



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.

Starters and Salads

- Artisan Bread Service** - house parker rolls, whipped herb and cornichon butter - 4
- Bacon Wrapped Dates** - fontina cheese, house bacon, balsamic reduction - 8
- Daily Soup** - crafted fresh - 7
- Crispy Brussel Sprouts** - shaved grana cheese, charred lemon aioli - 10
- Hummus** - roasted root vegetables, house made pita - 12
- Meat and Cheese Board** - local meats, midwest cheese, grilled flat bread, pickles - 19
- Caesar Salad** - american grana cheese, croutons, house caesar dressing - 12
- Spring Market Salad** - arugula, market greens, beets, baby carrots, asparagus, turnip, chamomile vinaigrette - 12
- Wedge Salad** - candied house bacon, vine tomatoes, blue cheese, croutons - 12
- Farmers Salad** - radicchio, celery root, fennel, dill, parmesan dressing - 12

Entrees

- Hand Crafted Pasta** - peas, asparagus, local mushrooms, pancetta, spring onion soubise, grana cheese - 21
- Scallops** - pea puree, chorizo, spring radish, thumbelina carrots, arugula - 28
- Pan Roasted Salmon** - fava beans, peas, baby carrots, pearl onions, mint bernaise - 27
- Roast Chicken Roulade** - duo of corn, tomato jam, cilantro - 24
- Grilled Pork Chop** - grilled peaches, ricotta, balsamic, prosciutto, curried honey - 28
- Filet of Beef** - spring onions, baby turnip, roast mushroom, smoked potato puree, jus - 29

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

Please alert your server concerning food allergens
prior to ordering.



MARRIOTT
CHICAGO DOWNTOWN
MAGNIFICENT MILE

540 North Michigan Avenue Chicago, IL 60611
(312)836-0100

#337380519

Restaurant Chef Travis Wilson

WHITE

CHATEAU ST. MICHELLE, riesling, columbia valley, washington 13/45

CASA SMITH, pinot grigio, walla walla valley, oregon 11/40

BRANCOTT ESTATE, sauvignon blanc, marlborough, new zealand 13/38

SONOMA CUTRER, chardonnay, "russian river ranches", sonoma coast, california 15/56

MEIOMI, chardonnay, north coast, california 14/48

SPELLBOUND, chardonnay, california 12/35

HOGWASH, grenache rosé, central coast, california 12/35

LA MARCA, prosecco, italy 12/35

RED

CHALK HILL, pinot noir, sonoma coast, california 16/60

HESS, cabernet sauvignon, allomi vineyard, napa valley, california 19/66

J.LOHR, los osos, merlot, paso robles, california 13/48

AQUINAS, cabernet sauvignon, napa valley, california 13/47

LOCAL BEERS ON TAP

REVOLUTION Anti-Hero IPA | 7% 9

BALLAST POINT Grapefruit Sculpin IPA | 7% 9

OFF COLOR Farmhouse Saison | 6.5 % 9

HALF ACRE Daisy Cutter Pale Ale | 5.2% 9

METROPOLITAN Krankshaft German Kölsch | 5% 9

METROPOLITAN Magnetron Dark Lager | 5.5% 9

BRICKSTONE Honey Wheat IPA | 6.25% 8

LESS LOCAL BEERS

BLUE MOON 8

HEINEKEN 8

BUDWEISER 7

MODELLO 8

MICHELOB ULTRA 7

STELLA 8

SAMUEL ADAMS 7

O'DOULS 7

BUD LIGHT 7

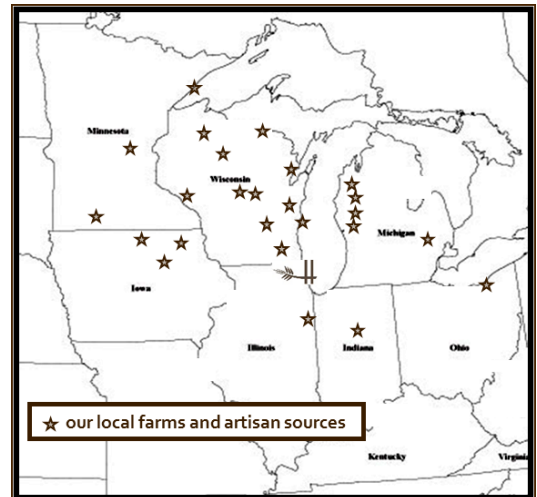
GUINNESS 8

COORS LIGHT 7

MILLER LIGHT 7

CORONA 8

CORONA LIGHT 8



THE HARVEST STORY

Harvest is a celebration of the seasons. Its food and beverage at its best, fresh from the field. Our menus are inspired by the bounty of the heartland and driven by our passion to create a simple, comfortable farm-to-table dining experience. This season's finest ingredients are from over thirty local farms, orchards and artisans that are lovingly featured. In addition to our many partnerships, we also maintain our own rooftop bee hives and thriving herb and vegetable garden right here in the heart of the city. Each day our talented chefs make pasta from scratch, our butchers cut meat and stuff sausages and our bakers hand-roll croissants. Virtually everything we serve is crafted in house to bring you an authentic taste of the Midwest. It is our mission to delight you and our sincere hope that you enjoy your dining experience as much as we enjoy having you as our guest. To learn more about harvest please visit us online at www.harvestchicago.com