

# 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 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 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 <sup>GF</sup>

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

**\$26**

##### MEATLOAF

Green beans | Yukon gold mashed  
potatoes | sweet ketchup

**\$25**

##### 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

8oz Flat iron | roasted carrots |  
sidewinder fries | chimichurri  
compound butter

**\$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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### 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

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

##### BUTTERNUT SQUASH

**\$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**

**CHARRED BROCCOLINI**  
**\$4**

**HOUSE SALAD**  
**\$6**

**GRILLED VEGETABLE MEDLEY**  
**\$5**

**SWEET CHILI BRUSSEL SPROUTS**  
**\$6**



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