

# HARVEST

## RESTAURANT

### LUNCH MENU

#### HARVEST SANDWICHES

all sandwiches served on house  
baked bread with choice of fries  
or marinated vegetable salad

##### LOADED BLT

apple wood smoked bacon, green  
leaf lettuce, tomato, guacamole,  
chipotle mayonnaise, fried egg,  
sourdough boule

\$11

##### HARVEST BURGER

prime blend of chuck and brisket,  
lettuce, tomato, red onion, apple  
wood smoked bacon, tillamook  
smoked cheddar, harvest fries

\$13

##### BRONZED SALMON SANDWICH

mixed greens, cilantro, watercress,  
avocado, tomato, lemon cilantro  
mayonnaise, sourdough boule

\$13

##### FRENCH DIP\*

shaved prime rib, provolone  
cheese, caramelized onion, au jus,  
horseradish, french demi baguette

\$12

##### ROASTED CHICKEN CLUB\*

grilled chicken, smoked bacon,  
tomato, lettuce, red onion,  
dijon-mayonnaise, ciabatta

\$11

##### HOT ROASTED TURKEY MELT\*

hand pulled house roasted turkey,  
apple wood smoked bacon, new york  
white cheddar, mayonnaise, lettuce,  
tomato, thick cut sourdough

\$11

##### HALF & HALF COMBO

choose two: salad, soup, or half sandwich

\*sandwich choice of chicken club, french dip, or turkey melt

\$12

gluten free bread available

#### MAIN DISHES

side salad or soup with  
sandwich or main dish \$4

##### PAN SEARED SALMON <sup>GF</sup>

avocado cream sauce, fingerling  
potatoes, chef's vegetables

\$16

##### HOUSE MADE MEATLOAF

sweet ketchup, french green beans,  
mashed yukon gold potatoes

\$14

##### STEAK & FRIES <sup>GF</sup> <sup>DF</sup>

8 oz top sirloin, watercress-cilantro  
chimichurri, chef's vegetables,  
house cut fries

\$15

##### CHICKEN POT PIE

hand pulled chicken, carrots, onions,  
peas, mashed potatoes, house-made  
crust

\$13

##### HALIBUT TACOS (2)

tempura battered halibut, chipotle  
ranch, shredded cabbage, avocado,  
pico de gallo, queso fresco,  
fresh lime, sour cream

\$14

##### LEMON-ROSEMARY ROASTED CHICKEN <sup>GF</sup> <sup>DF</sup>

chef's vegetables, roasted fingerling  
potatoes, natural jus

\$14

##### SEASONAL PASTA

baked five cheese macaroni,  
pulled natural cured pit ham, peas,  
cippolini onions, fontina, provolone,  
mozzarella, white cheddar, gruyere  
cheese, served with a side of  
roasted broccoli

\$13

<sup>GF</sup> Gluten Free <sup>DF</sup> 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*

**\$13**

##### **SPINACH**

##### **ARTICHOKE DIP**

*roasted artichoke dip, pita chips*

**\$9**

##### **WILD MUSHROOM SAUTÉ**

*wild mushroom blend, cipolini onions, thyme demi-glace, chev goat cheese, grilled baguette*

**\$9**

##### **CHEESE & FRUIT BOARD**

*local beehive cheeses, fresh & dried fruits, candied walnuts, house-made artisan bread*

**\$13**

##### **BRAISED BEEF SHORT RIB**

*rich red wine demi, creamy polenta, sautéed wild mushrooms, horseradish cream*

**\$12**

#### SOUPS

##### **HARVEST SEASONAL SOUP CARROT GINGER**

*crème fraiche*

**\$7 / \$4 with entrée**

##### **FRENCH ONION SOUP**

*toasted crouton, goat cheese, swiss, gruyere*

**\$7 / \$4 with entrée**

#### SALADS

##### **ICEBERG WEDGE** GF

*heirloom tomatoes, red onion, apple wood smoked bacon, blue cheese crumbles, buttermilk blue cheese dressing*

**\$9 / \$4 with entrée**

##### **SALMON SALAD** DF

*grilled atlantic salmon, artichoke hearts, red onion, cucumber, marinated tomatoes, kalamata olives, capers, crostini, champagne vinaigrette*

**\$14**

##### **CAESAR SALAD**

*local semi-dried tomatoes, italian shaved cheese, herbed croutons, house caesar dressing*

**\$9 / \$4 with entrée**

##### **TURKEY COBB SALAD** GF

*mixed greens, house-roasted turkey, smoked bacon, avocado, tomato, boiled egg, red onion, crumbled blue cheese, red wine vinaigrette*

**\$12**

##### **HARVEST SEASONAL SALAD** GF

*apple, pear, spinach, rainbow kale, feta, pecans, honey-lemon ginger vinaigrette*

**\$9 / \$4 with entrée**

**GF** Gluten Free **DF** Dairy Free

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