

American Harvest Lunch Menu

SOUPS, SALADS, APPETIZERS

Soup of the Moment M.P.

changes daily

Stout Cheddar Soup .5.

smoked bratwurst. mini pretzel baguette

The Mason Jar Salad .7.

rotisserie chicken. green apples. fried chickpeas. winter greens. toast points

Beet Salad .6.

hazelnuts . goat cheese. navel orange. white balsamic honey

Grilled Caesar .7.

asiago. chipotle caesar. brioche croutons. pickled red onion

The Breakfast Salad .7.

harvest bacon. potato "croutons". hot sauce vinaigrette. farm egg

Chickpea Polenta Fritters .6.

goat cheese. cilantro. mole rojo

Slow Roasted Chicken "Pot Pie" .7.

glazed root vegetables. melted leeks. veloute. puff pastry

Potted Honey Peppercorn Ricotta .5.

apricot preserves. chives. buttered baguette

Roasted Pear & Gorgonzola Flatbread .9.

shaved brussel sprouts. prosciutto. sunflower kernals. maple syrup

SANDWICHES

(sandwiches served with your choice of house made fries or a petite salad)

Harvest Grilled Cheese .9.

sourdough. peppercorn gouda. American prosciutto. rosemary aioli

Pork Meatball Sandwich .9.

hoagie roll. asiago. pickled red onions. roasted tomato broth

Harvest Steak Burger .10.

pretzel bun. smoked gouda. b.b.q. onions. house made pickles

Marinated Portabella Crepes .8.

herbed goat cheese. butternut squash salad. parsley pesto

Harvest Cubano .9.

mojo pulled pork. harvest bacon. swiss cheese. beer mustard. pickles

Soup and ½ Sandwich of the day M.P.

chef's choice daily

Quiche of the Day M.P.

ENTREES

Shrimp & Grits .11.

white cheddar grits. blackened. scallions. whiskey hot sauce

Pan Roasted Skate .12.

fingerling potatoes. butternut squash. almonds. roasted pears. mustard mojo

Ricotta Gnocchi .9.

roasted mushrooms. baby spinach. asiago cheese

Loaded Mac'n'Cheese .11.

cavatapi pasta. aged cheddar. harvest bacon. scallions

Peppercorn & Parmesan Fettucini .10.

roasted garlic. truffle butter. parsley pesto. farm egg

Risotto of the Moment M.P.

changes daily

SIDES \$3

honey roasted brussel sprouts

duck fat fingerling potatoes

roasted cauliflower & almonds

potato frites

SWEETS \$6

Chocolate Stout Cake peanut butter anglaise. vanilla ice cream. bruleed banana

Crème Brulee vanilla bean custard. burnt sugar mirror

Brioche Bread Pudding gala apples. caramel. melted orange ice cream

The Harvest Pound Cake winter fruits. whipped crème fraiche. candied nuts

18% gratuity will be added to tables of 6 or more

20% gratuity will be added for parties of 8 or more requesting separate checks

-American Harvest Dinner Menu-

ONE.

***Soup of the Moment M.P.**

changes daily

***Stout Cheddar Soup .5.**

smoked bratwurst. mini pretzel baguette

The Mason Jar Salad .7.

rotisserie chicken. green apples. fried chickpeas. winter greens. naan bread

***Warm Beets .6.**

hazelnuts . goat cheese. navel orange. white balsamic honey

***Grilled Caesar .7.**

asiago. chipotle caesar. brioche croutons. pickled red onion

The Breakfast Salad .7.

harvest bacon. potato “croutons”. hot sauce vinaigrette. farm egg

Harvest Cheese Plate .10.

assorted artisan cheeses. accompaniments

TWO.

***Chickpea Polenta Fritters .6.**

goat cheese. cilantro. sundried tomato mole

***Confit Chicken “Pot Pie” .7.**

glazed root vegetables. melted leeks. veloute. puff pastry

Selection of Charcuterie M.P.

changes daily. assorted pickled vegetables. stone mustard. country toast

***Pork Meatballs .9.**

tomato chili broth. asiago. rustic baguette

Shrimp & Grits .11.

organic grits. blackened shrimp. sundried tomato chimichurri. scallions

***Ricotta Gnocchi .6.**

parmesan. butternut squash. shitakes. parsley pesto

Organic Cheese Curds .7.

Rolling Meadows beer batter. jalapeno dill ranch

Potted Honey Peppercorn Ricotta .5.

apricot preserves. buttered baguette

Roasted Pear & Gorgonzola Flatbread .9.

naan bread. shaved brussel sprouts. prosciutto crumble. maple syrup

THREE.

Harvest Steak Burger .11.

house pickles. b.b.q. onions. smoked gouda. pretzel bun. potato frites

***Yankee Pot Roast .18.**

herb ricotta & parmesan dumplings. roasted root vegetables. red wine reduction

Flat Iron Steak .21.

fingerling potato & b.b.q.onion hash. bleu cheese. chimmichurri

New York Strip .27.

horseradish potato puree. honey glazed baby carrots. shallot mushroom glacé

***Duroc Pork Chop .22.**

whipped sweet potatoes .marshmallows. braised collard greens. creole mustard jus

Buttermilk Fried Chicken .17.

vermont white cheddar grits. roasted brussel sprouts. ancho honey

***Sea Scallops .28.**

“breakfast” risotto. harvest bacon. shitakes. warm truffle vinaigrette. crispy leeks

Wild Salmon .18.

duck fat potatoes. butternut squash. hazelnuts. asian pears. maple mustard mojo

Pan Roasted Skate .18.

roasted cauliflower. spanish almonds. blood orange salsa. candied prosciutto

***Peppercorn & Parmesan Fettucini .13.**

roasted garlic. truffle butter. parsley pesto. farm egg

Risotto of the Moment M.P.

changes daily

SIDES. \$3

honey roasted brussel sprouts

duck fat fingerling potatoes

roasted cauliflower & almonds

potato frites

SWEETS. \$6

***Chocolate Stout Cake** peanut butter anglaise. vanilla ice cream. bruleed banana

Red Eye Flight crème brulee. burnt sugar mirror. petite latte

***Brioche Bread Pudding** gala apples. caramel. melted orange ice cream

The Harvest Pound Cake winter fruits. whipped crème fraiche. candied nuts

\$35 FOUR COURSE CHEF’S TASTING + \$12 WINE PAIRINGS

(* DENOTES DISHES AVAILABLE FOR TASTING, NO SUBSTITUTIONS PLEASE)

EXECUTIVE CHEF JORDAN COFFEY. SOUS CHEF AURORA COFFEY