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RESTAURANT & BAR

STARTERS

- Homemade Empanadas (3)** 16
rotating flavors, salsa criolla
- Tempura Cauliflower** 14 
romesco dipping sauce
- Ale Mussels** 20
garlic, shallots, Dijon mustard, parsley, beer & grilled baguette
- Guacamame Dip** 14 
edamame, avocado, scallions, jalapeno & cilantro dip served with baby carrots, celery & radish
- Chicken Wings** 16
carrot & celery sticks
your choice of jerk seasoning, teriyaki or buffalo
multiple sauces 2




SOUPS & SALADS




- French Onion & Mushroom Soup** 14 
baguette crouton & gruyère cheese
- Simple Mixed Greens** 12/16 
heirloom cherry tomatoes, cucumbers, radishes, preserved lemon vinaigrette
- Brussel Sprouts Salad** 16 
shredded brussels, pickled squash, pomegranate seeds & toasted hazelnuts, blood orange vinaigrette
- Quinoa Bowl** 16 
rainbow quinoa, parsley, kale, cranberries, toasted almonds, apricots, lemon, cauliflower, edamame & avocado
- Caesar Salad** 13/16
chopped romaine hearts, Parmesan Reggiano, garlic croutons, anchovy dressing
add grilled chicken 8
add pan seared skuna bay salmon (5oz) 14



FLATBREADS

- Tomato Mozzarella** 16 
tomato-basil sauce, oven-dried tomatoes, mozzarella & Italian basil
- Chicken & Mushroom** 18 
fire roasted chicken, wild mushrooms, arugula pesto, brie & mozzarella
- Pear** 18
Parmesan cream, roasted pears, blue cheese, watercress
add prosciutto 4

MAINS

- Fish & Chips** 26
beer battered grouper, grilled lemon, homemade tartar sauce & fries
- Mary's Farm Half Chicken** 32 
wild rice pilaf, roasted brussels, chicken au jus
- Truffle Mac & Cheese** 20 
brie & fontina cheeses, herb breadcrumb topping
add grilled chicken 5
add lobster 7
- Steak & Frites** 40 
7oz Angus flat iron & truffle french fries served with a chimichurri aioli
- Brisket Reuben** 18
house smoked corned beef, 1,000 island dressing, sauerkraut, pickles & Swiss cheese on marble rye
- Harvest Burger** 20
angus beef, mustard aioli, Vermont cheddar, crispy onions, lettuce & tomatoes on brioche
add bacon, mushroom, avocado 3
substitute Beyond Burger Patty 2
substitute blackened chicken 2
substitute salmon 4

reuben & burger include fries or green salad; substitute Caesar, seasonal fruit, sweet potato or truffle fries 3



WEEKLY SPECIALS

- Monday Burger Night** 22
rotation of specialty homemade burgers
- Thursday Fajitas Y Ritas** 28
Beef or shrimp fajitas fiesta (served with a house margarita add 7)
- Friday House Smoked Ribs** 16/28 
spicy Korean BBQ sauce, Asian coleslaw and steamed rice
- Saturday Pasta** 34
homemade pasta of the day, served with grilled foccacia
- Sunday Osso Bucco** 34 
olive oil mashed potatoes, baby carrots & gremolata



Harvest Restaurant & Bar
Dinner Served 5-9PM
harvestvail.com
970.477.5353

Vegan and gluten free options available on request

DINNER MENU

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
2% culinary appreciation surcharge added to all food items. A \$6 split charge for salads/soups and entrees will be applied upon sharing menu items.
Modifications to orders that require an extra step in preparation may incur additional charges.

 = gluten free

 = vegetarian