

HARVEST TABLE RESTAURANT

Specializing in Locally Grown Food



Local Foods Restaurant and General Store

Lunch served Tuesday-Saturday 11:00-2:00

Dinner served Wednesday-Saturday 5:00-9:00

Sunday Brunch served 11:30-2:30

MEADOWVIEW
FARMERS' GUILD

Soups, Salads & Appetizers

Soup of the Day Cup **\$4** Bowl **\$7**

Ask your server about our daily selections

House Green Salad Small **\$6** Large **\$10** Add goat cheese **\$2**

Grown on the Harvest Table Farm and served with your choice of house made dressings

Frittata **\$9**

An open-faced Italian omelet with caramelized onions, *Harvest Table Farm* salad greens, *Ziegenwald Farms* goat cheese, extra virgin olive oil and balsamic vinegar

Goat Cheese Dip **\$10**

Oven-roasted *Ziegenwald Farms* fresh goat cheese, greens and local honey served with focaccia toast

Southern Artisan Cheese Plate **\$11**

Chef's selection of local/regional cheese garnished with apples & pecans

Grilled Ashley Farms Chicken on House Greens **\$12**

Served with your choice of dressing

Beverages

Dark Hollow Peruvian Coffee, Dark Hollow Guatemalan Decaf Coffee, Sweet Tea, Un-Sweet Tea, Stash Herbal Tea

Coke, Diet Coke, Sprite, Dr. Enuf, Diet Dr. Enuf

Switch (carbonated fruit drink)

Casual Menu

Harvest Table Burger Platter **\$7**

Rich Valley Grazers beef is cast iron grilled & served on a fresh focaccia roll served with *Route 11* Chips

Gourmet Burger of the Day **\$9**

Ask your server or check the daily specials menu

Black Bean & 3 Cheese Quesadilla **\$9**

House-made tortilla with spiced black beans and *Kenny's Farmhouse* Cheeses served with a side of house-made salsa

Lamb Sausage & Black Bean Burrito **\$9**

House-made sausage using ground *Grandview Farms* lamb and black beans rolled in a fresh tortilla with queso and salsa

Gnocchi Alfredo **\$11**

Italian potato dumplings tossed in a cream and cheese sauce and topped with bacon and served with a side salad

Stone Hearth Pizza Ask your server or check the daily specials menu

Cheese Pizza with Marinara **\$8**

Specialty Pizzas **\$10**

Signature Entrées

Pot Roast Platter \$15

Rich Valley Grazers Pot Roast, slow-cooked in wine and stock for six hours and served with roasted potato medley, tossed with fresh seasonal greens, mushrooms and goat cheese

Vegetable Stir Fry \$16

Fresh autumn vegetables are stirfried and served over *Carolina Rice*

Add chicken or shrimp **\$5**

Autumn Vegetable Gratin \$17

Seasonal greens, vegetables and *Carolina Plantation Rice* with a creamy marinara sauce, topped with *Kenny's Farmhouse* cheese and baked in our stone-hearth oven

Merguez Sausage & Vegetable Couscous \$17

House-made lamb sausage meatballs and seasonal vegetables, spiced in Moroccan style with cumin, paprika, fennel and cinnamon. Served with couscous

Chicken Carbonara \$19

Ashley Farms boneless chicken grilled and served with a rich cream sauce over penne pasta, topped with crispy bacon

N.C. Crabcakes \$22

Lump crabmeat cakes pan-fried and served with zucchini relish tartar sauce, *Carolina Plantation Rice* and seasonal vegetables.

Heritage Guinea Fowl Strudel \$22

Roasted Guinea Fowl from *Ashley Farms*, rolled into a strudel crust with fresh, seasonal greens and *Kenny's Farmhouse* cheese. Served with *Carolina Plantation Rice* and roasted vegetables.

Desserts \$7

Ask your server about our freshly made desserts