



# harvest

Harvest is a farm to table, scratch kitchen, that focuses on utilizing seasonal products and showcasing them on every plate. Whether it is grown on our roof, made in house, or sourced from the finest local farms and dairies, every item is selected to enhance and elevate your dining experience.

Proudly bringing you the best the Midwest has to offer.

**Artisan Bread Service** - whipped rooftop honey butter - 4

**Daily Soup** - crafted fresh - 6

**Tempura Snap Peas** - lemon aioli - 9

**Garlic Hummus** - sumac roasted carrots, grilled naan - 12

**Cheese and Charcuterie** - Local meats, Midwest Cheese, artisan crackers -16

**Caesar Salad** - American grana cheese, croutons, house Caesar dressing - 11

**Spring Market Salad** - quick pickled baby carrots and turnips, watermelon radish, Gotham Greens, simple vinaigrette 11

**Wedge Salad** - candied house bacon, vine tomatoes, blue cheese, multigrain bread chards - 12

**Farmers Salad** - snap peas, arugula, micro greens, radish, feta, honey vinaigrette 11

**Ricotta Gnudi**- leeks, fava beans, mushrooms, butter- 14

**Linguini**- artichoke hearts, wilted spinach, crispy pancetta, toasted pine nuts, fresh lemon,  
American grana cheese- 18

**Whitefish** - white beans, warm arugula, asparagus, onion broth - 24

**Salmon** - sautéed asparagus, wilted chive, pea shoots, farro, lemon vinaigrette- 26

**Roast Chicken Breast** - fingerling potatoes, pea and garden carrot, salsa verde - 22

**Grilled Lamb Chops**- English pea and garden mint risotto 26

**Ribeye by Purely Meats** - spring mushroom cream sauce, potato puree,  
charred broccolini - 28

18% service charge added to parties of six or more.

Please alert your server concerning food allergens prior to ordering

Restaurant Chef Amy Reynolds



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