



HARVEST

R E S T A U R A N T

Sandwiches & Entrees

served w/ your choice of coleslaw, house-made fries, house-made sweet potato fries or field green salad

Turkey Sandwich

pan roasted sliced turkey, daikon sprouts, avocado, tomato, cucumber, citrus aioli
served on an artisan baguette 8
add bacon 2

Caprese Grilled Cheese

wilcox tomatoes, house-made mozzarella, asiago & parmesan cheese with a balsamic reduction
served on multigrain bread 8.5

Braised Short Rib Sandwich

slow-roasted braised short rib, horseradish-havarti cheese, oven-dried tomatoes,
caramelized onions, short rib jus on a crusty artisan baguette 9.5

Smoked Salmon Cake Grilled Cheese

house-smoked salmon cakes, cucumber, dill havarti on multigrain 10

Black Bean Burger

house-made chipotle black bean patty, cheddar, organic spring mix, tomato, red onion,
green chili aioli on a brioche bun 8

Brandy Burger

grass-fed natural beef topped w/ chipotle cheddar, fried red onion straws, organic field greens,
tomatoes & house-made brandy sauce served on a brioche bun 10
add bacon 2

Sonoran Burger

grass-fed natural beef topped w/ gruyere cheese, organic field greens, tomato,
roasted chilies & onions, garlic aioli served on a brioche bun 10

Mac & Cheese

cheddar, gruyere & parmesan cheese served w/ house-made chipotle adobe sauce (upon request) 8

Beverages

Soda 2

Pepsi, Diet Pepsi, Sierra Mist, Tonic Water

Coffee 2

Locally Roasted Organic & Fair Trade Certified

Espresso 3

Locally Roasted Organic & Free Trade Certified

Bottled Tea 4.5

Blackberry Sage

Ginger Peach Decaf

Iced Tea 2

Fresh Brewed Iced Tea

Hot Tea 3

English Breakfast Black

Ginger Peach Black

Mango Green

Vanilla Rooibos Herbal

Seven Seas Herbal

Fresh Squeezed Lemonade 3

HARVEST

R E S T A U R A N T

LUNCH

lunch served daily from 11am to 4pm

Soups

Baked 7 Onion Soup

House-made stock, crispy croutons & gruyere cheese 6.5

Soup of the Day

chef's choice soup made daily

Bowl 6 Cup 4

Soup & Salad

cup of chef's choice soup of the day & field green salad 7

Salads

Caprese

wilcox tomatoes, organic greens, house-made mozzarella,
fresh basil w/ balsamic reduction 7.5

Seared Ahi Tuna

sesame crusted ahi tuna steak, organic greens, jicama, red bell pepper w/
sweet cilantro ginger dressing 9

Harvest

organic greens, burgundy poached pears, candied walnuts, roasted pumpkin seeds,
cranberries & feta cheese tossed in grape champagne vinaigrette 8.5

Classic Caesar

fresh romaine hearts, oven-dried tomatoes, shaved parmesan cheese &
croutons tossed w/ classic caesar dressing 8

Roasted Root Salad

organic field greens, slow-roasted parsnips, sweet potatoes, turnips,
beets & carrots tossed w/ fine herb dressing 8

Hummus Salad

chef's choice hummus on a bed of organic field greens, red onion, greek country olives,
feta cheese tossed in a fine herb dressing and served w/ grilled pita bread 8.5

*Consuming raw or undercooked meats, poultry, or eggs may increase your risk of foodborne illness. We use nuts and nut based oils in most of our menu items. Please let us know if you are allergic to any foods.