

Harvest is proud to partner with local farms and providers: Lost River Creamery, Noble Springs, Southern Natural Farms, Bob White Springs, Katharos Farms, Blooming Shrooms, Sweetwater Farms, Hattie Jane's Creamery



STARTERS

KATHAROS FARMS SAUSAGE BALLS
red eye aioli, pickles, Sweet Water Cheddar 10

BISCUIT BOARD
butter drop biscuits, pimento cheese, bacon jam 9

SMOKED CATFISH DIP
with Benne crackers 10

HARVEST HUMMUS
hominy and sunflower seed hummus with tapenade and pickled okra
with Benne crackers 8

HARVEST SOUP OF THE DAY
cup 5 / bowl 8

FARM GREENS

HARVEST GARDEN
selection of Harvest vegetables & superfoods over Harvest greens,
Champagne vinaigrette 12 / small 7

HOMESTEAD CAESAR
kale, brown butter biscuit crouton, Pecorino, black pepper,
buttermilk dressing 13 / small 6

PEACH SALAD
smoked feta, toasted almonds, tarragon honey vinaigrette,
Harvest greens, cherry tomatoes 13 / small 6

ADD *steak tips** 8 / *grilled chicken* 4 / *herb chicken salad* 6

À LA CARTE HOUSE AGED CUTS

RIBEYE* 14 oz. 32

FILET* 8 oz. 32

WHOLE HOG PORK CHOP* 16 oz. MKT
sauces: horseradish cream, red wine demi, chimichurri

EGGS & SUCH

Eggs* 3 Applewood Smoked Bacon 4 Butter Drop Biscuit 2

DUTCH BABY PANCAKE
cast iron skillet pancake, fruit compote, syrup, powdered sugar 10

HARVEST BENEDICT
Homestead cured ham, sautéed Harvest greens, poached/fried egg,
grilled sourdough, sausage gravy 16

HARVEST SCRAMBLER + one side
local eggs, bourbon smoked bacon, Harvest greens, mozzarella, Harvest tomatoes 14

HARVEST HASH
fresh Harvest root veggies, potato and greens, local fried egg 15

STEAK & EGGS*
skillet potatoes, Harvest greens, garlic chips, fried egg, red wine demi, local petite filet 19

CHICKEN AND BISCUITS + one side
butter drop biscuits, fried chicken breast, sausage gravy (traditional or Nashville hot) 15

TENNESSEE PORK CHOP
Katharos Farms fried pork chop, rosemary mash, smoked tomato gravy,
country creamed corn 16

HARVEST BREAKFAST
homemade biscuits, sausage gravy, Harvest eggs, local bacon 14

Menus are seasonal and subject to change

BRUNCH, SUMMER 2017

SANDWICHES + one side

WOOD-FIRED CHICKEN SALAD
grapes, lettuce, tomato, grilled baguette 11

HARVEST BURGER*
local beef, Deep River cheddar, lettuce, tomato, pickled red onion 13

BRUNCH BURGER*
local beef, Lost River Creamery cave aged gouda, bacon, fried egg, hollandaise 14

FARM TO FORK VEGETABLES

HONEY, YOGURT, GRANOLA & SEASONAL BERRY PARFAIT 5

SWEETWATER WHITE CHEDDAR GRITS 6

PATTY PAN SQUASH AU GRATIN 7

SKILLET FRIED KENNEBEC POTATO 6

WOOD-GRILLED HARVEST VEGETABLES 8

BRAISED HARVEST GREENS 6

BRICK OVEN PIZZAS

BREAKFAST PIZZA

local pork sausage, spinach, marinara, mozzarella, farm egg 13

CURED HAM AND FIG

figs, herb oil, Asiago, caramelized onion, Katharos ham, dressed arugula 15

GARDEN

Harvest veggies, mushroom medley, arugula, mozzarella, asiago, walnut pesto 13

BEVERAGES

HARVEST FRUIT TEA / SWEET TEA / UNSWEET TEA /
PELLEGRINO / BOYLAN'S CANE COLA AND DIET /
FEVERTREE GINGER ALE / VIRGIL'S ROOT BEER / HOT TEA /
FRENCH PRESS + ESPRESSO DRINKS AVAILABLE

*CONSUMER ADVISORY: Please be advised consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions. We want to make sure we do our best to accommodate all of our guests. Before placing your order, please inform us if a person in your party has a food allergy. Our products may contain wheat, egg, dairy, soy or fish allergens.