

HARVEST

RESTAURANT

LUNCH MENU

HARVEST SANDWICHES

all sandwiches served on house made bread with
choice of house fries or side salad

SUNRISE AVOCADO BLT

Local Daily's applewood bacon
| lettuce | tomato | avocado |
habanero aioli | fried egg

\$17

HARVEST BURGER

Utah raised wagyu | lettuce | tomato
| onion | applewood smoked bacon |
Tillamook smoked cheddar

(Substitute a Beyond Meat plant-based patty +4)

\$18

PRIME RIB SANDWICH*

Shaved prime rib | provolone cheese
| caramelized onion | au jus |
horseradish | French demi baguette

\$17

HOT TURKEY BACON

AVOCADO SANDWICH*

Smoked roasted turkey | avocado
| local Daily's applewood smoked
bacon | Swiss cheese | green leaf
lettuce | tomato | mustard aioli |
house focaccia

\$17

TURKEY CRANBERRY

Oven roasted turkey | provolone
| leaf lettuce | roasted tomato |
cranberry sauce | herb aioli | house
focaccia

\$17

HALF & HALF COMBO

Choose two: salad, soup, or half sandwich

*Sandwich choice of Prime Rib Sandwich, Turkey Bacon, Sunrise Avocado BLT, or Turkey Cranberry

\$18

Gluten free bread available \$0.50

MAIN DISHES

POTATO CRUSTED CHICKEN

RedBird Farms organic chicken
| broccoli | Yukon gold mashed
potatoes | creamy pan sauce

\$22

PAN-SEARED SALMON ^{GF}

Citrus herb rice | sauteed garlic
spinach | cauliflower | roasted red
pepper pesto cream sauce

\$26

MEATLOAF

Green beans | Yukon gold mashed
potatoes | sweet ketchup

\$25

HARVEST GNOCCHI

Butternut squash gnocchi | spinach |
Italian sausage | crispy sage | brown
butter cream sauce

\$21

HARVEST FAMOUS CHICKEN POT PIE

Hand pulled chicken | sauteed
vegetables | house made pastry crust

\$21

CHICKEN FRIED STEAK BITES

Hand-breaded prime tenderloin bites
| country-style pepper gravy | crispy
onion strings | Yukon gold mashed
potatoes

\$24

STEAK AND FRIES ^{DF}

8oz teres major | roasted carrots
| sidewinder fries | jalapeno
chimichurri

\$26



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

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RESTAURANT

LUNCH MENU

STARTERS

SWEET CHILI SHRIMP NACHOS

Tortilla crisps | queso fresco | pico de gallo | guacamole | sweet chili sauce
full \$18/ half \$13

STREET TACOS

Carne Asada | queso fresco | pickled onion | roasted jalapeno | corn salsa
\$20

MUSHROOM ARANCINI

Fried risotto | parmesan | seasonal mushrooms | roasted parsnip | truffle aioli
\$14

SPINACH ARTICHOKE DIP

Spinach | artichoke | cream cheese | parmesan | with toasted tortilla crisps
\$16

CHARCUTERIE BOARD

Chef's selection of local Beehive cheeses and artisan cured meats | jalapeno bacon jam | seasonal fruits | honeycomb | dried fruit | crostini
\$21

HEIRLOOM TOMATO BRUSCHETTA

Pesto | mozzarella | Seville slow-roasted tomatoes | garlic | shallots | balsamic reduction
\$12

CARROT TRIO

Roasted heirloom carrots | coconut-ginger carrot puree | turmeric toasted carrot chips
\$12

SOUPS

Carrot Ginger Soup

\$9 / \$6 with entrée

FRENCH ONION SOUP

\$9 / \$6 with entrée

SALADS

featuring greens from Curiosity Farms

FARM TO FORK SALAD

Roasted beets | arugula | green apple | maple glazed walnut | goat cheese | white balsamic vinaigrette | crispy carrot and parsnip ribbons

\$16 / \$7 with entrée

TURKEY COBB SALAD

Mixed greens | house-roasted turkey | smoked bacon | avocado | tomato | boiled egg | red onion | crumbled blue cheese | red wine vinaigrette

\$17

ICEBERG WEDGE

heirloom tomatoes | red onion | local Daily's applewood smoked bacon | blue cheese crumbles | buttermilk blue cheese dressing

\$13 / \$7 with entrée

CAESAR SALAD

Shaved Italian cheese | herbed croutons | house Caesar dressing

\$13 / \$7 with entrée

UPGRADE YOUR SALAD

Salmon \$13

Steak \$13

Chicken \$9

SIDES

YUKON GOLD MASHED POTATOES
\$6

LEMON AND HERB RICE
\$5

FRIES
\$4

GARLIC GREEN BEAN
\$4

ROASTED ASPARAGUS
\$4

HOUSE SALAD
\$6

GRILLED VEGETABLE MEDLEY
\$5

SWEET CHILI BRUSSEL SPROUTS
\$6



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