

SHAREABLES

- Whipped Goat Cheese** 14
maple candied bacon, apricot cherry mostarda, assorted crackers
- Homemade Dip** (V) 14
rotating house recipes with raw veggies, chips & crackers
- Lemon al Ajillo Shrimp** (GF) 18
pan seared shrimp, garlic lemon butter, grilled bread
- Salmon & Beet Tartine** 20
hot smoked salmon, cured beets, microgreens, horseradish crème fraiche
- French Fries Sauce Sampler** (GF) 14
shareable size fries with homemade sauces
substitute sweet potato or truffle fries 2
- Chicken Wings** (GF) 18
honey bourbon bbq, teriyaki, jerk seasoning or house buffalo sauce, served with carrot & celery sticks
- Harvest Short Rib Nachos** (GF) 18
braised short rib, adobo chipotle sauce, housemade corn chips, black beans, pico, sour cream & cheese, topped with cilantro



SOUPS & SALADS

- Soup Du Jour** 10/12
homemade seasonal soup, fresh accompaniments
- Winter Simple Greens** (GF) 14/17
premium greens & chicory, grilled endive, shaved fennel, orange segments, radishes, kumquat vinaigrette
- Quinoa Salad** (GF) 18
steamed quinoa, roasted butternut squash, compressed apple, cranberries, almonds, pistachios, parsley, feta, lemon dressing
- Caesar Salad** (GF) 13/16
romaine hearts, parmesan reggiano, sourdough crouton, anchovy dressing

*add grilled chicken breast 9
add crispy skin salmon 12
add shrimp 12
add mahi mahi 12
add steak 15*

H & BAR RESTAURANT

DINNER MENU

FLATBREADS & SANDWICHES

- Tomato Mozzarella Flatbread** 18
tomato-basil sauce, mozzarella di buffala, roasted tomatoes & fresh basil
- Fennel & Roasted Onion Flatbread** 22
braised fennel, parm cream, roasted onions, gruyère cheese, marinated olives
- Wild Mushroom Chicken Flatbread** 22
tomato-basil sauce, sautéed mushrooms, shredded chicken breast, mozzarella, fresh herbs
- Buffalo Chicken Flatbread** 22
chicken, mozzarella & cheddar cheese, ranch, chili flakes, parsley & cilantro
*add prosciutto 5
add pepperoni 4*
- Harvest Burger** 22
angus beef, mustard aioli, vermont cheddar, crispy onions, lettuce & tomatoes on brioche
*add bacon, mushroom, avocado 3
substitute blackened chicken 2
substitute crispy skin salmon 2*
- Veggie Burger** 20
black bean patty, smoked chipotle aioli, lettuce, tomato, avocado, & crispy onions on brioche

*burgers include fries or sweet potato fries;
substitute Caesar, small winter greens,
tots or truffle fries 4*



ENTREES

- Stir Fry Rice Noodle Bowl** (V) (GF) 24
rice noodles, broccolini, wild mushrooms, spinach, sesame seeds, basil, sticky soy sauce
*add grilled chicken breast 9
add mahi mahi (5oz) 12
add steak 15*
- Gluten Free Butternut Squash Ravioli** (GF) 28
haystack goat cheese, crispy bacon, roasted squash, herb butter
- Pan Seared Salmon** (GF) 36
crispy skin salmon, celery root purée, grilled broccolini, leek béarnaise
- Roasted Chicken Breast** (GF) 32
skin on chicken breast, duck fat roasted organic carrots, aztec blend rice
- Grilled Skirt Steak & Potato** (GF) 42
8oz skirt steak, chimichurri sauce, gruyère & garlic stuffed Hasselback potato, steamed asparagus
- Four Cheese Baked Gnocchi** (GF) 26
potato gnocchi, parm cream, gruyère, swiss & grana padanno cheese, herbs

WEEKLY SPECIALS

- Monday Burger Night** 22
burger & a beer
- Saturday Pasta** 32
homemade pasta of the day, served with grilled bread
- Sunday Taco Night (4)** 24
rotation of specialty tacos



Harvest Restaurant & Bar
harvestvail.com
970.477.5353

(GF) = gluten free upon request (V) = vegan

*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.