

HARVEST GRILL

DINNER



SOUP & SALAD

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

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

Brassica Salad (V, V2o, GF)

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

Bacon & Egg Chop Salad (GF)

lettuces, bacon, goat cheese, fried egg, tomato, celery, radish, shallot, basil vinaigrette \$9

House Salad (V2, GF)

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

Caesar Salad (V)

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

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

SMALL PLATES

Chicken Livers sautéed with bacon, shallot, cream & brandy, with grilled bread \$7

Shrimp Scampi shrimp sautéed in garlic butter, served with garlic bread \$9

Roast Cauliflower (V2, GF) moroccan spices, olive oil, tahini sauce \$6

DINNERS

Pork Pasta

braised pork, fettuccini, cilantro pesto, sour cream \$11

Stuffed Pepper (V2, GF)

quinoa-vegetable pilaf filling, red pepper marinara, vegan parmesan, choice of side \$9

Chicken Marsala (GF)

pan-fried breast cutlets, marsala mushroom sauce, crispy fingerlings, choice of side \$11

Grilled Salmon (GF)

lemon-dill cream sauce, crispy fingerlings, choice of side \$15

Steak (GF)

grilled NY strip cooked to order, blue cheese-shallot butter, choice of two sides \$15

Lamb Burger

oregon lamb, feta aioli, apricot chutney, arugula on toasted focaccia, choice of side \$13

Curry Bowl (V2o, GF)

yellow curry with vegetables, fried shallot, and choice of soy curls, chicken, or shrimp; served with brown rice \$10

Street Tacos (V2o, GF)

choice of braised pork with grilled pineapple salsa & sour cream, or taco-spiced jackfruit with corn slaw & avocado; served with tortilla chips & salsa \$9

SIDES

Crispy Fingerlings

French Fries

Grilled Vegetables

Brown Rice

Steamed Veggies

Chips & Salsa

Fresh Fruit

Onion Rings (+\$1)

Side Salad

Bean Blend

Mashed Potatoes

Loaded Baked Potato (+\$1)

Cottage Cheese

Soup

Potato Chips

Daily Vegetable

ALSO AVAILABLE

Shrimp Basket	crispy shrimp, french fries, tartar & cocktail sauce \$9
Chicken Tenders	crispy chicken strips, french fries & honey-mustard dipping sauce \$9
Mac & Cheese (V)	cheddar, smoked gouda & parmesan sauce, with crispy cracker top \$7
Reuben Sandwich	corned beef, swiss cheese, thousand island & sauerkraut on rye \$10
Grilled Cheese (V)	sharp cheddar, provolone & swiss on sourdough \$6
Korean Bowl (V2, GF)	brown rice, bulgogi soy curls, bok choy, green onion, shiitake, carrot, edamame, pickled cucumber, & korean chili vegan mayo \$10
Burger	ground beef, chicken breast or vegan patty with lettuce, tomato, mayo, onion, & pickle, with choice of side \$9 <i>add bacon \$1.50 add cheese \$1 add over-easy egg \$2</i>

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/can
Kombucha, assorted flavors	3.50/bottle

WINES

glass/bottle

WHITE

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

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

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/each

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