



ENTRÉES

YELLOWFIN TUNA SESAME ~27

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

SEAFOOD CIOPPINO ~36

BLACKENED FISH OF THE DAY OVER A RUSTIC STEW WITH WHITE WINE, PEI MUSSELS, CRAB, SHRIMP, PORK BELLY, BROCCOLI, GNOCCHI, GARLIC BREAD

PAN SEARED SALMON SERVED ~26

PAN SEARED OR BLACKENED AND TOPPED WITH PINEAPPLE SALSA OVER ARROZ VERDE, GARLIC SAUTÉED BROCCOLI, SOY BUTTER

SHRIMP AND GRITS ~26

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

KOREAN BBQ SHORT RIBS ~34

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

LEMON CHICKEN SCALOPINI ~26

CAST IRON FRIED TOPPED WITH CAPERS AND SHALLOTS OVER CRISPY MASHED POTATOES WITH GRILLED ASPARAGUS IN A MUSHROOM DEMI GLACE

HARVEST FILET CENTER CUT 8 OZ ~36

BEEF FILET OVER SCALLOPED MASH, GRILLED PARMESAN ASPARAGUS, DEMI GLACE

• ADD MUSHROOMS/ ONIONS - 3

NEW YORK STRIP GRILLED 14 OZ ~34

NEW YORK STRIP, HORSERADISH MASH, GARLIC SAUTÉED BROCCOLI, TOPPED WITH COMPOUND BUTTER AND FRIED ONIONS

• Add: MUSHROOMS - 3

STUFFED PORTOBELLO ~24

GRILLED PORTOBELLO CAPS STUFFED WITH GOAT CHEESE, QUINOA, ROASTED RED PEPPER, AND CARAMELIZED ONIONS OVER MARINARA, GNOCCHI, BALSAMIC BRUSSELS

ZYDECO CHICKEN PASTA ~26

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

• Add a side house salad ~ 2.50

CHILI RUBBED PORK CHOP ~28

ARROZ VERDE, PINEAPPLE SALSA, SOY BUTTER, CREOLE CABBAGE

PORK TENDERLOIN CIDER ~26

GLAZED PORK TENDERLOIN CRISPY MASHED POTATO, BALSAMIC FETA BRUSSELS, CRANBERRY

SANDWICHES AND SUCH

CHOICE OF BBQ KETTLE CHIPS, FRIES, POTATO SALAD, OR MARINATED APPLE SLAW

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

SOUTHWESTERN CHICKEN ~12

SANDWICH BLACKENED CHICKEN BREAST WITH PEPPERJACK CHEESE, AND CHIPOTLE AIOLI
• add guac -1

PIZZA OF THE DAY HOUSE-MADE ~14

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, 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

CORNMEAL CRUSTED CATFISH ~16

CORNMEAL CRUSTED CATFISH FRIED GOLDEN BROWN, SERVED WITH SLAW, MEXICAN HUSHPUPIES, 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~ SCALLOPED MASH 5 ~ BALSAMIC FETA BRUSSELS 6~ GRILLED ASPARAGUS ~GREEN BEANS ~BROCCOLLI ~ARROZ VERDE 4