



DINNER STARTERS

CRISPY CALAMARI -11

LIGHTLY BREADED AND SERVED WITH MAW MAW'S JUKE SAUCE

FGT SHRIMP STACK -12

FRIED GREEN TOMATOES TOPPED WITH SHRIMP SALAD AND MAW MAW'S JUKE SAUCE

LETTUCE WRAPS -12

BUTTER LETTUCE CUPS, PICKLED VEGETABLES, EDAMAME, FINISHED IN TERIYAKI SAUCE AND PEANUT DUST WITH CHOICE OF FILET TIPS, SHRIMP, HALF OF EACH

BRISKET SPRING ROLLS -12

EIGHTEEN HOUR BRISKET WITH PICKLED JALAPENO, SHALLOTS, HOUSE AND WHITE BBQ

SAUSAGE CHEESE PLATE -14

HOUSE MADE SAUSAGE CHEESE BOARD, WITH NIGHTLY SELECTION OF CHEESE AND PICKLES, GRILLED CROSTINI

HG EDAMAME -8

LIGHTLY SALTED AND TOSSED IN SWEET AND SOUR SAUCE

DAILY OYSTER SELECTION -MKT PRICE

OYSTERS ON THE HALF SHELL, CHARGRILLED, RED WHITE AND BLUE (BUFF AND BLUE CHEESE), ROCKEFELLER

TARTARE NACHOS -14

AHI TUNA TARTARE OVER ASIAN SLAW WITH AVOCADO, EDAMAME, SWEET GINGER SOY GLAZE, WASABI AIOLI

PARMESAN TRUFFLE FRIES -6

HOUSE-MADE SKIN ON FRIES TOSSED IN A WHITE TRUFFLE OIL WITH PARMESAN CHEESE

CAST IRON CHIPS -9

HOUSE-MADE KETTLE CHIPS TOPPED WITH MELTED BLUE CHEESE, SMOKED APPLE WOOD BACON, SCALLIONS

QUINOA CUPS -8

PUFFED QUINOA IN A LETTUCE CUP WITH MARINATED TOMATOES, ONIONS, AVOCADOS, BALSAMIC REDUCTION, BASIL AIOLI

PIMENTO BITES -8

HOMEMADE PIMENTO CHEESE WITH GRILLED TOAST POINTS AND PEPPER JELLY

SMOKED PORK BELLY AND BBQ SHRIMP -14

SERVED OVER BED OF SHAVED BRUSSELS, ONION, ROASTED CORN WITH WHITE BBQ

SMOKED WINGS 1/2 DOZ-9 /DOZ-16

SMOKED AND QUICK FRIED WITH CELERY, CARROTS
+ choice of buffalo - sesame - bbq

DINNER SALADS

ROCKET 88 -9

MIX OF ARUGULA, SPINACH WITH GRANNY SMITH APPLES, CRANBERRIES, CARROTS, HONEY SPICED WALNUTS, GOAT CHEESE WITH CHAMPAGNE VINAIGRETTE

HARVEST HOUSE -9

FIELD GREENS SERVED WITH BLUE CHEESE CRUMBLES, GRAPE TOMATOES, SHAVED RED ONION, CARROT, CUCUMBER, CROUTONS, TOPPED WITH HONEY SPICED WALNUTS AND SHERRY VINAIGRETTE

SAYBROOK SALAD -13

SMOKED SALMON, CHERRY TOMATOES, ONIONS, CAPERS OVER BED OF LOCAL GREENS TOSSED IN LEMON DILL DRESSING

HARVEST WEDGE -10

CRISPY ICEBERG LETTUCE QUARTERED WITH AN ASSORTMENT OF APPLEWOOD SMOKED BACON, BLUE CHEESE, AVOCADO, GRAPE TOMATOES, BUTTERMILK DILL DRESSING

VITALITY SALAD -10

BLACKEYE PEAS, MARINATED TOMATO, CUCUMBER AND ONION TOSSED WITH MIXED GREENS AND QUINOA, CROUTONS, FETA CHEESE AND HOUSE DRESSING

GRILLED CAESAR -8

CHOPPED ROMAINE TOSSED IN ROASTED GARLIC CAESAR DRESSING TOPPED WITH CROUTONS AND A CRISPY PARMESAN SHELL, FIRE GRILLED ROMAINE POINTS

ADD: CHICKEN-7, SALMON-8, SHRIMP SKEWER-6, TUNA-8, BUFFALO CHICKEN -6, FILET TIPS-8, SMOKED SALMON-7



ENTRÉES

CHICKEN ATHENA ~24

PAN ROASTED CHICKEN BREAST SERVED OVER A BED OF BRAISED TOMATO SAUCE, CRISPY POTATOES, GARLIC SAUTÉED SPINACH, TOPPED WITH OLIVES, FETA CHEESE, GRAPE TOMATOES

YELLOWFIN TUNA ~27

SESAME CRUSTED AHI TUNA QUICK SEARED WITH STEAMED JASMINE RICE, MIXED GREENS TOSSED IN GINGER SOY VINAIGRETTE, WASABI AIOLI, PICKLED VEGETABLES AND EDAMAME

BONE IN PORK CHOP ~26

CARAMELIZED ONION MASH, PEANUT DUSTED BRUSSELS SPROUTS, BOURBON APPLE BUTTER

SPECKLED TROUT ~28

ALMONDINE

SPECKLED TROUT ALMONDINE SEARED IN CRISPY CORNMEAL, PIMENTO CHEESE GRITS, SAUTÉED GREEN BEANS, BEURRE BLANC

PORK TENDERLOIN ~26

DRY RUB CRUSTED PORK TENDERLOIN CRISPY POTATOES, PEANUT DUSTED BRUSSELS, APPLE CIDER REDUCTION, WHITE BBQ

BBQ HAWAIIAN SWORDFISH ~32

GRILLED HAWAIIAN SWORDFISH WITH SOUTHERN SUCCOTASH, JOHNNYCAKE, BLACKBERRY, WHITE BBQ

PAN SEARED SALMON ~26

PAN SEARED SALMON WITH LOCAL VEGETABLE STIR FRY, CRISPY RISOTTO CAKES, SHALLOT CAPER BEURRE BLANC

KOREAN BBQ SHORT RIBS ~33

SLOW BRAISED SHORT RIBS WITH GRUYERE SCALLOPED POTATOES, SEASONAL VEGETABLES, KOREAN BBQ SAUCE

STUFFED PORTOBELLO ~21

GRILLED PORTOBELLO CAPS STUFFED WITH GOAT CHEESE, QUINOA, ROASTED RED PEPPER, AND CARAMELIZED ONIONS OVER A BED OF TOMATOES, GNOCCHI, AND KALE

CREOLE CARBONARA ~24

SHRIMP, CHICKEN, HOMEMADE ANDOUILLE SAUSAGE WITH BACON, GARLIC, SCALLIONS, AND SPRING PEAS OVER A BED OF PENNE PASTA IN A LIGHT CREAM SAUCE

• Add a side house salad ~ 2.50

HARVEST FILET ~36

CENTER CUT 8 OZ BEEF FILET OVER TRUFFLE MASHED POTATOES, SAUTÉED HARICOT VERTS, BURGUNDY BEEF DEMI GLACE

NEW YORK STRIP ~34

NEW YORK STRIP CHARGRILLED WITH GRUYERE SCALLOPED POTATOES, GARLIC SAUTÉED KALE, BLACKBERRY BALSAMIC GLAZE

• Add: MUSHROOMS-3 CARAMELIZED ONION-3

SANDWICHES AND SUCH

ALL ITEMS COME WITH A CHOICE OF FRIES, POTATO SALAD, OR MARINATED APPLE SLAW

HG EXTRAS- Kale chips, Truffle fries, sweet potato fries, side salad, fruit cup 2.50 Peanut dusted Brussels sprouts-4

SOUTHWESTERN CHICKEN ~12 SANDWICH

BLACKENED CHICKEN BREAST WITH PEPPERJACK CHEESE, AND CHIPOTLE AIOLI

PIZZA OF THE DAY ~13

HOUSE-MADE DOUGH FINISHED ON THE GRILL, DAILY SELECTION

HARVEST BURGER ~13

FRESH GROUND CHUCK WITH LETTUCE, TOMATO, ONION PICKLE SERVED ON A TOASTED BUN

• Add: Bacon, Avocado, choice of cheese 1.50 Pimento Cheese 2

SMOKED BRISKET SANDWICH ~14

SMOKED BRISKET ON TOASTED BRIOCHE BUN WITH PICKLED VEGETABLES, FRIED ONION RING, SWISS CHEESE, CAROLINA AND WHITE BBQ

FISH AND CHIPS ~14

BEER BATTERED MISSISSIPPI CATFISH WITH HOUSE-MADE FRIES AND COMEBACK SAUCE

SANTA FE CHICKEN WRAP ~12

CRISPY CHICKEN TENDERS TOSSED IN SPICY BUFFALO SAUCE WITH LETTUCE, CORN SALSA, PEPPERJACK CHEESE IN BUTTERMILK DILL DRESSING, FLOUR TORTILLA

• add guac -1

SIDE EATS-RISOTTO CAKES-5 TRUFFLE MASH-5 GARLIC SAUTÉED KALE OR SPINACH-4 PEANUT DUSTED BRUSSELS-4 LOCAL STIR FRY- 4

HG MERCH: T-SHIRT-18 KOOZIE ~2 BBQ SAUCE ~12 PEPPER JELLY-12