

dinner

SOUP AND SALAD

harvest daily soup • 6

contemporary chicken noodle • 8

matzo dumplings, harvest fresh vegetables

farmer's green salad • 9

mesclun greens, parmesan crisp, parsnip curls, roast pears, cherry tomatoes, sweet basil vinaigrette

caesar salad • 10

romaine, parmigiano reggiano, warm pancetta, garlic croutons

baby iceberg wedge salad • 10

applewood smoked bacon, tomato, point Reyes blue cheese dressing

warm roasted brussel sprout salad • 10

pancetta, goat cheese, fennel garlic, dates, apples, balsamic dressing • add: grilled or blackened chicken breast +6; grilled salmon or grilled shrimp +7

FLATBREADS gluten-free crust available

margherita • 13

tomato, fresh mozzarella, basil leaves, extra virgin olive oil

roasted jalapeño & chicken breast • 14

monterey jack, cilantro, grilled onion, tomato sauce, goat cheese & caramelized onion

sun-dried tomato • 14

cremini mushroom, tomato sauce, arugula

create your own • 14

mozzarella flatbread, choice of up to three toppings; additional toppings \$1

toppings: pepperoni, sausage, applewood smoked bacon, jalapeño, olive artichoke, garlic, spinach, onion, mushroom, peppers, goat cheese, feta

Consuming raw or uncooked meats, poultry, seafood or eggs may increase risk of foodborne illness. Please notify your server if you have food allergies.

SHAREABLES

portabella fries truffle aioli, house-made heirloom tomato ketchup • 11

harvest crab cake mango salsa, chipotle remoulade • 12

mezze platter hummus, baba ganoush, crisp vegetables, mixed olives, grilled pita • 12

house-made potato gnocchi sautéed kale, tartufata, english peas • 12

tuna tartar* ginger, avocado, tomato, crispy wonton • 13

burrata roasted tomato, california extra virgin olive oil, sea salt • 14

cheese & charcuterie board domestic & imported cheese, mixed olives, cured meats • 16

pan seared scallop & shrimp ballerina pasta, bacon butter sauce, sautéed spinach roasted corn, squash • 16

ENTRÉES

new york strip loin steak harvest vegetables, fingerling potatoes, cabernet wine demi • 29

classic chicken parmesan angel hair pasta, garlic, sautéed spinach, fresh basil, house-made tomato sauce • 21

lemon garlic half roasted jidori chicken fingerling smashed potato, harvest vegetables • 24

slow cooked beef short ribs truffle potato gnocci, garden swiss chard, cabernet wine demi • 25

seared salmon & warm vegetable salad golden beets, butternut squash, sweet potato tuxedo barley, red pepper vinaigrette, arugula • 20

roasted winter vegetable cappellini sun-dried tomato, lemon zest, extra virgin olive oil • 22

natural free range pork chop fingerling smashed potato, harvest vegetables, quince compote • 28

pan roasted corvina harvest vegetables, mixed grains, fennel sauce • 27

chefs daily catch local sustainable fish, locally grown vegetables • **fisherman's price**

SANDWICHES

served with choice of fries, sweet potato fries, garden salad, seasonal fruit or house-made kettle chips

strauss grass fed burger hop scotch cheddar, lettuce, tomato, onion, pickles, brioche bun • 15

avocado & blue cheese burger applewood smoked bacon, lettuce, tomato, onion, pickles, brioche bun • 16

grilled chicken breast chipotle panini applewood smoked bacon, avocado, cheddar, sourdough • 14

fresh tomato mozzarella panini arugula, basil spread, demi baguette • 12

blackened fish tacos pickled red onion, jalapeño, avocado, pico de gallo, flour tortilla • 14



HARVEST
KITCHEN | BAR