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RESTAURANT & BAR

STARTERS

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

Baked Sesame Orange Cauliflower  14
cauliflower, sesame orange sauce, toasted sesame seeds

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

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

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*

 = gluten free

 = vegetarian


MAINS

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

Smoked Salmon Club Sandwich 20
smoked salmon, pickled shallot, avocado, bacon, tomato, arugula & mustard aioli on thinly sliced white bread

Spicy Tuna Poke Bowl  36
spicy-gingery tuna, steamed rice, fried shallot, edamame, wakame, green onions, daikon, cucumber, toasted sesame seeds, homemade spicy mayo

Fish & Chips 24
beer battered cod, lemon & lime wedges, homemade tartar sauce, fries, fresh parsley

*sandwiches & burgers include
fries, sweet potato fries or tots;
substitute Caesar, BGIV Salad, Truffle Fries 4*

LUNCH MENU



Harvest Restaurant & Bar
harvestvail.com
970.477.5353

Vegan & gluten free options available on request

*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.