



HARVEST
by LSF MENU

FOR THE TABLE

BREAD & BUTTER

parker rolls, butters, radish, olive oil, olives

\$12

CHARCUTERIE & CHEESE BOARD

assorted meat & cheese, olive salad, pickled veggies, crostini

\$32

BURRATA

vegetable conserva, crostini, shallot & grapes, saba

\$24

BEEF SHORT RIB

charred tomato vinaigrette, heirloom tomatoes, bread

\$28

STARTERS

BEEF TARTAR*

beef tenderloin, dill creme fraiche aioli, baby turnip, pickled peach

\$16

GRILLED AVOCADO & CORN

smoked trout, celery, corn riblets, lemon crema, ricotta salata, calabrian chili dressing, corn bread croutons

\$14

SUMMER GEM SALAD

summer vegetables, tomatoes, lardons, green goddess dressing

\$12

CARROTS & GOAT CHEESE

herbed Polenta, kimchi vinaigrette, Za'atar, poppy seeds

\$14

MUSHROOM & FENNEL SALAD

parmigiana reggiano, chicory, croutons, lemon vinaigrette

\$13

KALE CAESAR

romaine, tuscan kale, white anchovies, parmesan, avocado, croutons, caesar dressing

\$12

HARVEST SALAD

salmon, quinoa, chickpeas, peas, greens, roasted vegetables, tomato vinaigrette
add: Shrimp \$10 Salmon \$10 Chicken \$8

\$20

MAINS

TAGLIATELLE

Speck, scallion, cream burro fusso, parmigiana reggiano, black pepper

\$28

GRILLED BRANZINO*

charred lemon, roasted greens, beets, lemon vinaigrette

\$38

SALMON*

Peas, carrots, carrot puree, pea tendril pesto, almonds

\$32

NDUJA MUSSELS*

P.E.I. mussels, nduja broth, grilled bread

\$32

ROASTED CHICKEN & PANZANELLA

tomatoes, rustic croutons, olives, shallots, feta vinaigrette, pan jus

\$34

LAMB*

Merguez sausage, potatoes, spinach, hearts of palm, coriander vinaigrette

\$39

FILET MIGNON*

Onion puree, summer root vegetables, roasted cipollini, white wine bordelaise

\$42

HARVEST GOURMET BURGER*

8oz patty, taleggio cheese, spinach, caramelized onions, heirloom tomato, black pepper & Dijon mayo, chips

\$18

SIDES

ROASTED MUSHROOMS

Mushroom cream puree, Oyster & king trumpet mushrooms, knob onions, lemon

\$9

SUMMER SQUASH & ROOT VEGETABLES

Mustard vinaigrette

\$9

BEETS & BURRATA

fennel, smoked salt, barrel aged vinaigrette.

\$11

SMASHED POTATOES

With taleggio fonduta, scallions, lardons, crème fraiche

\$10

**These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk to foodborne illness.*