

SMALL PLATES

BREAD + JAM

House baked bread, compound butter and jam \$6

COCONUT SHRIMP

breaded jumbo coconut shrimp (6) with spicy apricot marmalade \$12

HONEY SRIRACHA CAULIFLOWER "WINGS"

tempura battered cauliflower bites, sriracha mayo, honey and green onions \$12

AHI TUNA *

Soy, sesame marinated seared ahi tuna steak, augula and cowboy mayo \$14

BUTTERNUT SQUASH + SAGE WONTONS

Roasted butternut squash & roasted garlic wontons, maple chili & toasted pumpkin seeds \$6

PICKLE WRAP CHEESE BALL DIP

Cream cheese + quick pickles + prosciutto, rolled in cracker crumbs side of crackers, carrot sticks and cucumbers \$8

PB&J

House made "peanut butter", braised hoisin pork belly and jalapeno & green apple jam \$8

COWBOY NACHOS

house-fried tortilla chips, chili, Harvey's cheese sauce, sweet corn jalapeno salsa, cowboy mayo \$14

CHICKEN FRIED ONION RINGS

thick cut sweet onions, buttermilk battered, ranch small \$6 large \$12

MAC + CHEESE

cavatappi noodles, creamy golden lager cheese sauce, panko topped and baked small \$5 large \$10

-add-3 grilled shrimp \$6 -or- grilled chicken \$4

-or-house-cured bacon \$2

GREENS

FARM GREENS

mixed farm greens, sun-dried tomato, carrots, pumpnickel croutons, white cheddar, poppy seed dressing \$5

HOTEL SALAD

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

THE WEDGE

baby iceberg wedge, sun-dried tomato, bacon, bleu cheese crumbles, chicken fried onion strings, bleu cheese dressing \$8
-add-3 grilled shrimp \$6 -or- grilled chicken \$4

PUB SALAD

arugula, roasted butternut squash, burrata mozzarella, toasted pecans and balsamic \$6



OPEN DAILY 8AM-9PM

SUPPER

FRIED CHICKEN

buttermilk fried chicken, loaded mashed potatoes, country gravy & house giardinara \$14

CHICKEN POT PIE

broccoli, carrots, peas, sweet corn, white cheddar, puff pastry "crust" \$12

SHEPHERD'S PIE

braised beef & vegetables, house-made "tots" & mozzarella cheese \$14

HARVEY'S ROASTED CHICKEN

slow roasted bone-in chicken, salsa verde, roasted watermelon radish, red potatoes & grilled lemon \$18

MEAT + POTATOES*

8oz. seared filet mignon, cheesy, bacon potato cake, creamed spinach, wine & shallot compound butter \$32

NEW YORK STRIP DE BURGO*

Seared New York strip de burgo, loaded mashed potatoes & fried brussel sprouts \$28

BRAISED BEEF SHORT RIBS

braised beef short ribs, creamy parmesan orzo, stout glaze \$22

SMOKED PORK CHOP*

house-smoked thick cut chop, fried potato wedges, brown sugar & bourbon roasted carrots, sweet onion & apple chutney \$16

BACON WRAPPED PORK TENDERLOIN*

bourbon sweet potato mash, toasted pecans & maple chili glaze \$18

PORK BELLY "CARBONARA"

spaghetti, peas, soft egg, parmesan & crispy braised pork belly \$16

HOUSE SMOKED BEEF STROGANOFF

smoked ribeye, house mushroom cream, farfalle & parmesan \$12

FIRECRACKER SALMON*

sugar-cured & smoked salmon, sweet & sour ginger glaze, creamy orzo and charred broccolini \$22

FORKLESS

BURGER OF THE WEEK

changes weekly / ask your server \$14

THE "BURGER"*

Harvey's house-ground sirloin burger blend, white cheddar cheese, chicken fried onion ring, sage mayo and fries \$12
-add-house-cured bacon \$2

TENDERLOIN

hand-breaded pork tenderloin (fried), "quick" pickles, mustard, fries \$12

SIDES

FRIES \$3

CRISPS - house-made potato chips, sea salt \$2

TOTS - sweet corn + chive "tots", parmesan garlic mayo \$5

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

FRIED BRUSSEL SPROUTS \$6

BOUILLON CARROTS - brown sugar & bourbon roasted carrots \$4