

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

Shishito peppers | Smoked sea salt | Romesco aioli | Almond crumble
\$14

BROWN SUGAR GLAZED HEIRLOOM CARROTS

Brown sugar glazed heirloom carrots | Herb mascarpone cream | Toasted pecan crumble | Spiced citrus sauce
\$14

CAST IRON BRUSSELS SPROUTS

Sweet chili glaze | Pomegranate | Feta | Pine nuts
\$14

SPINACH ARTICHOKE DIP

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

\$9 / \$6 with entrée

FRENCH ONION

\$9 / \$6 with entrée

Featuring Grow Tech Greens From Curiosity Farms

FARM TO FORK

Grow Tech mixed greens | Shaved brussels sprouts | Bacon | Golden raisin | Dried cranberry | Goat cheese | Orange maple vinaigrette
\$16 / \$7 with entrée

WEDGE

Iceberg | Heirloom tomatoes | Red onion | Daily's applewood smoked bacon | Blue cheese crumbles | Buttermilk blue cheese dressing
\$13 / \$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

HOUSE

Grow Tech mixed greens | Cucumber | Tomato | Red onion | Croutons | Ranch dressing
\$13 / \$7 with entrée

CAESAR

Romaine | Shaved Italian cheese | Herbed croutons | House Caesar 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.



Gluten Free



Vegetarian



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

HARVEST

RESTAURANT

SANDWICHES

FARMHOUSE THREE CHEESE MELT 🍷

White cheddar | Gruyère | Parmesan |
Roasted tomato | Dijonnaise |
Sourdough

\$16

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
aioli | Focaccia

\$17

GRILLED CHICKEN CLUB

Grilled chicken | Daily's applewood
smoked bacon | Tomato | Lettuce |
Tillamook white cheddar |
Dijonnaise | Sourdough

\$17

CAPRESE BURRATA 🍷

Torn burrata | Roasted heirloom
tomato | Grow Tech basil | Balsamic
glaze | Olive oil | Focaccia

\$17

HALF & HALF COMBO

\$18

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 |
Farmhouse three cheese melt

MAIN DISHES

POTATO CRUSTED CHICKEN

RedBird Farms organic chicken |
Broccoli | Yukon gold mashed
potatoes | Creamy pan sauce

\$22

PAN-SEARED SALMON 🌱

Roasted butternut squash | Winter
greens | Wild rice | Spiced citrus
sauce | Burnt honey vinaigrette

\$28

BROWN BUTTER PUMPKIN RAVIOLI 🍷

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

BEVERAGES

LEMONADE & ICED TEA

Add Fresh Raspberry,
Blackberry

3.75

1.00

SAN PELLEGRINO

6.00

SODA

3.75

ITALIAN SODAS

(no refills)

5.50

HOT DRINKS

Tea, Kona Coffee, Apple Cider,
Hot Chocolate

4.00