

HARVEST GRILL



LUNCH

SOUP & SALAD

Make it a wrap for \$.75 Add-ons: Grilled or Crispy Chicken: \$4 Tuna Salad \$3 Grilled Salmon \$7 Fried Egg \$2

Iceberg Stack (GF)

bacon, blue cheese, tomato, celery, radish, shallot, basil vinaigrette \$8 (add fried egg +\$2)

Brassica Salad (V, V2o, GF)

brussels sprouts, kale, apple, radicchio, candied pecans, pecorino, maple vinaigrette \$8

House Salad (V2, GF)

bibb lettuce, carrot, red onion, cucumber, tomato, & choice of dressing \$6

Bean Salad (V2, GF)

3 beans, peppadews, olive, onion, artichoke, tomato, cucumber, vinaigrette \$7 add feta \$1

Caesar Salad (V)

romaine (sub brassica blend on request), parmesan, pretzel croutons, caesar dressing \$6

Crispy Chicken Salad

crispy fried chicken strips (grilled chicken on request) on romaine & field greens with bacon, hard-boiled egg, cheddar, tomato, avocado, honey-mustard dressing \$9

Soups of the Day bowl \$5 / cup \$4

SANDWICHES

All sandwiches come with your choice of side. Onion Rings, Soup, and Loaded Baked Potato (+\$1). Sub GF Bread (\$1)

Tuna multi-grain bread, arugula, tomato, swiss, mayo \$8

Bacon Sarnie bacon, arugula, tomato, over-hard egg & mayo on toasted sourdough \$9

Grilled Cheese (V) sharp cheddar, provolone & swiss on sourdough \$6

Avocado Tartine (V2) avocado, cucumber, radish & arugula served open-faced on toasted sourdough with basil vinaigrette \$7 add a fried egg \$2

Reuben corned beef, swiss cheese, thousand island & sauerkraut on rye \$10

Burger ground beef, chicken breast or vegan patty with lettuce, tomato, mayo, onion, pickle \$9 add bacon \$1.50 add cheese \$1 add over-easy egg \$2

Combo Plate Choose two: half daily sandwich, small caesar or green salad, cup of soup, or any side \$8

HOT STUFF

Mac & Cheese (V) cheddar, smoked gouda & parmesan sauce, with crispy cracker top \$7

Street Tacos (V2o, GF) choice of braised pork with pineapple salsa & sour cream, or taco-spiced jackfruit with corn slaw & avocado; served with tortilla chips & salsa \$9

Curry Bowl (V2o, GF) yellow curry on brown rice with sautéed vegetables & choice of soy curls, chicken or shrimp, topped with crispy shallot \$10

Korean Bowl (V2, GF) brown rice, bulgogi soy curls, bok choy, green onion, shiitake, carrot, edamame, pickled cucumber, & korean chili vegan mayo \$10

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

Chicken Tenders crispy chicken strips, French fries & honey-mustard dipping sauce \$9

SIDES

Crispy Fingerlings

Steamed Veggies

Side Salad

Cottage Cheese

French Fries

Chips & Salsa

Bean Blend

Cup Soup (+\$1)

Grilled Vegetables

Fresh Fruit

Mashed Potatoes

Potato Chips

Brown Rice

Onion Rings (+\$1)

Loaded Baked Potato (+\$1)

Daily Vegetable

BEVERAGES

NON-ALCOHOLIC

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

WHITE WINE

glass/bottle

Washington Hills Sauvignon Blanc, Washington	4/19
Noble Vines 446 Chardonnay, Monterey, CA	4/24
Noble Vines 152 Pinot Grigio, Monterey, CA	5/24
Moscato D'Asti, Italy	4/19

ROSÉ WINE

A to Z Pinot Noir Rose, Oregon	5/24
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RED WINE

Perrin Family, Côtes du Rhone 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/glass

Rotating Seasonal Selection. Ask your server for current selections.

COCKTAILS

7/ea

Manhattan
<i>Rye or Bourbon, Sweet Vermouth, Bitters, Cherry</i>
Martini
<i>Gin or Vodka, Dry Vermouth, Olives</i>