

# HARVEST KITCHEN



## For the Table

DINNER

- Harvest Guacamole 11** <sup>V</sup>  
Fresh corn tortilla chips, *Add Fresh Veggies for \$3*
- Crispy Calamari 13**  
Chipotle mayo dip, harvest honey glaze dip

- Grilled Whole Wheat-Molasses Flat Breads 15**  
• Gorgonzola, prosciutto, fig jam and arugula  
or  
• Wild mushrooms, robiola cheese, truffle oil <sup>V</sup>

## Breads, Spreads & Veggies

1+1 for \$7 or 2+2 for \$12

- House-Made Rosemary Focaccia (48 hour ferment)
- Fresh Tortilla Chips <sup>GF</sup> <sup>V</sup>
- Fresh Cut Veggies <sup>GF</sup> <sup>V</sup>
- Grilled Whole-Wheat Molasses Flat Bread <sup>V</sup>

- Roasted Red Pepper Hummus <sup>GF</sup> <sup>V</sup>
- Ricotta, Honey, Thyme, Pepperoncini <sup>GF</sup>

## The Beginning

- Creamy Corn Chowder 10** <sup>GF</sup>  
Silky poblanos, chervil, chive oil
- Kale and Veggie Pot-Stickers 12** <sup>V</sup>  
Caramelized sesame seeds, dipping sauce
- Thai-Spiced Grilled Shrimp Lettuce Wraps 13** <sup>GF</sup>  
Leaf lettuce, julienne carrots, cucumber, cilantro, mint, tamarind sauce
- Yellowfin Tuna Tartar 18**  
Ginger, soy, sesame, crispy wontons
- Pow Pow Brussels Sprouts 11** <sup>V</sup>  
Sweet-n-spicy, peanuts, soy sauce
- Caramelized Cauliflower** Honey, lime, cilantro 9 <sup>GF</sup>
- Shishito Charred Peppers 11** <sup>GF</sup> <sup>V</sup>  
Charred, olive oil, salt
- Warm Spinach & Artichoke Dip 14**  
Flatbread
- Grilled Steak Skewer 14** <sup>GF</sup>  
Over Mexican creamy corn, spicy mayo
- Bacon Wrapped Dates 13** <sup>GF</sup>  
Almonds, endive salad, blue cheese

## Burgers or 'wiches

A Local Blend Of Certified Black Angus Brisket, Chuck, & Short Rib Served on a Hawaiian Bun or whole wheat, or over salad with no fries Substitute Gluten free roll (+\$2) Sub Grass Fed or Beyond Burger (+2)

All served with Fries | Substitute a Salad (+\$1)

- HK Classic Burger 17**  
Lettuce, tomato, caramelized onions, pickles, HK classic sauce, guacamole
- Bacon Cheddar Guac Burger 19**  
Lettuce, tomato, caramelized onions, pickles, HK classic sauce, bacon, cheddar, guacamole
- Veggie Black Bean Burger 18**  
greens, tomato, pickles, caramelized onions, guacamole, cucumber
- Turkey Swiss Burger 17**  
Lettuce, tomato, caramelized onions, pickles, HK classic sauce
- HK Classic Griddled Chicken 17**  
Lettuce, tomato, caramelized onions, pickles, HK classic sauce, guacamole
- Tuna Steak & Kimchi 20**  
Chipotle mayo, pickled jalapeños, cilantro, pickled onion, pickle, lettuce, tomato
- Bleu & Shroom Burger 19**  
mushrooms, garlic aioli
- Kitchen Scratch Crispy Chicken 18**  
Lettuce, tomato, caramelized onions, pickles, HK classic sauce, avocado
- Harvest Beyond Burger 19**  
Lettuce, tomato, caramelized onions, pickles, HK classic sauce, guacamole
- NYC'S BEST CUBANO 19**  
Roast pork, black forest ham, swiss cheese, pickles, mustard

- ADD ONS**
- |               |                       |
|---------------|-----------------------|
| bacon \$2     | sautéed mushrooms \$2 |
| bleu \$2      | extra HK sauce \$1    |
| swiss \$2     | spicy house sauce \$1 |
| cheddar \$2   | jalapeños \$1         |
| guacamole \$2 |                       |

## Just Because

- Sauteed Spring Vegetables 7 <sup>GF</sup>
- Sauteed Broccoli 7 <sup>GF</sup> <sup>V</sup>
- Hand-Cut Fries House sauce 7 <sup>GF</sup> <sup>V</sup> \*
- Mixed Green Salad 7 <sup>GF</sup> <sup>V</sup>

## The Mains

- Spicy Seared Red Snapper Tacos 21** <sup>GF</sup>  
Napa slaw, salsa verde, lime crema, chipotle aioli  
*Add guacamole \$3 | Lettuce Wrap Available*
- Slow Roasted Pork Tacos 19** <sup>GF</sup>  
Tomatillo & avocado salsa
- Wild Mushroom Tacos 17**  
Queso fresco, salsa verde
- Organic Lemon-Thyme Brick Chicken 24** <sup>GF</sup> <sup>AVL</sup>  
Corn & zucchini succotash, basil, roman gnocchi square
- Harvest Paella MP** <sup>GF</sup>  
Safron rice, shrimp, mussels, calamari and chorizo
- Pasta of the Season MP**  
Local organic whole grain pasta
- Truffle Gnocchi 23**  
Charred potato pasta, black truffle cream, parmesan
- Grilled Shrimp 26** <sup>GF</sup>  
Seafood saffron risotto
- Faroe Islands Salmon 27** <sup>GF</sup>  
Ginger confit, stir-fried ve getables, sherry-honey glaze
- Roasted Branzino 28** <sup>GF</sup>  
Sautéed spring vegetables, caramelized onions, herb butter
- Pork Tenderloin 28** <sup>GF</sup>  
Green lentils, carrots, sweet potato, mustard, port glaze
- Maine-Style Lobster Roll 29**  
Buttered bun, crème fraiche, herbs, old bay fries
- Sirloin Steak Frites 33** <sup>GF</sup>  
Tomato chutney, house steak sauce

## Bowls & Salads

add: Angus Steak 6 | Faroe Island Salmon 6 Shrimp 5 | Organic Tofu 4 | Organic Chicken 5

- Market Chopped Salad 17** <sup>GF</sup>  
Crunchy lettuce, carrots, radish, red onion, cucumber, tomato, avocado, shaved parmesan, lemon-herb vinaigrette
- Veggie Rice Bowl 18** <sup>V</sup>  
Cabbage, yellow squash, zucchini, broccoli, carrots, radish, scallion, ginger soy
- Organic Soba Noodles Salad 18** <sup>V</sup>  
Baby spinach, julienne carrots, sweet bell peppers, mushrooms, sesame seeds, lots-of-ginger dressing
- Endive & Baby Arugula Salad 17** <sup>GF</sup>  
Walnuts, bleu cheese, cranberries, sherry-walnut vinaigrette
- Modern Greek Salad 18** <sup>GF</sup>  
Little gem crunchy lettuce, cress, sheep's milk feta, persian cucumbers, za'atar chickpeas, kalamata olives, red onion, dill, tomato, greek dressing
- Kimchi Fried Rice 18** <sup>GF</sup>  
Egg, broccoli, peas, onion, scallions, mushrooms cabbage, carrots, radish, soy sauce
- Warm Quinoa Salad 17** <sup>GF</sup> <sup>V</sup>  
Butternut squash, cranberries, pumpkin seeds, red onion, spinach, honey balsamic dressing
- Brussels Sprout Caesar Salad 16**  
Romaine lettuce, parmesan cheese, croutons, caesar dressing *ADD Bacon Crumble +\$2*

<sup>GF</sup> We make every effort to make our GF please understand that there is flour in the air and in our kitchen.