

## AWAKEN YOUR SENSES!

Freshly Brewed Starbucks™ Coffee	3.50 per person
Selection of Tazo Teas <i>Espresso, lattes and cappuccinos are also available.</i>	3.50 per person

## BREAKFAST BUFFET

Continental Breakfast <i>Hot oatmeal and assorted cereals, fresh fruit, yogurts and a selection of breakfast breads, pastries, muffins and bagels</i>	11.00
Breakfast Buffet <i>Our elegant breakfast buffet offers you exquisite food from our culinary kitchen. Serve yourself from a display of cold cereals, fresh fruits, yogurts and delectable breakfast pastries. From our kitchen, on the hot side, start your morning with eggs, omelettes or waffles made to order, bacon, sausage, breakfast potatoes, biscuits and gravy with assorted juices. Coffee and tea are included</i>	15.00

## FRUITS AND CEREALS

Steel Cut Oatmeal <i>Raisins, brown sugar and cinnamon</i>	5.95
Seasonal Fruits and Berries	9.50
Yogurt Parfait <i>With granola and seasonal fruits</i>	9.95
Organic Cereal	5.95

## SIGNATURE SPECIALTIES

Ham and White Cheddar Paninin <i>Fried egg, shaved ham and Dijon spread</i>	11.25
Smoked Salmon <i>Built for you on a toasted bagel with cream cheese, tomatoes, onions and capers</i>	12.95
Santa Fe Burrito <i>A flour tortilla stuffed with scrambled eggs, sausage, potatoes, onions and Monterey Jack cheese, smothered with green chili and cheddar cheese</i>	10.95
Zucchini and Cheese Frittata <i>Gruyere, goat and white cheddar cheeses, tomato and onion. Served with ciabatta toast</i>	11.75

## **BREAKFAST CLASSICS**

Orange French Toast <i>Vanilla and Cornflake Crust, orange zest butter</i>	11.50
Pancakes <i>Topped with bananas and raspberries</i>	10.95
Belgian Waffles <i>With fruit compote, butter and warm maple syrup</i>	11.50
Corned Beef Hash <i>Poached eggs and chipotle sauce</i>	13.50
The Benedict <i>Traditional with Canadian bacon, a toasted muffin and hollandaise sauce</i>	11.95
Salmon Benedict <i>Over smoked sliced salmon, sautéed spinach and hollandaise</i>	14.25

*Raw or undercooked food may be hazardous to your health.*

## **EGGS**

*All egg dishes are served with roasted fingerling potatoes and your choice of toast.*

Two Eggs, Any Style	10.50
<i>Served with bacon, ham or sausage</i>	
Three-Egg Omelette <i>With your choice of fillings</i>	12.00
Mushroom and Pepper Egg-White Omelette <i>Served with low-fat mozzarella and roasted tomato</i>	12.95

## **SIDES**

One Egg	3.00
Two Eggs	4.00
Organic Eggs (2)	5.00
Sausage, Bacon or Ham	4.00
All Natural Bacon	5.00
Toast or English Muffin	3.00
Bagel with Cream Cheese	4.25
Assorted Pastries	5.25
Cottage Cheese	3.95

*An 18% gratuity will be added to parties of six or more.*

# Harvest

~LUNCH~

## SOUPS

Blistered onion soup served with  
Potato bread crostini & farmers prairie cheese

**7**

Spicy Sweet Potato Venison and Bison Sausage Chili, cilantro, lime sour cream, and  
Fried Corn Chips

**7**

## SALADS

Roasted beet salad  
Watercress, goat cheese, croutons and Yoder smoked bacon dressing

**9**

Mesquite Smoked Prairie Chicken  
Pat's greens tossed with Strawberry Basil Vinaigrette and Potato Bread Croutons

**13**

Caesar salad  
Romaine spears, traditional dressing, fresh Parmesan, white anchovy  
Red wheat croutons

**9**

Additions:

Natural Creek stone flank steak **7**

Mesquite chicken **5**

Traditional Cobb salad  
Grilled Chicken, Smoked Bacon, Egg, Avocado, Blue Cheese, and Tomatoes, tossed with  
lemon Dijon Dressing

**13**

Farmer's green salad  
Sweet vine ripe tomatoes, cucumbers, Pumpkin seeds and Parmesan wheat Crisps

**9**

Additions

Herb rubbed cedar plank wild salmon

**8**

## **SANDWICHES**

Creekstone natural corned beef on grilled marble rye  
Boulevard braised sauerkraut and melted Swiss cheese  
With house made pickles and salt & vinegar potato chips  
**10**

Cider slow Roasted Yoder BBQ pork shoulder, house made Sauce,  
Bread & butter pickles on an onion Kaiser  
With sweet & sour cabbage  
**10**

Angus burger  
8 oz. grilled burger, crisp lettuce, sliced tomato and red onion garnishes.  
French fries and herb dip  
**10**

Chicken Sandwich  
Grilled chicken on Ciabatta, sliced tomato, crisp lettuce and herb spread served with  
cucumber salad  
**10**

## **ENTREES**

Harvest Potpie of the Day  
**12**

Cider Braised Yoder Pork Pot Roast, Roasted Root Vegetables, and Polenta Corn Cakes  
**14**

Country Stuffed Chicken, Cottage Cured Ham, and Farmers Cheese Finished with Hunter  
Sauce  
**13**

Tumbleweed Whole Wheat Penne tossed with Vegetable Stock  
**12**

## **From the Cupboard**

Stack Of Sweet Corncakes with Molasses and Amish Butter  
**6**

Assorted Seasonal Fruit Pies  
**7**

Maple Pecan Napoleon with Fresh Whipped Cream  
**7**

Hot Fudge Bread Pudding  
**7**

We at the Harvest Bar and Grill would like to thank the purveyors and artisans who  
enrich our menu with their fresh ingredients.

## **Harvest**

~DINNER~

### **From the Cellar**

Buffalo Bolognese, Fresh Herbs and Shaved Parmesan Cheese

**9**

Handcrafted Kansas Artisan Cheeses, Peach Chutney and Smoked Sunflower Seeds

**10**

Fire Roasted Shitake Onion Tart, Basil Pesto and Aged Cheddar

**8**

Pickled Asparagus and Yoder Smoked Ham, Wheat Berry Johnny Cake and Blackberry  
Jam

**10**

Charcuterie Platter- Hot Link, Potato Sausage and Landjaeger- with Raspberry Chutney,  
Pickled Onions, House Made Rosemary Mustard, and Potato Bread Crisps

**10**

Country Liver Pate with Juniper Berries and Garlic Wheat Crostini

**8**

### **From the Garden**

Farmer's green salad

Sweet vine ripe tomatoes, cucumbers, Pumpkin seeds and Parmesan wheat Crisps

**9**

Cured Cottage Bacon, Grilled Corn Cake and Field Greens wilted with Smoked Apple  
Vinaigrette

**8**

Grape Tomatoes, Pickled Onions, Horseradish Cheese, Basil and Garlic Oil with Cracked  
Black Pepper and Sea Salt atop farmers greens (*Stay Fit*)

**8**

Bib Lettuce, Julienned Carrots and Beets, Toasted Sunflower Seeds, Whole Grain  
Mustard Vinaigrette (*Stay Fit*)

**8**

## **Off the Range**

Cider Braised Yoder Pork Pot Roast, Roasted Root Vegetables, and Polenta Corn Cakes  
**15**

Fire Roasted Half Chicken, Oven Browned Baby Potatoes, Herb Carrots, Natural Au Jus  
*(Stay Fit)*  
**15**

Sweet and Spicy Mustard Glazed Cornish Hen, Barley, and Wheat Stuffing *(Stay Fit)*  
**17**

Harvest Fired Natural Fed 12 oz KC Strip with Homegrown Thyme Butter  
**26**

Salt and Vinegar Brined Pork Porterhouse with Blackberry Ketchup  
**18**

Braised Beef Short Ribs with a Blackberry and Currant Chutney  
**16**

Harvest Pot Pie – Ask your server for Chef's Daily Creation  
**14**

Tumbleweed Whole Wheat Penne tossed with Vegetable Stock  
**12**

## **Shared Harvest Individual - 4 / Shared for four people - 12**

Roasted Squash with Molasses and Thyme Butter

Smoked Yoder Ham Hock and White Beans

Skillet Corn Bread with Aged White Cheddar and Chive Butter *yum!*

Pickled Garlic, Turnips and Parsnips with Pork Cracklings

Double Baked Redskin Potatoes with Horseradish Cheese

## **Grandma's Cupboard**

Fresh Baked Cobbler of the Day  
A la Mode  
**8**

Stack of Sweet Corncakes with Molasses and Amish Butter  
**6**

Assorted Seasonal Fruit Pies  
**8**

Maple Pecan Napoleon with Fresh Whipped Cream  
**8**

Hot Fudge Bread Pudding  
**8**