

# DINNER



## HARVEST AMERICAN BISTRO

### SALADS & BOWLS

**MARKET CHOPPED SALAD //19.5**  
crunchy lettuce, carrots, radish, red onion, cucumber, tomato, avocado, shaved parmesan, lemon-herb vinaigrette

**BABY GEM SALAD //19.5**  
crispy chevre, dried cherries, grilled red onions, carrots, aged balsamic vinaigrette

**BABY ARUGULA SALAD //19.5**  
roasted grapes, toasted pine nuts, crispy parmesan, lambrusco vinaigrette

**MODERN GREEK SALAD //19.5**  
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 //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 \$6  
organic chicken \$6

### STARTERS

**HOUSE MADE HARVEST FOCACCIA //9**  
roasted vegetables, shaved parmesan, sea salt, evoo

**TRUFFLE ROBIOLO CHEESE FOCACCIA //14**  
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 //16**  
honey lime drizzle, zaatar pita chips

**SOUP OF THE DAY //12**

**INDIAN SPICED RARE SEARED TUNA //19**  
curry vinaigrette, preserved lemon, fresno chiles, radish, granny smith apple, malabar black pepper

**GRILLED ASPARAGUS PARMESAN //18**  
baby greens, poached egg, bacon lardons, hollandaise

**CALAMARI //17**  
siracha aioli, salsa verde

**POW POW BRUSSELS SPROUTS //15**  
sweet-n-spicy, peanuts, soy sauce

**WARM FAVA BEANS & ESCAROLE //15**  
shaved parmesan, shallots, hot peppers, basil  
add bacon //18

### MARKET SIDES

**ROASTED GREEN BEANS //13**  
shallots, hot jalapenos, walnut-tahini, dill

**BROCCOLI ARRABIATA //13**  
candied garlic, basil, parmesan

**SMASHED CUCUMBERS //12**  
chili paste, scallions, sesame seeds, soy

**ROAST CAULIFLOWER //13**  
chilies, garam masala, curry

**HOUSE CUT FRIES //10**  
classic Harvest sauce

**MIX GREEN SALAD //10**

**HOMEMADE THIN SLICED ONION RINGS //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 //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

### MAINS

**YOGURT BRINED BRICK CHICKEN //28**  
tomato arancini, natural sauvignon Blanc jus

**SIMPLY GRILLED BRANZINO //29**  
fresh herbs, tomato carpaccio, arugula, extra virgin olive oil, citrus, sea salt

**MISO GLAZED YELLOW FIN TUNA //29**  
crispy rice noodle cake, snap peas, warm coconut curry vinaigrette,

**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

**HOUSE MADE CAVATELLI BOLOGNESE //28**  
fresh basil, garlic confit, shaved parmesan

**CHICKEN SCHNITZEL //28**  
bliss potatoes, grain mustard, shaved fennel, pistachio, mint, lingonberries

**GRILLED WILD SHRIMP RISOTTO //28**  
saffron tomato broth, sweet peas

**STEAK FRITES //39**  
tomato chutney, steak sauce, cowboy butter

### TACOS(3) OR BOWL

**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