

SALADS & BOWLS

GRILLED & CHOPPED SALAD //20

farmer's market vegetables, 5-herbs dressing

BABY GEM SALAD //19

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

BABY ARUGULA SALAD //19

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

ORGANIC FARRO SALAD //19

persian cucumbers, cherry tomatoes, tarragon, basil and fish sauce vinaigrette

TUSCAN KALE SALAD //19

Savory "Granola" Clusters, Granny Smith Apples, walnuts, crispy chickpeas, chili-lime dressing

MODERN GREEK SALAD //19

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

BRUSSELS SPROUT CAESAR SALAD //19

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

VEGGIE RICE BOWL //21

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

KIMCHI FRIED RICE BOWL //22

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

ADD ONS:

steak \$7
faroe island salmon \$7
shrimp \$7
organic tofu \$5
organic chicken \$5

STARTERS

HOUSE MADE FOCCACIA //9

roasted veggies, shaved parmesan, sea salt

HARVEST GUACAMOLE //15

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

SOUP OF THE DAY //12

CALAMARI //17

sriracha aioli

POW POW BRUSSELS SPROUTS //15

sweet-n-spicy, peanuts, soy sauce

STUFFED GREEN PEPPER //13

rice, mushrooms, spinach, feta baked in tomato sauce

SEARED TOFU //15

coconut-lime sauce, spicy peanuts, cilantro

WARM FAVA BEANS & ESCAROLE //15

shaved parmesan, shallots, hot peppers, basil

MARKET PLATES

CHARRED CAULIFLOWER-SUMAC HUMMUS //16

spicy honey-lime drizzle, crispy pita chips

BLISTERED GREEN BEANS //15

shallots, hot jalapenos, walnut-tahini, dill

BROCCOLI ARRABIATA //15

candied garlic, basil, parmesan

SMASHED CUCUMBERS //14

chili paste, scallions, sesame seeds, soy

FAT ASPARAGUS //16

basil drizzle

ROASTED RED CABBAGE //15

orange supremes, toasted almonds, mint

MAINS

GRILLED STRIP STEAK FRITES //39

tomato chutney, house steak sauce, french fries or onion rings

CHICKEN SCHNITZEL //28

bliss potatoes, grainy mustard, shaved fennel, pistachios, mint

GRILLED SALMON //25

citrus salsa verde, green olives, and grilled romaine hearts

YOGURT-BRINED BRICK CHICKEN //28

crispy tomato risotto

HOUSE MADE RICOTTA CAVATELLI //27

burst cherry tomato sauce, basil

WILD SHRIMP //28

roasted cherry tomatoes, feta, pepper flakes, mint

TUNA STEAK & KIMCHI //24

chipotle mayo, pickled jalapeños, cilantro, pickled onion, pickle, lettuce, tomato, on a whole wheat bun

TACOS(3) OR BOWLS

SLOW ROASTED PORK TACO //22

tomatillo & avocado salsa

WILD MUSHROOM TACOS //22

queso fresco, salsa verde

SPICY SEARED RED SNAPPER TACOS //24

napa slaw, salsa verde, lime crema, chipotle aioli

SIDES

HAND CUT FRIES //9

harvest classic sauce

MIXED GREEN SALAD //9

HOMEMADE THIN SLICED ONION RINGS //10

BURGERS

a local blend of certified black angus brisket, chuck, & short rib on a hawaiian bun or whole wheat, or over salad with no fries
substitute gluten free roll (+\$2) substitute grass fed beef (+2) • all served with fries | substitute a salad (+\$2)

HARVEST CLASSIC BURGER //21

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

BACON CHEDDAR GUACAMOLE BURGER //24

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

VEGGIE BLACK BEAN BURGER //21

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

TURKEY SWISS BURGER //21

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

HARVEST BEYOND BURGER //22

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

ADD ONS: guacamole \$2

swiss \$2
cheddar \$2
bleu \$2
bacon \$2
sautéed mushrooms \$2
jalapeños \$2