GREAT FOOD AND GATHERINGS
HARVEST GRILL
MERIDIAN, MISSISSIPPI

SANDWICHES

FISH TACOS ~14
Served blackened in 2 grilled flour tortillas with cilantro lime coleslaw, jasmine rice, roasted corn salsa, comeback sauce
+ ADD: GUAC/SOUR CREAM $1 SUB: SHRIMP/AHI - $4

KOREAN BBQ SHORT RIB TACOS ~16
Served with steamed jasmine rice, ginger slaw, spiced carrot, wasabi aioli

HARVEST BURGER ~13
Fresh 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

SAYBROOK SLIDERS ~15
Cold smoked salmon on 2 toasted brioche slider rolls over arugula, diced tomato, onion, cucumber, lemon dill caper dressing

HOT ITALIAN MELT ~15
Shaved Ham, pepperoni, homemade andouille sausage, banana peppers melted pepperjack with chipotle aioli on a toasted brioche bun

SMOKED BRISKET SANDWICH ~15
Smoked brisket on toasted brioche bun with pickled vegetables, fried onion ring, provolone cheese, Carolina and white bbq

SOUTHWESTERN CHICKEN SANDWICH ~14
Blackened chicken breast with pepperjack cheese, and chipotle aioli
+ ADD GUAC ~2

CRISPY CHICKEN CAESAR SANDWICH 15
Fried chicken breast over crispy chopped romaine, caesar dressing, parm

SANTA FE CHICKEN WRAP ~13
Crispy chicken tenders tossed in spicy buffalo sauce with lettuce, corn salsa, pepperjack cheese in buttermilk dill dressing, flour tortilla
+ ADD GUAC ~1

HOT HAM AND BRIE MELT ~12
Flattop sizzled ham with melted brie cheese, toasted sourdough, arugula, pepper jelly

ALL COME WITH CHOICE OF BBQ KETTLE CHIPS, FRIES, POTATO SALAD, MARINATED APPLE SLAW

HG EXTRAS- Truffle fries, sweet potato fries, side salad- 3.50, peanut dusted Brussels sprouts-6, Hushpuppies-4

AND SUCH

PAN SEARED SALMON ~28
Pan seared Atlantic salmon with crispy risotto cakes, sautéed broccoli, topped with lemon butter and capers

HG POKE BOWL ~17
Choice of marinated ahi tuna or salmon packed in a bowl with all the goods- edamame, oranges, radish, cucumber pickled ginger with a drizzle of wasabi aioli over steamed jasmine rice

RIBEYE AND TRUFFLE FRIES ~38
Ribeye grilled to temp with hand-cut truffle fries, nightly vegetables, horseradish bearnaise sauce
+ ADD MUSHROOMS/ONIONS ~3

PIZZA OF THE DAY ~16
House-made dough finished on the grill, daily selection

CORNMEAL CRUSTED CATFISH ~17
Cornmeal crusted catfish fried golden brown, served with slaw, hushpuppies, comeback sauce

YELLOWFIN TUNA 28
Sesame Crusted - quick seared with jasmine rice, mixed greens, ginger soy vinaigrette, wasabi aioli, pickled vegetables edamame

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

SESAME CHICKEN BOWL ~16
Crispy Sesame chicken over jasmine fried rice, pickled vegetables, edamame

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.