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RESTAURANT & BAR

STARTERS

- Baked Sesame Orange Cauliflower**  **14**
cauliflower, sesame orange sauce, toasted sesame seeds
- Turqueza Shrimp Aguachile** **26**
shrimp, lime juice, chili water, cilantro, cucumber, avocado, tortilla chips, miso dressing
- Veggie Dip** **14**
homemade vegetable dip with fresh accompaniments
- Chicken Wings** **18**
carrot & celery sticks
your choice of homemade smoked chipotle BBQ, mango chili-lime, jerk seasoning or house buffalo
multiple sauces 2



SOUPS & SALADS

- Soup Of The Day** **10/14**
rotating selection
- Seasonal Gazapacho** **12/16**
chef's choice of cold soup
- BGIV- Best Greens in Vail Salad**   **14/17**
premium greens, sugar snap peas & shoots, avocado, herbs, cucumber, daikon, preserved lemon vinaigrette
- Burrata Peach Salad**   **18**
mixed greens, radicchio, basil, pecans, burrata, grilled peaches, balsamic dressing
- Summer Niçoise Salad**  **30**
seared ahi tuna, local greens, grilled asparagus, marble potatoes, sweet corn, tomatoes, soft-boiled eggs, grain mustard dressing
- Caesar Salad** **13/16**
chopped romaine hearts, Parmesan Reggiano, sourdough crouton, anchovy dressing

add grilled chicken 8
add crispy skin salmon (5oz) 14
add shrimp (5oz) 14



FLATBREADS

- Tomato Mozzarella**  **18**
tomato-basil sauce, roasted tomatoes, mozzarella & fresh basil
- Fig Ricotta Fontina**  **20**
poached figs, asparagus, fontina & ricotta cheese, fresh herbs
- Buffalo Chicken** **20**
chicken, mozzarella & cheddar cheese, ranch, parsley, cilantro, chili flakes
add prosciutto 5
add pepperoni 4



Harvest Restaurant & Bar
harvestvail.com
970.477.5353

Vegan and gluten free options available on request

ENTREES

- Harvest Burger** **22**
angus beef, mustard aioli, sharp white cheddar, crispy onions, lettuce & tomatoes on brioche
add bacon, mushroom, avocado 3
substitute blackened chicken 2
substitute salmon 2
substitute Beyond patty 2
- Veggie Burger**  **20**
black bean patty, green aioli, lettuce, tomato, avocado, & crispy onions on brioche
- Grilled Vegetable & Burrata Sandwich**  **18**
grilled bell peppers & zucchini, creamy burrata, arugula & pesto on crusty grilled ciabatta
- Spicy Tuna Poke Bowl**  **36**
spicy-gingery tuna, steamed rice, fried shallot, edamame, wakame, green onions, daikon, cucumber, toasted sesame seeds, homemade spicy mayo
- Vegetarian Bibimbap**   **24**
crispy tofu, brown rice, roasted broccolini & kale, pickled veggies, shiitake mushrooms, fried egg
- Truffle Mac & Cheese**  **22**
cavatappi al dente, brie, fontina & Parmesan cream, herb breadcrumb topping
- Fish & Chips** **24**
beer battered cod, lemon & lime wedges, homemade tartar sauce, fries, fresh parsley
- Nashville Fried Chicken** **29**
fried battered chicken thigh, grilled peaches, charred snap peas, mint leaves, goat cheese, almonds
- Steak Peperonata**  **41**
sirloin steak, kale & arugula salad, pine nuts, peperonata, Parmesan shavings

sandwich & burgers include fries, tots or sweet potato fries; substitute Caesar, small BGIV or truffle fries 4



WEEKLY SPECIALS

- Monday Burger Night** **22**
burger & a beer
- Tuesday Taco Night (3)** **24**
rotation of specialty tacos
- Saturday Pasta** **32**
homemade pasta of the day, served with grilled foccacia
- Sunday House Smoked Ribs** **22/32**
spicy Korean BBQ sauce, Asian slaw & steamed rice

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