4

###### PAN SEARED SALMON <sup>GF</sup>

avocado cream sauce, fingerling  
potatoes, chef's vegetables

16

###### HOUSE MADE MEATLOAF

sweet ketchup, yellow wax beans,  
french green beans, mashed yukon  
gold potatoes

14

###### STEAK & FRIES <sup>GF</sup> <sup>DF</sup>

8 oz top sirloin, watercress-cilantro  
chimichurri, chef's vegetables,  
harvest fries

15

###### CHICKEN POT PIE

carrots, onions, peas, mashed  
potatoes, house-made crust

13

###### HALIBUT TACOS (2)

tempura battered halibut, chipotle  
ranch, shredded cabbage, avocado,  
pico de gallo, queso fresco,  
fresh lime, sour cream,  
lemon-jasmine rice

14

###### LEMON-ROSEMARY

###### ROASTED CHICKEN <sup>GF</sup> <sup>DF</sup>

chef's vegetables, roasted fingerling  
potatoes, natural jus

14

###### SEASONAL PENNE PASTA

asparagus spears, cherry heirloom  
tomatoes, cipolini onion, snap peas,  
squash, zucchini, pine nuts, italian  
shaved cheeses, house made pesto

13

<sup>GF</sup> Gluten Free <sup>DF</sup> Dairy Free

\*Consumption of raw or undercooked meats, poultry, seafood,  
shellfish or eggs may increase your risk of food borne illness.

We may add an 18% gratuity to parties of 6 or more

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### LUNCH MENU

#### STARTERS

**SWEET CHILI SHRIMP NACHOS**  
*tortilla crisps, queso fresco, pico de gallo, guacamole, sweet chili sauce*

13

**SPINACH ARTICHOKE DIP**  
*roasted artichoke dip served with grilled pita chips*

9

**SEASONAL BEET PLATTER**  
*red and yellow beets served with a yogurt lime dill sauce, watercress, micro greens*

9

**CHEESE & FRUIT BOARD**  
*local cheeses, fresh & dried fruits, candied walnuts, house-made artisan bread*

13

**ROASTED PORK BELLY**  
*blackberry port reduction, stone ground white polenta*

12

#### SOUPS

**HARVEST SEASONAL SOUP TOMATO BASIL**  
*croutons and shaved italian cheeses*

7 / 4 with entrée


**FRENCH ONION SOUP**  
*toasted crouton, local shepherd's goat cheese, swiss, gruyere*

7 / 4 with entrée

#### SALADS

**ICEBERG WEDGE**   
*heirloom tomatoes, red onion, apple wood smoked bacon, blue cheese crumbles, buttermilk blue cheese dressing*


9 / 4 with entrée

**SALMON SALAD**   
*seared atlantic salmon, artichoke hearts, red onion, cucumber, marinated tomatoes, kalamata olives, capers, crostini, champagne vinaigrette*


14

**CAESAR SALAD**  
*local semi-dried tomatoes, three cheese blend, croutons, house caesar dressing*



9 / 4 with entrée

**TURKEY COBB SALAD**   
*mixed greens, house-roasted turkey, smoked bacon, avocado, tomato, boiled egg, red onion, crumbled blue cheese, red wine vinaigrette*

12

**HARVEST SEASONAL SALAD**   
*seasonal berries, harvest greens, watercress, dried apricots, golden raisins, goat cheese, blackberry vinaigrette*

9 / 4 with entrée

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