

LUNCH & BRUNCH

SALADS & BOWLS

MARKET CHOPPED SALAD // 18.5

crunchy lettuce, carrots, radish, red onion, cucumber, tomato, avocado, shaved parmesan, lemon-herb vinaigrette

BABY GEM SALAD // 18.5

crispy chevre, dried cherries, grilled red onions, carrots, aged balsamic vinaigrette

BABY ARUGULA SALAD // 18.5

roasted grapes, toasted pine nuts, crispy parmesan, lambrusco vinaigrette

MODERN GREEK SALAD // 18.5

little gem crunchy lettuce, cress, feta, persian cucumbers, za'atar chickpeas, olives, red onion, dill, tomato, greek dressing

BRUSSELS SPROUT CAESAR SALAD // 19.5

romaine lettuce, shaved brussels sprouts, shaved broccoli, avocado, parmesan cheese, croutons, caesar dressing

VEGGIE RICE BOWL // 20

brown rice, cabbage, yellow squash, zucchini, broccoli, carrots, radish, scallion, ginger soy

KIMCHI FRIED RICE BOWL // 21

brown rice, egg, broccoli, peas, onion, scallions, mushrooms, cabbage, carrots, radish, soy sauce

ADD ONS:

steak \$6 organic tofu \$5
faroe island salmon \$6 organic chicken \$5
shrimp \$6

MAINS

GRILLED ATLANTIC SALMON // 28

extra virgin whipped potatoes, cherry tomatoes, grilled asparagus, golden tomato vinaigrette

WILD MUSHROOM & SUMMER VEG. FARFALLE // 27

roasted tomato, fava beans, porcini broth, pecorino

CHICKEN SCHNITZEL // 28

bliss potatoes, grain mustard, shaved fennel, pistachio, mint, lingonberries

STARTERS

HOUSE MADE HARVEST FOCCACIA // 8

roasted vegetables, shaved parmesan, sea salt, evoo

TRUFFLE ROBIOLO CHEESE FOCCACIA // 13

prosciutto, orange blossom honey, sea salt, evoo

HARVEST GUACAMOLE // 15

4th best in US, hand cut corn tortillas add fresh veggies for \$3

CHARRED CAULIFLOWER-SUMAC-HUMMUS // 15

honey lime drizzle, zaatar pita chips

SOUP OF THE DAY // 11

RARE SEARED SESAME TUNA // 19

spicy thai rice noodles, ginger soy vinaigrette, spicy chilies, avocado

GRILLED ASPARAGUS PARMESAN // 18

baby greens, poached egg, bacon lardons, hollandaise

CALAMARI // 15

siracha aioli, salsa verde

POW POW BRUSSELS SPROUTS // 14

sweet-n-spicy, peanuts, soy sauce

WARM FAVA BEANS & ESCAROLE // 14

shaved parmesan, shallots, hot peppers, basil add bacon // 17

MARKET SIDES

ROASTED GREEN BEANS // 12

shallots, hot jalapenos, walnut-tahini, dill

BROCCOLI ARRABIATA // 13

candied garlic, basil, parmesan

SMASHED CUCUMBERS // 11

chili paste, scallions, sesame seeds, soy

ROAST CAULIFLOWER // 12

chilies, garam masala, curry

HOMEMADE THIN SLICED ONION RINGS // 9

HOUSE CUT FRIES // 9

classic Harvest sauce

MIX GREEN SALAD // 9

BURGERS

• local blend of black angus brisket, chuck, short rib or grass fed beef (+2).

• served on a hawaiian bun or whole wheat roll (+2), or gluten free roll (+\$2) or over salad without fries.

• burgers regularly served with fries or salad (+\$2)

HARVEST CLASSIC BURGER // 19

lettuce, tomato, caramelized onions, pickles, harvest classic sauce

BACON CHEDDAR GUACAMOLE BURGER // 22

guacamole, lettuce, tomato, caramelized onions, pickles, harvest classic sauce, bacon, cheddar

VEGGIE BLACK BEAN BURGER // 19

greens, tomato, pickles, caramelized onions, cucumber, harvest classic sauce

HARVEST BEYOND BURGER // 21

lettuce, tomato, caramelized onions, pickles, harvest classic sauce

TURKEY SWISS BURGER // 19

lettuce, tomato, caramelized onions, pickles, harvest classic sauce

HARVEST CHICKEN (GRIDDLED or CRISPY) // 19

Guacamole, lettuce, tomato, caramelized onions, pickles, HK classic sauce

TUNA STEAK & KIMCHI // 24

Chipotle mayo, pickled jalapeños, cilantro, pickled onion, pickle, lettuce, tomato

ADD ONS:

steak \$6 organic tofu \$5
faroe island salmon \$6 organic chicken \$5
shrimp \$6

TACOS(3) OR BOWLS

SLOW ROASTED PORK TACO // 19

tomatillo & avocado salsa

WILD MUSHROOM TACOS // 19

queso fresco, salsa verde

SPICY SEARED RED SNAPPER TACOS // 21

napa slaw, salsa verde, lime crema, chipotle aioli

EGGS & CO.

CUSTOM OMELET // 19

choose 3: bacon | turkey sausage | cheddar spinach | broccoli caramelized onions | bell peppers. with fries or salad

FARM BREAKFAST // 19

any style eggs, with bacon or turkey sausage, with fries or salad

AVOCADO TOAST // 18

rustic bread, fried eggs, pickled onions, with salad or fries

HUEVOS RANCHEROS // 19

fried tortilla, black beans, fried eggs, queso fresco, pico de gallo, salsa verde, crema

EGGS BENEDICT FLORENTINE // 19

english muffin, poached eggs, spinach, hollandaise sauce

BACON BENEDICT // 19

english muffin, triple cut/double smoked bacon, poached eggs, hollandaise sauce

SMOKED SALMON BENEDICT // 21

english muffin, smoked salmon, poached eggs, hollandaise sauce

STEAK & EGGS // 24

hanger steak, 2 eggs any style, fries

RICOTTA PANCAKES

FRESH BERRIES // 19

three pancakes, fresh seasonal fruits, local maple syrup

CHOCOLATE // 18

three pancakes, belgian chocolate chunks

FRENCH TOAST

FRESH BERRIES // 19

homemade cinnamon bread, local maple syrup

CARAMELIZED BANANA // 18

caramel sauce



HARVEST
AMERICAN BISTRO