

HARVEST

RESTAURANT

LUNCH MENU

HARVEST SANDWICHES

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

LOADED BLT ^{GF}

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

MONTE CRISTO*

snake river kurobuta ham, gruyere cheese, local beehive promontory cheese, mayonnaise, house made white bread egg dipped and pan fried, raspberry preserves

\$11

FRENCH DIP*

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

\$12

ROASTED CHICKEN CLUB* ^{GF}

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

\$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, monte cristo, or turkey melt

\$12

gluten free bread available

MAIN DISHES

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

PAN SEARED SALMON ^{GF}

avocado cream sauce, fingerling potatoes, chef's vegetables

\$16

HOUSE MADE MEATLOAF

sweet ketchup, french green beans, mashed yukon gold potatoes

\$14

STEAK & FRIES ^{GF DF}

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, lemon-jasmine rice

\$14

LEMON-ROSEMARY ROASTED CHICKEN ^{GF}

chef's vegetables, roasted fingerling potatoes, natural jus

\$14

SEASONAL PASTA

butternut squash filled ravioli, sage cream, pure maple syrup, roasted butternut squash, shallots, toasted pecans, italian shaved cheeses

\$13

^{GF} Gluten Free

^{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

HARVEST

RESTAURANT

— 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

CHEESE & FRUIT BOARD

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

\$13

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

MEDITERRANEAN CHICKEN SALAD

*grilled chicken breast, spinach,
harvest greens, heirloom tomatoes,
cucumbers, kalamata olives,
edamame, feta, shaved red onions,
lemon caper vinaigrette, served with
warm pita bread*

\$12

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}

*harvest mixed greens, apples, pears, craisins, candied
walnuts, feta cheese, citrus vinaigrette*

\$9 / \$4 with entrée

GF *Gluten Free*

DF *Dairy Free*

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