

HARVEST

RESTAURANT

LUNCH MENU

HARVEST SANDWICHES

All Sandwich Bread is Made in House
Served With Choice of House Fries or Side Salad

CAPRESE BURRATA **V** **SANDWICH**

Torn burrata | Roasted heirloom tomato | Grow Tech basil | Balsamic glaze | Olive oil | House focaccia
\$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 SANDWICH***

Smoked roasted turkey | Avocado Daily's applewood smoked bacon Swiss cheese | Green leaf lettuce Tomato | Mustard aioli | House focaccia
\$17

GRILLED CHICKEN CLUB

Grilled chicken | Daily's applewood smoked bacon | Tomato | Lettuce Tillamook white cheddar | Dijonaise
\$17

HALF & HALF COMBO

Choose two: salad, soup, or half sandwich

*Sandwich choice of Prime Rib Dip, Hot Turkey Bacon, Caprese Burrata, or Grilled Chicken Club

\$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**

Garlic Spinach | Chef's Blend Mushrooms | Lemon Herb Rice | Chili Crisp Vinaigrette
\$26

MEATLOAF

Green beans | Sweet ketchup Yukon gold mashed potatoes
\$25

GREEN GODDESS **FETTUCCHINI**

Fresh spinach fettuccini | Blistered heirloom tomato | Asparagus Spring peas | Pistachio | Burrata Basil pesto cream sauce
\$22

BRISKET SHEPHERD'S PIE

Smoked brisket | Sautéed vegetables Yukon gold mashed potatoes Gruyère | Chives
\$24

FISH TACOS

Halibut | Mango slaw | Cilantro lime crema | Grilled lime | Blue corn tortilla | Rice
\$24

STEAK & FRIES

8 oz Hanger steak | Roasted Carrots Sidewinder truffle fries | Peppercorn Cream Sauce
\$26

GF Gluten Free **V** Vegetarian **DF** 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

*Shrimp | Queso fresco | Pico de gallo
Guacamole | Sweet chili sauce
Toasted tortilla crisps*
full \$18/ half \$13

SEASONAL WHIPPED GOAT CHEESE

*Honey whipped goat cheese | Fig
Pistachio | Mike's Hot Honey*
\$12

CHARCUTERIE BOARD

*Chef's selection of local Beehive
cheeses and artisan cured meats
Jalapeño bacon jam | Seasonal fruits
Honeycomb | Dried fruit | Crostini*
\$21

HEIRLOOM TOMATO BRUSCHETTA

*Pesto | Mozzarella | Seville slow-
roasted tomatoes | Garlic | Shallots
Balsamic glaze*
\$12

CAST IRON BRUSSELS SPROUTS

*Crispy brussels sprouts | Pickled
red onion | Carrot purée | Spiced
pepitas | Honey chipotle glaze*
\$14

SPINACH ARTICHOKE DIP

*Spinach | Artichoke | Cream cheese
Parmesan | Toasted tortilla crisps*
\$16

SOUPS

TOMATO BASIL

*\$9 / \$6 with entrée
with Grow Tech basil*

FRENCH ONION SOUP

\$9 / \$6 with entrée

SALADS

Featuring Grow Tech Greens From Curiosity Farms

FARM TO FORK SALAD

*Arugula | Heirloom tomatoes
Grilled peaches | Torn burrata
Pistachio | Red pesto vinaigrette*
\$16 / \$7 with entrée

ICEBERG WEDGE

*Heirloom tomatoes | Red onion
Daily's applewood smoked bacon
Blue cheese crumbles | Buttermilk
blue cheese dressing*
\$13 / \$7 with entrée

TURKEY COBB SALAD

*Mixed greens | House-roasted turkey
Daily's applewood smoked bacon
Avocado | Tomato | Boiled egg
Red onion | Blue Cheese crumbles
Red wine vinaigrette*
\$17

CAESAR SALAD

*Shaved Italian cheese | Tomatoes
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 BEANS

\$4

BROCCOLI

\$4

GARLIC PARMESAN TRUFFLE FRIES

\$5

HOUSE SALAD

\$6

CHIPOTLE HONEY BRUSSELS SPROUTS

\$6