

WINTER 2016

APPETIZERS

- *Oysters**... on the half shell... with lemon, mignonette, srirachi MP
- (GF)Ahi Tuna Sashimi** ... wasabi, pickled ginger, sesame chili oil, teriyaki, srirachi, scallions, togarashi 12
- Shrimp & Grits** ... shrimp, Anson Mills cheddar grits, tomatoes, country bacon, scallions, garlic jus 14
- King Crab Toast** ... king crab meat, old bay mayo, roasted tomatoes, thyme, parmesan, lemon oil 7 each
- *Pan Roasted Mussels** ... tomatoes, scallions, basil, curry broth 12
- (GF)Shishito Peppers** ... burrata cheese, roasted tomatoes, olives, garlic, basil, lemon oil, vincotto, parmesan 12
- (GF)Hot Peppers** ... stuffed with Pat LaFrieda Italian sausage, provolone, basil, red sauce 9
- (VG)Roasted Tomato Soup** ... blue cheese grilled batard
- Duck Confit** ... butternut squash raviolis, caramelized onions, roasted tomatoes, sage, bourbon-maple butter 16
- Roasted Marrow Bones** ... parmesan herb crust, rocket salad, grilled batard, basil pesto 12
- Korean Spiced BBQ Ribs** ... kimchi, scallions, sweet chili glaze 15
- (GF)(VG)Baby Kale Salad** ... burrata cheese, roasted tomatoes, olives, marcona almonds, balsamic vinaigrette, parmesan 12
- (GF) Romaine Hearts** ... roasted tomatoes, Nueske bacon, scallions, buttermilk blue cheese dressing 10
- (GF)(VG)Local Artisan Lettuce Salad** ... buttermilk blue cheese, dried cherries, walnuts, balsamic vinaigrette 9.5
- Mackenzie Creamery Sweet Fire Goat Cheese** ... grilled batard 12.5
- Artisan Cheese Platter**... 4 farmstead cheeses, roasted tomatoes, olives, marcona almonds, crackers, vincotto 16

ENTREES

From the Lakes, Seas, Farms, Grasslands, Prairies & Woodlands

- (GF)*Seared Hawaiian Ahi #1 Tuna** ... black forbidden rice, roasted asparagus, red curry broth, kimchi, wasabi, pickled ginger, scallions, togarashi 28
- Blackened Lake Erie Walleye** ... butternut squash raviolis, rapini, roasted tomatoes, thyme, red wine beurre rouge 26
- Steamed Alaskan King Crab Legs 1 #** ... choice of two sides, old bay drawn butter MP
- Rigatoni "Rico Pallotta"** Italian sausage, red sauce, cream, oregano, chili, basil, parmesan 19
- (VG) or (V)Piccolo Farrotto** ... ancient grains braised with seasonal vegetables, mushrooms, herbs, parmesan 22 (can be made vegan)
- (VG)Butternut Squash Raviolis** ... roasted tomatoes, shishitos, caramelized onions, basil pesto, Mackenzie goat cheese, vincotto 26
- (GF)Grilled Texas Wild Boar** ... Spaghetti squash with basil pesto, brussels & bacon, cherry – maple compote, rosemary 28
- *Grilled Rain Crow Ranch, Red Wattle Pork Chop** ... Anson Mills cheddar grits, heirloom carrots, fennel pollen, thyme, garlic jus, vincotto 25
- Slow Cooked Creekstone Farms, Boneless Short Rib** ... farro risotto with mushrooms & parmesan, heirloom carrots, red wine jus, basil pesto 28
- or Korean Spiced Rib Creekstone Farms Short Rib** ... black rice, rapini, roasted tomatoes, scallions, curry broth 28
- (GF)*Grilled Pat LaFrieda Hanger Steak** ... Anson Mills grits, asparagus, roasted tomatoes, 63 degree egg, smokey blue, pink peppercorn au poivre 29
- *Pat LaFrieda Prime Blend Burger** ... sharp cheddar pimento cheese, roasted tomatoes, Brooklyn Brine pickles, Duke's mayo with garlic & choice of one side 16

PICK FROM THIS WEEKS HARVEST

- (GF)*Seared Hawaiian Tuna** ... togarashi, wasabi, red curry broth, ginger, scallions 27
- (GF)*Roasted Lake Erie Walleye** ... roasted tomatoes, lemon oil, vincotto, thyme 26
- (GF)*Grilled Rain Crow Ranch Pork Chop** ... lemon oil, vincotto, fennel pollen, thyme 25
- (GF)Slow Cooked Boneless Short Rib** ... red wine jus, basil pesto 28
- (GF)*Grilled Pat LaFrieda Hanger Steak** ... pink peppercorn au poivre 28

(Pick 2 sides for the above items)

THIS WEEKS HARVEST ... Sides 5

- (GF)(V) Roasted Asparagus**... orange oil, thyme **(GF)(V)Heirloom Carrots** ... evoo, thyme
- (GF)(VG)Spaghetti Squash with basil pesto** **Brussels Sprouts** ... bacon
- (GF)(V) Kimchi** **(GF) Rapini** ... tomato, garlic, lemon oil
- (VG)Farro Risotto** ... tomato, parmesan **(GF)(VG)Anson Mills Cheddar Grits**
- (GF)Forbidden Rice** ... Asian spices **(GF)(VG)Sauteed Greens** ... tomato, garlic, chili, parmesan
- (GF)Duck Fat Roasted Fingerling Potatoes** ... thyme, fennel pollen, parmesan

Michael Longo, Chef – Proprietor

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase the risk of food borne illness.

(GF) = Gluten free, (VG) = Vegetarian, (V) = Vegan

(GF) Gluten Free items are prepared in a common kitchen with the risk of gluten exposure. Therefore Harvest does not recommend these items for people with celiac disease. We cook with milk, eggs, peanuts, tree nuts, seafood, shellfish, mushrooms, soy & wheat. 20% Gratuity for parties of 6 or more. Split Plate Charge \$3 From the farm to your table, we thank you for choosing Harvest -ML