



LUNCH STARTERS

CRISPY CALAMARI -11

LIGHTLY BREADED AND SERVED WITH 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

FGT SHRIMP STACK -12

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

BRISKET SPRING ROLLS -12

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

QUINOA CUPS -8

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

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

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

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

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

TARTARE NACHOS -14

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

DAILY OYSTER SELECTION -MKT PRICE

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

LUNCH 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

TACO SALAD -13

CHOICE OF GRILLED CHICKEN OR SPICED BEEF ON TOP OF SHREDDED ROMAINE, TOMATOES, ONIONS, OLIVES, CHEDDAR CHEESE, CORN SALSA, SOUR CREAM AND GUACAMOLE WITH CHIPOTLE RANCH DRESSING IN A CRISPY TORTILLA BOWL.

GREEK SALAD -8

BLACK OLIVES, BANANA PEPPERS, FETA CHEESE, CHERRY TOMATOES, CUCUMBERS OVER CHOPPED ROMAINE LETTUCE TOSSED WITH GREEK DRESSING

HARVEST WEDGE -10

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

GRILLED CAESAR -8

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

SAYBROOK SALAD -13

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

VITALITY SALAD -10

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

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



SANDWICHES

FISH TACOS -13

BLACKENED MISSISSIPPI CATFISH IN A GRILLED FLOUR TORTILLA WITH CILANTRO LIME COLESLAW, JAZZ MAN RICE, ROASTED CORN SALSA, COMEBACK SAUCE

• Add: guacamole or sour cream \$1 Substitute: Shrimp or Ahi for \$4

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 SALMON BLT WRAP -13

COLD SMOKED SALMON AND APPLEWOOD BACON, LEMON DILL, MAYO, ARUGULA, TOMATO, FLOUR TORTILLA

SHRIMP SALAD SLIDERS -13

LEMON BUTTER POACHED SHRIMP SALAD WITH ARUGULA, QUICK PICKLED VEGGIES ON TOASTED SLIDER BUN (3)

AHI TUNA SLIDERS -14

SESAME CRUSTED YELLOWFIN TUNA SEARED RARE WITH ARUGULA, PICKLED VEGGIES, WASABI AIOLI, SWEET GINGER SOY GLAZE ON TOASTED SLIDER BUN

SMOKED CHICKEN SALAD PLATE -12

COMBO OF CHICKEN SALAD, MIXED FRUIT AND ARUGULA, PIMENTO GRILLED CHEESE

SMOKED BRISKET SANDWICH -14

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

SOUTHWESTERN CHICKEN SANDWICH -12

BLACKENED CHICKEN BREAST WITH PEPPERJACK CHEESE, AND CHIPOTLE AIOLI

HARVEST VEGGIE WRAP -9

GRILLED PORTOBELLO, CARAMELIZED ONION, ROASTED RED PEPPERS, ARUGULA, CRISPY BRUSSELS SPROUTS, BALSAMIC REDUCTION, BASIL AIOLI WRAPPED IN FLOUR TORTILLA

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

MEATLOAF SANDWICH -12

KILLER DILLER MEATLOAF FINISHED OVER GRILL SERVED WITH CREAMY HORSERADISH SAUCE, CARAMELIZED ONIONS AND PEPPERS, WITH SWISS CHEESE, ONION RING, TOASTED SOURDOUGH

• add bacon 1.50

MAGNOLIA MELT 12

FRIED TURKEY, ARUGULA, HAVARTI CHEESE, COMEBACK SAUCE ON TOASTED SOURDOUGH BREAD

• add bacon 1.50

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

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

AND SUCH

PIZZA OF THE DAY -13

HOUSE-MADE DOUGH FINISHED ON THE GRILL, DAILY SELECTION

PAN SEARED SALMON -26

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

NEW YORK STRIP -34

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

• Add: MUSHROOMS-3 CARMELIZED ONION-3

SOUP OF THE DAY CUP 4 BOWL 6

• Add pimento grilled cheese- 6

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

FISH AND CHIPS -14

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

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

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

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.