GREAT FOOD AND GATHERINGS

HARVEST GRILL

MERIDIAN, MISSISSIPPI

ENTRÉES

PAN SEARED SALMON PAN ~28
SEARED ATLANTIC SALMON WITH CRISPY RISOTTO CAKES, SAUTÉED BROCCOLI, TOPPED WITH LEMON BUTTER AND CAPERS

SHRIMP AND GRITS ~ 27
BLACKENED SHRIMP, PORK BELLY, ANDOUILLE SAUSAGE OVER GOUDA GRITS, ASPARAGUS, SMOKED TOMATO GRAVY

HARVEST FILET CENTER CUT ~42
FILET OVER SCALLOPED MASH, GRILLED PARMESAN ASPARAGUS, DEMI GLACE
+ ADD MUSHROOMS/ ONIONS~ 3

RIBEYE AND TRUFFLE FRIES ~38
RIBEYE GRILLED TO TEMP WITH HAND-CUT TRUFFLE FRIES, NIGHTLY VEGETABLES, HORSERADISH BEARNAISE SAUCE
+ ADD MUSHROOMS/ONIONS ~3

KOREAN BBQ SHORT RIBS 36
SLOW BRAISED SHORT RIBS WITH SCALLOPED MASH, SEASONAL VEGETABLES, KOREAN BBQ SAUCE

SPINACH ARTICHOKE 27
CHICKEN CAST IRON SEARED STUFFED WITH SPINACH, ARTICHOKES, OVER CRISPY RISOTTO CAKES, SMOKED SUNDRIED TOMATO CREAM SAUCE

YELLOWFIN TUNA SESAME 28
CRUSTED - QUICK SEARED WITH JASMINE RICE, MIXED GREENS, GINGER SOY VINAIGRETTE, WASABI AIOLI, PICKLED VEGETABLES EDAMAME

PORK TENDERLOIN CIDER ~26
GLAZED PORK TENDERLOIN CRISPY MASHED POTATO, PEANUT DUSTED BRUSSELS,

STUFFED PORTOBELLO ~24
GRILLED PORTOBELLO CAPS STUFFED WITH GOAT CHEESE, QUINOA, ROASTED RED PEPPER, AND CARAMELIZED ONIONS OVER MARINARA, GNOCCHI, CRISPY BRUSSELS, ARTICHOKE HEARTS

REDFISH PONTCHARTRAIN 31
BLACKENED REDFISH OVER CRISPY TRINITY POTATO CAKES, GRILLED BROCCOLINI, SMOKED TOMATO CREAM

ZYDECO CHICKEN PASTA ~27
BLACKENED CHICKEN, SHRIMP, HOMEMADE ANDOUILLE SAUSAGE WITH BACON, GARLIC, PEPPERS, ONION, MUSHROOMS, OVER A BED OF PENNE PASTA IN A CREOLE CREAM SAUCE

THREE CHEESE MEATBALL ~26
RIGATONI HANDMADE ANDOUILLE AND BEEF MEATBALLS SERVED OVER A BED OF RIGATONI PASTA TOSSED IN OUR HOUSE MADE MARINARA

SANDWICHES AND SUCH

CHOICE OF BBQ KETTLE CHIPS–POTATO SALAD–APPLE SLAW–FRIES

HG EXTRAS- Truffle fries, sweet potato fries, side salad, 2.50 Peanut dusted Brussels sprouts, hushpuppies-4

SOUTHWESTERN CHICKEN ~14
SANDWICH BLACKENED CHICKEN BREAST WITH PEPPERJACK CHEESE, AND CHIPOTLE AIOLI
+ ADD GUAC ~2

PIZZA OF THE DAY ~16
HOUSE-MADE DOUGH FINISHED ON THE GRILL, DAILY SELECTION

HARVEST BURGER FRESH ~13
GROUND CHUCK WITH LETTUCE, TOMATO, ONION PICKLE SERVED ON A TOASTED BUN
+ Add: Bacon, Avocado, cheese 1.50, Pimento Cheese 2, over easy egg 2

SMOKED BRISKET ~15
SANDWICH SMOKED BRISKET ON TOASTED BRIOCHE BUN WITH PICKLED VEGETABLES, FRIED ONION RING, PROVOLONE CHEESE, CAROLINA AND WHITE BBQ

CORNMEAL CRUSTED ~17
CATFISH CORNMEAL CRUSTED CATFISH FRIED GOLDEN BROWN, SERVED WITH SLAW, HUSHPUPPIES, COMEBACK SAUCE

SESAME CHICKEN BOWL ~16
CRISPY SESAME CHICKEN OVER JASMINE FRIED RICE, PICKLED VEGETABLES, EDAMAME

SIDE EATS~ SCALLOPED MASH 5 ~ PEANUT BRUSSELS 6~ GRILLED ASPARAGUS ~GREEN BEANS ~BROCCOLLI ~4 RISOTTO CAKES ~5

CONSUMING RAW OR UNCOOKED MEATS, POULTRY,SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS.