



Soup and Salad

Daily Soup - crafted fresh - 7

Signature Broccoli Chop - radicchio, toasted almond, bacon, red onion, feta cheese, radish, simple vinaigrette dressing - 13

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

Spring Market Salad - arugula, market greens, beets, baby carrots, asparagus, turnip, chamomile vinaigrette - 12

Farmers Salad - radicchio, celery root, fennel, dill, parmesan dressing - 12

Caesar Salad - american grana cheese, croutons, house caesar dressing - 12

add roasted chicken 5, seared salmon 8, grilled steak by purely meats 10

Small Plates

Hand Crafted Pasta - peas, asparagus, local mushrooms, pancetta, spring onion soubise, grana cheese - 21

Green Goddess Bowl - farro, chick peas, fava beans, peas, hard boiled egg, pine nuts, pesto - 14

Express Lunch

Soup or Salad & Half "Sandwich Of The Day" - soup of the day, potato chips, choice of half caesar salad or half market salad - 14

Sandwiches

all sandwiches are served with house made potato chips, substitute fries for an additional 2

Chicken Kale Caesar Wrap - wheat tortilla, roasted chicken, american grana cheese, house caesar dressing - 14

Reuben - house-made smoked corned beef, thousand island, sauerkraut, swiss cheese, rye bread - 15

Grilled Chicken - bacon, tomato, greens, garlic aioli, brioche bun - 15

Grilled Cheese - house made bacon, tomato jam, caramelized onions, muenster and mozzarella cheese - 14

Smoked Turkey - bacon, ranch, muenster cheese, avocado, giardinera, ciabatta - 14

Harvest Burger - 6 oz. house ground patty, iceberg lettuce, spicy pickle planks, comeback sauce, toasted brioche - 16

Sandwich Of The Day - crafted fresh daily - 15

Sides

House-Made Potato Chips - 4

French Fries - 6

Garlic Parmesan Fries - 8

Market Green Salad - 6

Caesar Side Salad - 6



MARRIOTT
CHICAGO DOWNTOWN
MAGNIFICENT MILE

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

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

Please alert your server concerning food allergens prior to ordering.

#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

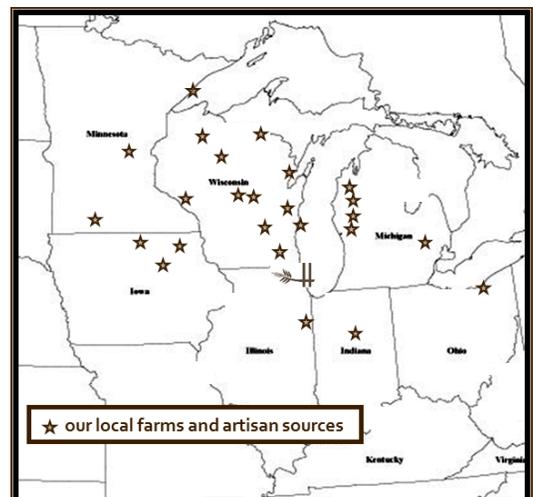
BUD LIGHT 7 GUINNESS 8

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