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RESTAURANT & BAR

STARTERS

- Salmon & Beet Tartine** 22
hot smoked salmon, cured beets, microgreens, horseradish crème fraiche
- Broccoli & Asparagus Tempura**  16
lightly battered vegetables, smoked ponzu sauce
- Veggie Dip**  14
homemade vegetable dip with raw veggies & crackers (GF upon request)
- 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

- Vegan Curry Butternut Soup**   10/14
roasted butternut squash, almond milk, crunchy seed topping
- BGIV- Best Greens in Vail Salad**   14/17
premium greens, sugar snap peas & shoots, avocado, herbs, cucumber, daikon, preserved lemon vinaigrette
- Quinoa Salad**   18
steamed quinoa, roasted butternut squash, apple, cranberries, almonds, pistachios, parsley, feta & lemon dressing
- Caesar Salad** 13/16
chopped romaine hearts, shaved Parmesan, brioche crouton, anchovy dressing

*add grilled chicken 9
add crispy skin salmon (5oz) 12*



FLATBREADS

- Tomato Mozzarella**  18
tomato-basil sauce, roasted tomatoes, mozzarella & fresh basil
- Fennel & Caramelized Onion**  22
braised fennel, Parmcream, caramelized onions, gruyere cheese, marinated olives
- Buffalo Chicken** 20
chicken, mozzarella & cheddar cheese, ranch, parsley & cilantro, chili flakes
*add prosciutto 5
add pepperoni 4*

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
- Pan Seared Salmon**  36
crispy skinned salmon, seasonal vegetables, celery root purée, salsa verde
- Vegetarian Bibimbap**   24
crispy tofu, brown rice, roasted broccolini & kale, pickled veggies, shiitake mushrooms, fried egg
- Truffle Mac & Cheese** 22
cavatappi al dente, brie & Parmesan cream, herbed breadcrumb topping
- Farmers' Roasted Chicken Breast** 32
8oz skin on chicken breast, roasted carrots, wheat berries salad, chicken jus
- Steak & Potatoes**  48
10oz sirloin steak, creamy layered artichokes & potatoes, sautéed asparagus, veal jus

*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 bread
- Sunday House Smoked Ribs** 22/32
spicy Korean BBQ sauce, Asian slaw & steamed rice

DINNER MENU



Harvest Restaurant & Bar
harvestvail.com
970.477.5353

Vegan and 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.

 = gluten free  = vegetarian