# 

## 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 DIP\*

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

#### DIN 651D5D 611 1601 4

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

#### DOLOGNECE

BOLOGNESE
House blend of Beef and Lamb |
rigatoni | torn burrata | herb oil

\$25

## HARVEST FAMOUS

CHICKEN POT PIE

Hand pulled chicken | sauteed

vegetables | house made pastry crust

\$21

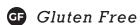
# CHICKEN FRIED STEAK

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

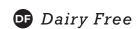
\$24

STEAK FRITES
80z Flat iron | roasted carrots |
sidewinder fries | chimichurri
compound butter

\$26







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

## RESTAURANT

#### LUNCH MENU

#### **STARTERS**

#### SWEET CHILI SHRIMP NACHOS

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

#### SICILIAN MEATBALLS

House blend of beef and lamb | Sicilian marinara | grilled baguette \$16

#### SEASONAL WHIPPED GOAT CHEESE O

Honey whipped goat cheese | candied bacon jam | grilled pita | Mike's hot honey

#### 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

#### **HEIRLOOM TOMATO** BRUSCHETTA O

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

#### CARROT TRIO © O

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

#### SOUPS

BUTTERNUT SQUASH @ 0 \$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

Chicken \$9

\$13 / \$7 with entrée

**UPGRADE YOUR SALAD** Steak \$13

Salmon \$13

## SIDES

YUKON GOLD MASHED POTATOES 🚭 🛭

**LEMON AND** HERB RICE @ 0 \$5

FRIES 🗗 🗸 \$4

GARLIC GREEN BEAN @ 0

CHARRED BROCCOLINI @ O

HOUSE SALAD @ O

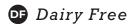
GRILLED VEGETABLE MEDLEY 🚭 🛭

**SWEET CHILI** BRUSSEL SPROUTS @ 0

GF Gluten Free



V Vegetarian



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