



OPEN DAILY 7AM-9PM  
LUNCH SERVED 11AM-4PM

**FORKLESS**

**BURGER OF THE WEEK\***

*Changes weekly | ask your server ..... \$14*

**THE "BURGER"\***

*Harvey's house-chopped sirloin blend, white cheddar, fried onion ring, sage mayo, fries..... \$12*  
-add house cured bacon \$2

**TENDERLOIN**

*Hand breaded pork tenderloin, fried, "quick" pickles, mustard, fries..... \$12*

**ADULT GRILLED CHEESE**

*White cheddar, house-cured bacon, caramelized onions, bleu cheese, sage mayo, toasted pumpernickel bread, crisps ..... \$8*  
-add tomato + basil soup \$3

**SMOKED BRISKET SANDWICH**

*House-smoked beef brisket, sea salt and cracked pepper rub, sweet corn chili, honey molasses BBQ sauce, brioche bun, crisps..... \$12*

**FISH + FRIES**

*Tempura battered cod fish, garlic butter toasted sourdough hoagie, tarter sauce, fries..... \$10*

**CHICKEN PESTO BUTTY**

*Grilled chicken breast, house cured bacon, pecan and basil pesto, mozzarella, ciabatta, crisps..... \$12*

**CHEESY PIG**

*Smoked ham, creamy goat cheese, stone ground mustard, apricot marmalade, crisps..... \$10*

**REDFIELD PHILLY\***

*Shaved ribeye, caramelized onions and sweet peppers, Harvey's cheese sauce, horseradish cream, toasted sourdough hoagie, fries..... \$12*

**LUNCH BOX**

**SHEPHARD'S PIE**

*Beef and brisket, sautéed carrots, peas, corn, onions, house-made tots, mozzarella cheese..... \$12*

**CHICKEN POT PIE**

*Roasted chicken, broccoli, carrots, white cheddar, puff pastry "crust"..... \$10*

**BUTTERMILK FRIED CHICKEN**

*Buttermilk fried chicken, sweet corn pudding, quick pickles..... \$12*

**SIDES**

**FRIES \$3**

**CRISPS - house-made potato crisps, sea salt \$2**

**TOTS - sweet corn, sour cream and chive "tots", parmesan garlic mayo \$5**

**SWEET POTATO FRIES - tempura battered sweet potato fries, house-made ranch \$5**

**GREENS**

**FARM GREENS**

*Mixed greens, sundried tomato, carrots, pumpernickel croutons, white cheddar, poppy seed dressing \$4*

**THE WEDGE**

*Crisp wedge, sundried tomato, house bacon, bleu cheese crumbles, chicken fried onion rings, bleu cheese dressing \$6*  
--add--  
*grilled chicken \$4*  
*3 grilled jumbo shrimp \$6*

**HOTEL SALAD**

*Mixed greens, apples, candied walnuts, parmesan shavings, curry cider vinaigrette \$5*  
--add--  
*house-cured bacon \$2*  
*3 grilled jumbo shrimp \$6*  
*grilled chicken \$4*

**PUB SALAD**

*Buttermilk battered chicken breast, spinach, red onion, cucumber, carrots & creamy poppy seed dressing \$12*

**AHI TUNA SALAD\***

*Soy sesame marinated seared ahi tuna, farm greens, carrots, cucumber, red onion, lemon, honey, ginger dressing \$14*

**SMALL PLATES**

**SOUP OF THE DAY**

*House-made crackers  
cup \$4 bowl \$6*

**FLATBREAD**

*Roasted sweet potatoes, caramelized onions, house-cured bacon, swiss cheese, fried sage \$7*  
--add--  
*3 grilled jumbo shrimp \$6*  
*grilled chicken \$4*

**CHICKEN FRIED ONION RINGS**

*Buttermilk battered, house ranch  
Small \$6 large \$12*

**COWBOY NACHOS**

*House fried tortilla chips, smoked brisket chili, Harvey's cheese sauce, sweet corn jalapeno salsa, cowboy cream  
small \$8 large \$14*

**MAC + CHEESE**

*Herbed panko, skillet baked  
small \$5 large \$10*  
--add--  
*3 grilled jumbo shrimp \$6*  
*House-smoked brisket \$4*  
*House-cured bacon \$2*  
*Grilled chicken \$4*

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness.