

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 aïoli | 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 aïoli | 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 @

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

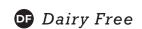
STEAK AND FRIES @

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

\$26







Consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

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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

SPINACH ARTICHOKE DIP O

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 O

Pesto | mozzarella | Sevillo slowroasted tomatoes | garlic | shallots | balsamic reduction \$12

CARROT TRIO © 0

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

ICEBERG WEDGE @

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

\$13 / \$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

CAESAR SALAD Shaved Italian cheese | herbed croutons | house Caesar dressing

\$13 / \$7 with entrée

Salmon \$13

UPGRADE YOUR SALAD Steak \$13

Chicken \$9

SIDES

YUKON GOLD MASHED POTATOES 🚭 🛭

LEMON AND HERB RICE @ 0 \$5

FRIES 🗗 🗸 \$4

GARLIC GREEN BEAN @ 0

ROASTED ASPARAGUS @ O

HOUSE SALAD @ O

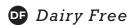
GRILLED VEGETABLE MEDLEY 🚭 🛭 \$5

SWEET CHILI BRUSSEL SPROUTS 🚭 🗸





V Vegetarian



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