

LUNCH at Harvest Grill



Rose Villa Garden Salads

Make it a wrap for \$0.75, add grilled or crispy chicken for \$4 or seared, blackened, or grilled salmon for \$7

CRISPY CHICKEN

romaine & field greens, crispy chicken, bacon, hard-boiled egg, cheddar cheese, tomatoes, avocado, honey mustard dressing \$9

CAESAR SALAD

crisp romaine, herbed croutons, parmesan cheese and caesar dressing \$6

HARVEST GRILL FIELD GREEN SALAD (V2, GF)

our house green salad featuring field greens, tomato, cucumber, carrot, red onion and your choice of dressings \$5.50

SOUTHWEST PASTA SALAD (V)

pasta, raw broccoli, tomatoes, black beans, corn, cheddar cheese, salsa crema, green onion, & avocado \$8

Hearty Sandwiches

All sandwiches come with your choice of side.

MICHAEL SMITH'S JAMBON BEURRE

thinly-sliced ham, brie cheese, served on a warm baguette with honey butter & dijon \$11

GRILLED CHICKEN SANDWICH

grilled chicken breast, mozzarella cheese, tomato, rv garden pesto-mayo, on a bun \$9

BLT

crispy bacon, lettuce, vine-ripened tomatoes and mayo, on sourdough bread \$8

FRENCH DIP

roast beef and swiss on baguette, served with a side of au jus \$12

3-CHEESE GRILL (V)

sharp cheddar, provolone and muenster, toasted on your choice of bread \$6

MOLASSES BACON BLUE BURGER

1/3 pound grass-fed beef burger with blue cheese, bacon, grilled onion, arugula, and a house-made molasses burger sauce

(dr. praeger's california vegan patty substitution available) \$9

House-Simmered Soups

your server will tell you about this afternoon's selections \$3 cup / \$4 bowl

Combo

Pick any 2: half deli sandwich, a small caesar or green salad, cup of soup \$7

Hot Features

FRIED SHRIMP BASKET

crispy shrimp, french fries, tartar & cocktail sauce \$9

BAKED MACARONI & CHEESE (V)

a creamy cheddar, smoked gouda & parmesan sauce, baked with a crispy cracker top \$7

PEANUT CURRY (V2, GF)

a warming bowl of steamed vegetables & house-made peanut curry sauce, with your choice of chicken or tofu, served with brown rice \$10

KOREAN BOWL (V2, GF)

brown rice, sesame sweet potatoes, bulgogi-marinated soy curls, edamame, baby bok choy, and a pickled cucumber & radish garnish, topped with house-made Korean chili vegan mayo \$9.50

CRISPY CHICKEN TENDERS

paired with golden french fries and honey-mustard dipping sauce \$7/\$8.50

SIDES: Daily Veggies, Steamed Veggies, Grilled Seasonal Assorted Veggies, Bok Choy, Sesame Sweet Potatoes, Seasonal Beans, Brown Rice, Mashed Potatoes, Chips, French Fries, Macaroni Salad, Cottage Cheese, Fresh Fruit, Side Salad, Loaded Baked Potato (+\$1), Cup of Soup (+\$1), Onion Rings (+\$1)

Beverages



Non-Alcoholic

Martinelli's Sparkling Cider	1/gl
Coffee & Tea (unlimited free refills)	1/gl
Lemonade & Iced Tea (unlimited free refills)	1/gl
Juice	2/gl
Milk	1/gl
Soda	1/gl
Kombucha, assorted flavors	3.50/btl

White Wine

Washington Hills Sauvignon Blanc, Washington	4/19
Balancing Act Chardonnay, Oregon	4/24
A to Z Pinot Gris, Oregon	5/24
Moscato D'Asti, Italy	4/19

Rose Wine

A to Z Pinot Noir Rose, Oregon	5/24
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Red Wine

Perrin Family, Cote Du Rhone Red Blend, France	4/19
Benzinger Merlot, California	4/19
A to Z Pinot Noir, Oregon	5/24
True Myth Cabernet Sauvignon, California	5/24

Beer

3/gl

Rotating Seasonal Selection. Ask your server for current selections.

Cocktails

7/ea

Manhattan

Rye or Bourbon, Sweet Vermouth, Bitters, Cherry

Martini

Gin or Vodka, Dry Vermouth, Olives