

HARVEST KITCHEN

PLATES

Mezze Plate (Vg)

Dukkah, Hummus, marinated olives, feta cheese, HK pickled vegetables, grilled Persian flatbread 15.95

Mussels

Check the features board for how we are serving them today! 13.95

Vegetarian Dumplings (Vn)

Wild mushrooms, smoked tofu, ginger, garlic, scallions, Asian dipping sauce 7.95

Falafel Balls (Vn)

with tahini dressing 7.95

Crispy Eggplant (Vn, Ng)

herb tempura crusted eggplant with tahini dressing 7.95

Seasonal Vegetable

check out the chalkboard! 7.95

Hand cut Russet Fries (Vn, Ng)

with roasted garlic mayo 6.95

Black & Green Kale Sautéed (Vg)

with olive oil, caramelized garlic & shallots 7.95

Pomodoro Pasta (Vn, Ng)

Quinoa spaghetti, tomato sauce, fresh basil and parmesan cheese 9.95

Mushroom French Fry 'Salad' (Vg, Ng)

Russet fries, sautéed button & wild mushrooms, arugula, kale, baby spinach, parmesan cheese and grainy dijon mayo 13.95

SALADS & BOWLS

Ginger Balsamic Avocado Salad (Vg, Ng)

mixed greens, organic shoots, crunchy sprouts, pumpkin seeds, sunflower seeds, avocado, & goat cheese, with ginger balsamic dressing 16.95

Kale Caesar

HK vegan Caesar dressing, black and green kale, organic Red Fife croutons, naturally cured bacon bits and parmesan cheese. Veggie? (sub smoked tofu) 16.95

Southern North American Bowl (Vg, Ng)

Long-grain brown rice, refried beans, pico de gallo, aged cheddar, lime, cilantro, salsa verde, guacamole & sour cream 16.95

Green Curry Bowl (Vn, Ng, HK)

Coconut green curry, Thai basil, lemongrass, coriander, bell peppers, zucchini, eggplant, red onions, long grain brown rice 16.95

Black & Green Kale (Vg, Ng, HK)

Lightly sautéed green and black kale, with grilled sweet potato, crispy onions, goats cheese, raisins, walnuts & pomegranate dressing 17.95

*Hungry ? **Add a Protein** to any of the above !*

Check the chalkboard for tonight's Features!

ENTREES

Butter Chicken (Nd)

Braised local chicken in our version of the Indian classic butter sauce made with coconut milk. Served with side salad and brown rice 19.95

Chicken Pot Pie (Ng, HK)

with mixed vegetables and fresh herbs in a white wine cream sauce, crispy crust & a side salad 19.95

Mushroom Pot Pie (Vg, Ng, HK)

Sautéed wild mushrooms with non-GMO edamame in a white wine cream sauce, crispy crust & a side salad 19.95

Veggie Burger (Vg, HK)

A lentil mushroom and black bean patty, with crispy smoked tofu and aged cheddar cheese, boston lettuce, tomato, HK pickles, red onion, sofrito, and red pepper mayo, on a sesame seed challah bun. Choice of soup, side salad or Russet fries 17.95

Locally & Naturally raised Beef Burger (HK)

Served with smoked bacon and aged cheddar cheese, boston lettuce, tomato, HK pickles, red onion, sofrito, red pepper mayo, on a sesame seed challah bun. Choice of soup, side salad or Russet fries 17.95

Spaghetti Bolognese (HK)

Our famous slow roasted Bolognese made from locally sourced and naturally raised beef, fresh herbs, mushrooms, red wine and grated Parmesan cheese 19.95

PROTEINS

Chicken Breast, marinated & grilled

4oz 6.95, 8oz 12.95

Flat Iron Steak, marinated & pan seared

4oz 7.95, 8oz 14.95

Oceanwise Shrimp, Sautéed white wine, fresh herbs, garlic and butter

3oz 7.95, 6oz 14.95

Crispy Organic Tofu (Vn)

4oz 5.95, 8oz 10.95

Organic Tempeh, pear soy marinated & grilled

4oz 7.95, 8oz 13.95

Please inform your server of any allergies or dietary restrictions. We use locally farmed naturally raised ground beef, Homestead Farms organic eggs, Ying Ying Organic Nigari tofu, Culture City Tempeh, local cheese, local and organic/natural chicken, natural/unrefined sweeteners & flours + local veggies when available! (*18% gratuity is added to groups of 8 people or more)

Ng -No Gluten, Vn -Vegan, HK - Signature Items, Vg -Vegetarian, Nd- No Dairy