HARVEST

RESTAURANT

LUNCH MENU

STARTERS

SWEET CHILI SHRIMP NACHOS
Shrimp | Queso fresco | Pico de gallo | Guacamole | Sweet chili sauce | Toasted tortilla crisps
full $18 / half $13

SEASONAL WHIPPED GOAT CHEESE
Toasted pita | Herb whipped goat cheese | Applewood smoked bacon jam | Mike's Hot Honey
$14

BLISTERED SHISHITOS (V)
Shishito peppers | Smoked sea salt | Romesco aïoli | Almond crumble
$14

BROWN SUGAR GLAZED HEIRLOOM CARROTS (V)
Brown sugar glazed heirloom carrots | Herb mascarpone cream | Toasted pecan crumble | Spiced citrus sauce
$14

CAST IRON BRUSSELS SPROUTS (V) (GF)
Sweet chili glaze | Pomegranate | Feta | Pine nuts
$14

SPINACH ARTICHOKE DIP (V)
Spinach | Artichoke | Fontina | Asiago | Cream cheese | Toasted tortilla crisps
$16

CHARCUTERIE BOARD
Chef's selection of local cured meats and cheeses | Cornichon | Dried fruit | Honeycomb | Crostini
$22

SOUPS/SALADS

BUTTERNUT SQUASH (V) (GF)
$9 / $6 with entrée

FRENCH ONION
$9 / $6 with entrée

Featuring Grow Tech Greens From Curiosity Farms

FARM TO FORK (GF)
Grow Tech mixed greens | Shaved brussels sprouts | Bacon | Golden raisin | Dried cranberry | Goat cheese | Orange maple vinaigrette
$16 / $7 with entrée

TURKEY COBB
Romaine | Oven roasted turkey | Daily's applewood smoked bacon | Avocado | Tomato | Egg | Red onion | Blue cheese crumble | Red wine vinaigrette
$17

CAESAR
Romaine | Shaved Italian cheese | Herbed croutons | House Caesar dressing
$13 / $7 with entrée

WEDGE (GF)
Iceberg | Heirloom tomatoes | Red onion | Daily's applewood smoked bacon | Blue cheese crumbles | Buttermilk blue cheese dressing
$13 / $7 with entrée

HOUSE (V)
Grow Tech mixed greens | Cucumber | Tomato | Red onion | Croutons | Ranch dressing
$13 / $7 with entrée

UPGRADE YOUR SALAD
Salmon $13
Steak $13
Chicken $9

Built on the historic Fox Family Farm, Thanksgiving Point started with agriculture before museums. At Harvest, we carry that legacy forward through Curiosity Farms and Grow Tech, harvesting fresh herbs and lettuces on-site to connect your meal directly to our roots.

(GF) *Gluten Free* (V) *Vegetarian* (DF) *Dairy Free* (VG) *Vegan*

**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

HARVEST

RESTAURANT

SANDWICHES

TURKEY CRANBERRY
Roasted turkey | brie | cranberry-rosemary aioli | arugula | caramelized onion | house sourdough
$18

HARVEST BURGER
Utah raised wagyu | Lettuce | Tomato | Onion | Daily's applewood smoked bacon | Tillamook white cheddar
(Substitute a black bean patty +4)
$18

PRIME RIB DIP
Shaved prime rib | Provolone cheese | Caramelized onion | Horseradish | Au jus | French demi baguette
$17

HOT TURKEY BACON AVOCADO
Smoked roasted turkey | Avocado | Daily's applewood smoked bacon | Swiss | Lettuce | Tomato | Mustard aïoli | Focaccia
$17

GRILLED CHICKEN CLUB
Grilled chicken | Daily's applewood smoked bacon | Tomato | Lettuce | Tillamook white cheddar | Djionnaise | Sourdough
$17

CAPRESE BURRATA (V)
Torn burrata | Roasted heirloom tomato | Grow Tech basil | Balsamic glaze | Olive oil | Focaccia
$17

HALF & HALF COMBO
$19

CHOOSE TWO
soup, side salad, or half sandwich

SOUPS
Butternut squash | French onion

SALADS
Farm to fork | Turkey cobb | Wedge | Caesar | House

SANDWICHES
Hot turkey bacon avocado | Prime rib dip | Grilled chicken club | Caprese burrata | Turkey Cranberry

MAIN DISHES

POTATO CRUSTED CHICKEN
RedBird Farms organic chicken | Broccoli | Yukon gold mashed potatoes | Creamy pan sauce
$22

PAN-SEARED SALMON (GF)
Roasted butternut squash puree | Winter greens | Wild rice | Spiced citrus sauce | Burnt honey vinaigrette
$28

BROWN BUTTER PUMPKIN RAVIOLI (V)
Fresh pumpkin ricotta ravioli | Candied walnut crumble | Crispy sage | Brown butter cream sauce
$26

HARVEST SHEPHERD'S PIE
Smoked brisket | Yukon gold mashed potatoes | Sautéed vegetables | Gruyère | Chives
$26

FISH TACOS
Tempura battered cod | Chipotle ranch | House slaw | Avocado | Pico de gallo | Queso fresco | Lime | Lemon herb rice
$26

STEAK & FRIES
8 oz Hanger steak | Roasted carrots | Sidewinder truffle fries | Bordelaise
$28

STUFFED BUTTERNUT SQUASH (VG)
Rosated butternut squash | ancient grains | pomegranate | candied walnut | herb coconut cream sauce
$23

BEVERAGES

LEMONADE & ICED TEA ***3.75***
Add Fresh Rasberry, Blackberry ***1.00***

ITALIAN SODAS ***5.50***
(no refills)

SAN PELLEGRINO ***6.00***

SODA ***3.75***

HOT DRINKS ***4.00***
Tea, Kona Coffee, Apple Cider, Hot Chocolate