HARVEST & GRACE

a neighborhood cafe

CAFÉ MENU • 11 AM – 8 PM

SNACKS

Deviled Eggs (GF) **$4**

Marinated Olives (GF/V) **$6**

Boiled Peanuts (GF/V) **$4**

Pimento Cheese (GF) **$8**

Nashville Hot Cracklin (GF) **$6**

Sea Island Red Pea Hummus (GF/V) **$6**

Smoked Fish Dip (GF) **$8**

Pickled Georgia Shrimp (GF) **$10**

SOUP

Yesterdays Soup (GF/V) **$6 / $9**
Because its always better the next day.

Sea Island Red Pea Soup **$6 / $9**
Pickled Shrimp, Ham Hock Fritter, Tabasco Cream

SALADS + BOWLS

Salad Nicoise (GF) **$17**
Local Greens, Confit Salmon, Boiled Egg, Olives, New Potato, Green Beans, Cherry Tomatoes, Cucumber, Pickled Onion, Radish, Oregano Dressing

Baby Kale Caesar **$13**
White Anchovy, Butter Fried Focaccia, Parmesan, Lemon

Heirloom Grain Bowl (V) **$14**
Heirloom Grains, Local Greens, Apple, Pear, Cucumber, Butternut Squash, Pickled Onion, Nuts, Seeds, Carrot Ginger Dressing

+ Grilled Chicken Breast $6 **+ Crispy Chicken Thigh $6**
+ Confit Salmon $7 **+ Griddled Shrimp $8**

SANDWICHES

Served with house made pickle and chips

The Burger **$18**
Dry Aged Beef Burger, Bacon Onion Jam, Pimento Cheese

Turkey Stack **$16**
Slow Roasted Turkey, Fresh Mozzarella, Cranberry Relish, Basil Mayo, Local Greens

Chicken Salad **$16**
Slow Roasted Chicken, Dukes Mayo, Lemon, Fresh Herbs, Local Green, Our Pickles

Black And Blue **$16**
Peppercorn Roasted Beef, Smoked Blue Cheese, Candied Onions, Local Greens

Smoked Shrooms and Swiss **$14**
Smoked Georgia Mushrooms, Swiss Whiz, Local Greens, Brown Butter Gribiche

ENTRÉES

Pan Roasted Scottish Salmon (GF) **$25**
Braised Leeks, Creole Mustard Cream

Springer Mountain Chicken Pot Pie **$14**
Herb Dumplings, Carrots, Pearl Onions, Parsnip, Creamy Chicken Veloute

Georgia Heritage Pork Banger (GF) **$22**
Apple, Jalapeno, Rosemary Pork Jus

Braised Lamb "Pot Roast" (GF) **$30**
Celery Root, Turnips, Shallot, Red Wine Jus

Grilled Bistro Steak **$28**
Crispy Onions, Sauce Au Poivre

SIDES

Garlic Green Beans (GF) **$6**
Crispy Garlic, Roasted Garlic Aioli

Sauteed Spinach (GF/V) **$6**
Shallot Confit, Red Chili, Lemon

Simple Green Vinaigrette (GF/V) **$5**
Local Greens, House Vinaigrette, Benne Seeds

Macaroni Au Gratin **$8**
Aged Cheddar, Herbed Cream

Mashed Potatoes (GF) **$6**
Yukon Gold Potatoes, French Butter

Hand Cut French Fries **$6**
Smoked Beef Fat Aioli

KIDS MENU

Kids meals served with Fresh Fruit, Brownie and a Side

Spaghetti O's **$10**
Beef and Pork Meatballs, Tomato Sauce, Anellini Pasta

Grilled Cheese **$9**

Pan Roasted Salmon (GF) **$12**

Grilled Chicken Breast **$10**

Crispy Chicken Thigh **$10**

Griddled Shrimp (GF) **$12**