

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

Menus are seasonal and subject to change

DINNER, SUMMER 2017



STARTERS

CHEESE AND HAM PLATE

assortment of artisan local cheeses, pickled farm vegetables, seasonal jam, grilled sourdough, Katharos Farms ham 12

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

MARKET CATCH* MKT

sauces: horseradish cream, red wine demi, chimichurri

MAINS

HALF CHICKEN

sweet tea-brined Katharos Farms chicken, patty pan squash au gratin, pan jus 24

CORNMEAL CATFISH

cornmeal-encrusted, fried, fresh catfish, smoked tomato gravy, sweet corn succotash 19

ROOT BEER BRAISED SHORT RIB

Sweetwater white Cheddar grits, braised greens 28

GRILLED ELK FILET*

turnip puree, peach relish, sauteed kale 42

VEGETARIAN TIAN

grilled Harvest vegetables, Lost River Creamery Gouda, marinara 16

FARM TO FORK VEGETABLES

SWEETWATER WHITE CHEDDAR GRITS 6

PATTY PAN SQUASH AU GRATIN 7

ROSEMARY MASHED KENNEBEC POTATO 6

WOOD-GRILLED HARVEST VEGETABLES 8

BRAISED HARVEST GREENS 6

BRICK OVEN PIZZAS

GARDEN

Harvest veggies, mushroom medley, arugula, mozzarella, Asiago, walnut pesto 14

CARNE

house-made pork sausage, pepperoni, mozzarella, house marinara 15

CURED HAM AND FIG

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

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.