

# • harvest •

land, sea, & vine

## | Raw and Chilled Seafood |

**Chilled Jumbo Shrimp or Crab** - “bloody mary” cocktail sauce, preserved lemon, chive aioli mkt (gs)

**Ceviche** – red shrimp, citrus, cucumber, sweet corn, red onion, avocado 14 (gs)

\***Crudo** – tuna, grapefruit, jalapeno, olive oil, JQ Dickenson salt 14 (gs)

\***Poke** – tuna, shaved cucumber, black sesame, jalapeno, soy glaze 14

\***Blue Point Oysters** ½ dozen 16 dozen 32

On the half shell – cocktail sauce, lemon, cucumber mignonette (gs)

Grilled – chipotle herb butter, chow chow (gs)

## | Salads and Soups |

**Seafood Tower** – red shrimp, crab, pico de gallo, avocado, romaine, honey-chipotle 16 (gs)

**Harvest Salad** – roasted chicken, red pepper, dates, toasted almonds, Noble Springs goat cheese 14 (gs)

\***Caesar** – traditional preparation 10

**Summer Beet Salad** – arugula, Cruze Farm ricotta, citrus, pistachio vinaigrette 13 (v) (gs)

**She Crab** – cup 7 bowl 9 **French Onion** – cup 6 bowl 8

## | Small and Petite |

**Bread Service** – herbed olive oil & balsamic or whipped sorghum butter 4 (v)

**Jumbo Lump Crab Cake** – roasted corn, green tomato relish mkt

**Fried Green Tomato Napoleon** – crab, shrimp & bacon succotash, beurre blanc 12

**Lobster Quesadilla** – lobster, Sweetwater Valley cheddar, pineapple salsa, chipotle aioli 15

\***Steak Tartare** – egg yolk, grilled sourdough, Dijon mustard, shallots, capers 15

**Tomato Cobbler** – Sweetwater Valley cheddar biscuit, fresh herbs 10 (v)

**Charcuterie & Cheese** – Benton’s prosciutto, regional cheeses, pickled vegetables, grilled soughdough 15

**Field Pea Hummus** – seasonal vegetables 9 (vg) (gs)

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

(gs) gluten sensitive

(v) vegetarian

(vg) vegan

## | Steaks and Chops |

**Steaks & chops served with choice of Yukon Gold Potato Puree or Asparagus**

**Add a House or Caesar Salad** 6

**Filet Mignon**, 6 oz or 10 oz – the finest tenderloin cut available 6 oz 25 10 oz 35

**Ribeye**, 16 oz – distinguished by rich marbling and the natural flavor kernel 32

**Cast Iron NY Strip**, 14 oz – sirloin strip with incredibly robust flavor, seared in cast iron pan 28

\***Smoked Prime Rib**, 14 oz or 18 oz – smoked and slow roasted, served with au jus and Horseradish cream 14 oz 28 18 oz 36

\***Bone-In Pork Chop**, 14 oz – Heritage Farms, Goldsboro, NC 25

## | Steak Accompaniments |

Shrimp Skewer 9

Lobster Tail mkt

Truffle Butter 5

Creamy Blue Cheese 5

Oscar Style – jumbo lump crab, asparagus & hollandaise 12

## | Steak Sauces | 3

Béarnaise

Peppercorn

Bordelaise

Hollandaise

Harvest Steak Sauce

Chimichurri

Balsamic Mushroom Cream

## | Seafood |

**Fresh Fish of the Day** mkt

**Appalachian Shrimp & Grits** – jumbo shrimp, Benton’s country ham gravy, wild mushrooms & onions, Shelton Farms grits 23 (gs)

\***Grilled Steelhead Salmon** – roasted Brussels sprouts, golden beets, preserved lemon relish 25 (gs)

\***Dayboat Scallops** – corn succotash, smoked tomato gravy 29

## | On the Other Hand |

**Add a House or Caesar Salad** 6

**Chef’s Pasta** – fresh made pasta, daily preparation mkt

**Classic Bolognese**– daily pasta, aged pecorino 21

**Grilled Eggplant** – long grain rice, artichokes, wilted kale, lemon-mint gremolata 19 (vg) (gs)

\***Harvest Burger** – Sweetwater Valley cheddar, Benton’s bacon, bibb lettuce, tomato, onion, house pickles, fries 15

\***Smoked Prime Rib Sandwich** – caramelized onion, baby arugula, au jus, creamy horseradish, fries 15

## | Sides |

Seasonal Vegetable 6 – Asparagus 6 – Yukon Gold Potato Puree 5 – Loaded Baked Potato 7

Potato Au Gratin 7– Roasted Wild Mushrooms 5– Truffle Parmesan Pommes Frites 5

Baked Mac and Cheese 7– Brussels sprouts, Benton’s Bacon & Balsamic Glaze 6