Harvest

~LUNCH~

SOUPS

Blistered onion soup served with
Potato bread crostini & farmers prairie cheese
7

Spicy Sweet Potato Venison and Bison Sausage Chili, cilantro, lime sour cream, and
Fried Corn Chips
7

SALADS

Roasted beet salad
Watercress, goat cheese, croutons and Yoder smoked bacon dressing
9

Mesquite Smoked Prairie Chicken
Pat's greens tossed with Strawberry Basil Vinaigrette and Potato Bread Croutons
13

Caesar salad
Romaine spears, traditional dressing, fresh Parmesan, white anchovy
Red wheat croutons
9

Additions:
Natural Creek stone flank steak **7**
Mesquite chicken **5**

Traditional Cobb salad
Grilled Chicken, Smoked Bacon, Egg, Avocado, Blue Cheese, and Tomatoes, tossed with
lemon Dijon Dressing
13

Farmer's green salad
Sweet vine ripe tomatoes, cucumbers, Pumpkin seeds and Parmesan wheat Crisps
9

Additions
Herb rubbed cedar plank wild salmon
8

SANDWICHES

Creekstone natural corned beef on grilled marble rye
Boulevard braised sauerkraut and melted Swiss cheese
With house made pickles and salt & vinegar potato chips
10

Cider slow Roasted Yoder BBQ pork shoulder, house made Sauce,
Bread & butter pickles on an onion Kaiser
With sweet & sour cabbage
10

Angus burger
8 oz. grilled burger, crisp lettuce, sliced tomato and red onion garnishes.
French fries and herb dip
10

Chicken Sandwich
Grilled chicken on Ciabatta, sliced tomato, crisp lettuce and herb spread served with cucumber salad
10

ENTREES

Harvest Potpie of the Day
12

Cider Braised Yoder Pork Pot Roast, Roasted Root Vegetables, and Polenta Corn Cakes
14

Country Stuffed Chicken, Cottage Cured Ham, and Farmers Cheese Finished with Hunter Sauce
13

Tumbleweed Whole Wheat Penne tossed with Vegetable Stock
12

From the Cupboard

Stack Of Sweet Corncakes with Molasses and Amish Butter
6

Assorted Seasonal Fruit Pies
7

Maple Pecan Napoleon with Fresh Whipped Cream
7

Hot Fudge Bread Pudding
7

We at the Harvest Bar and Grill would like to thank the purveyors and artisans who enrich our menu with their fresh ingredients.