HARVEST & TIDE

A TABLE SET BY THE LAND AND THE SEA

SALADS

CRISPY BRUSSELS SPROUTS | 17
Crispy fried Brussels sprouts tossed with Granny Smith apples, almonds, Asiago, orange wedges, and a maple-orange apple cider vinaigrette.

HARVEST CAESAR | 15
Shaved romaine, pecorin romano panna cotta, warm brioche croutons, and traditional housemade Caesar dressing.

SPINACH SALAD | 17
Fresh spinach tossed with roasted crimini mushrooms, shaved red onion, and a warm bacon-balsamic vinaigrette, garnished with hard-boiled egg.

FENNEL & RADISH | 16
Shaved fennel, roasted radishes, mixed greens, and wild berries tossed with goat cheese.

SANDWICHES

**served with fries & house-made pickles*

FRENCH DIP | 20
Thinly sliced prime rib and melted provolone on a toasted Kaiser roll, served with horseradish sauce.

KOREAN FRIED CHICKEN | 18
Crispy Korean-style fried chicken topped with daikon and cabbage slaw, shaved onions, and wasabi-shoyu aioli.

BISON BURGER | 23
Juicy bison burger layered with blueberry jam, smoked mozzarella, and shaved caramelized onions.

SHRIMP SALAD SANDWICH | 17
Tender shrimp salad on toasted sourdough with crisp lettuce, tomato, and chipotle-lime aioli.

CLASSIC REUBEN | 19
Tender corned beef brisket, sauerkraut, melted Swiss cheese, and Thousand Island dressing on toasted rye bread.

SMASH BURGER | $19
Double smashed patties of house-blended beef with American cheese, lettuce, tomato, onion, house-made pickles, and Creole remoulade.

APPETIZERS

SEAFOOD & SWEET CORN BEIGNETS | 22
Golden fritters of crab, shrinp, and sweet corn served with roasted romesco and warm corn relish.

WHIPPED LEMON HERB CHEVRE | 18
Creamy whipped goat cheese with olive tapenade, pickled shallots, garden herbs, and grilled artisan bread.

CRAB BRUSCHETTA | 21
Grilled country bread layered with smoked mozzarella,, heirloom tomatoes, sweet basil, jumbo lump crab, and aged balsalmic.

BREAKFAST

**Served with home fries and your choice of meat*

COWBOY BREAKFAST BOWL | 21
Golden home fries topped with fluffy scrambled eggs, savory sausage, melted cheddar, fresh pico de gallo, and avocado, finished with smoky chipotle sour cream.

FRENCH TOAST | 16
Thick-cut brioche dipped in vanilla-cinnamon custard, griddled golden brown, and topped with fresh strawberries and whipped cream.

FRIED SHRIMP BENEDICT | 20
Crispy jumbo shrimp, delicate prosciutto, and poached eggs atop a toasted English muffin, finished with a bright citrus hollandaise.

STEAK & EGG | 26
Tender petite filet served with two over-medium eggs and finished with rich, velvety hollandaise sauce.

3 EGGS YOUR WAY | 14

MONTE CRISTO | 18
Ham, roasted turkey, Swiss cheese, Dijon, and mayonnaise layered between egg-battered bread, grilled golden brown, dusted with powdered sugar, and served with raspberry preserves.

Choice of Sides
Ham (Canadian Bacon) | Bacon | Sausage | Homefries I Scrapple