KETTLE

blistered onion soup served with potato bread crostini & farmer's prairie cheese……7

soup of the day chefs kettle creation……7

GARDEN

mesquite smoked prairie chicken pat's greens tossed with strawberry basil vinaigrette & potato bread croutons……13

caesar salad romaine spears, traditional dressing, fresh parmesan, white anchovy, and warm garlic crouton……9

traditional cobb salad grilled chicken, smoked bacon, egg, avocado, blue cheese & tomatoes, tossed with lemon dijon dressing……13

wild greens sweet vine ripened tomatoes, cucumbers, red wheat berries & parmesan wheat crisps……8

FIELD

creekstone natural corned beef on grilled marble rye with boulevard beer braised sauerkraut & melted swiss cheese, served with pickles & salt & vinegar potato chips……10

cider slow roasted yoder bbq pork shoulder with house made bbq sauce, bread & butter pickles on a kaiser with sweet & sour cabbage, served with pickles & salt & vinegar potato chips……10

angus burger 8 oz. grilled burger, crisp lettuce, sliced tomato & red onion garnishes. French fries & mustard herb dip……10

grilled chicken on ciabatta, sliced tomato, crisp lettuce & herb spread. Served with cucumber salad……10

harvest pot pie ask your server for chef's daily creation……12

jedidiahs egg salad toasted open faced red hen wheat bread, with pat's heirloom tomatoes served with salt and vinegar chips……14

harvest tacos flank steak, pork flatiron & smoked chicken on delano fry bread with pat's greens……13

tumbleweed pasta whole wheat penne tossed with vegetable stock, broccoli, spinach, grape tomatoes, garlic, sweet peppers, fresh herbs & shaved parmesan cheese……12

BURGERS

(All of our burgers come with additional complimentary toppings and a choice of french fries, sweet potato fries, or tater tots)

hamburger……7

cheeseburger……8

bacon cheeseburger……9

buffalo burger……9

buffalo cheeseburger……10

buffalo bacon cheeseburger……11

garden black bean burger……8

wagyu style kobe burger organic fried egg, white cheddar cheese, pineapple, peppered bacon and herbed mayonnaise……15

CHEESE CHOICES	ADDITIONAL TOPPINGS	SAUCES
American	Dill Pickles	Mayonnaise
Swiss	Grilled Onions	A-1 Sauce
Pepper Jack	Sauteed Mushrooms	BBQ Sauce
Local Farmer's	Relish	Hot Sauce
Sharp Cheddar	Sweet Red Onions	Ketchup
White Cheddar	Spicy Jalapeno Peppers	Mustard
Blue	House made bread & butter pickles	
Borsin	Lettuce	
	Tomato	

DESSERTS

skillet cookie served ala mode topped with chocolate syrup……6

banana split served with caramel, chocolate, and strawberries topped with whipped cream and nuts……7

skillet apple cobbler served ala mode topped with caramel syrup……6

sundae choice of caramel, chocolate, or strawberries topped with whipped cream and nuts……6

skillet brownie served ala mode topped with chocolate syrup……6

cheese cake……6

WE AT THE HARVEST KITCHEN | BAR WOULD LIKE TO THANK THE PURVEYORS & ARTISANS WHO ENRICH OUR MENU WITH THEIR FRESH INGREDIENTS