

BRUNCH

SHRIMP & GRITS*

Jumbo shrimp & a rich Tasso ham gravy with spinach, garlic, onions, bacon & tomatoes atop smoked cheddar & jalapeño grits. 12.95

CHICKEN & BISCUIT

Buttermilk-fried chicken breast on top of a flaky, buttered biscuit with sautéed spinach, tomato jam & bacon molasses. 9.95

CHICKEN & WAFFLES

Belgian waffles, buttermilk-fried chicken breast, berry gastrique, vanilla butter & whip cream. Garnished with powdered sugar. 12.95

EGGS BENEDICT

Poached eggs with country ham, English muffins & hollandaise. Served with your choice of hashbrowns, fruit or grits. 10.95

COUNTRY FRITTATA

Italian sausage, grape tomatoes, Asiago cheese, roasted peppers, seasoned with herbs & topped with a spring salad tossed with citrus vinaigrette. Served with your choice of hashbrowns, fruit or grits. 11.95

STRAWBERRIES & CREAM FRENCH TOAST

Thick-cut Challah bread topped with strawberry sauce, dulce de leche & whipped cream. 9.95

STEAK & EGGS

Six-ounce cut of prime rib topped with two eggs cooked to your liking. Served with your choice of hashbrowns, fruit or grits. 15.95

QUICHE OF THE DAY

Today's quiche with a Caesar salad, house salad or soup of the day. 8.95

BRUNCH COCKTAILS

* CATHEAD BLOODY MARYS & SCREWDRIVERS 3

MORNING MULE 4

Cathead Vodka, Orange Juice, Ginger Beer, Lime Juice

BLUEBERRY MIMOSA 6

La Marca Prosecco, Stoli Blueberi, Orange Juice, Fresh Blueberries

GRAND MIMOSA 6

Grand Marnier, Prosecco, Fresh Orange Slice

BERRY OR PEACH BELLINI 5

Berry or Peach Puree, Prosecco, Fresh Berries

BUILD YOUR OWN MIMOSAS

Complimentary & Fresh Orange, Pineapple, Cranberry or Grapefruit Juice With Purchase of Any Bottle of Sparkling Wine

APPETIZERS

* BROCCOLI BITES

VOTED BEST APPETIZER IN MS MAGAZINE

Broccoli, cheese, bacon, onions & jalapeños, fried 'til golden. Served with honey mustard. 7.95

CRAWFISH & PIMENTO DIP

Baked pimento cheese, topped with crawfish tails & served with crostini. 8.95

FRIED CHEESE

Mozzarella sticks served with ranch dressing. 8.95

FRIED MUSHROOMS

Dipped in buttermilk & seasoned flour. Served with ranch dressing. 8.95

SPINACH ARTICHOKE DIP

Served with sour cream, salsa & corn chips. 7.95

SALADS

SALMON & KALE SALAD

Kale, red onion, black eyed peas, Granny Smith apples & grape tomatoes tossed in mustard vinaigrette. Topped with wood-fire grilled salmon. 12.95

* STEAK & WEDGE

Wedge of iceberg lettuce topped with barbeque ranch, Mississippi caviar, grape tomatoes, chopped hard-boiled eggs, crispy onion straws, green onion & grilled tenderloin. 13.95

BARBECUE CHICKEN SALAD

Black beans, corn, scallions, tomatoes, mixed cheeses & crispy corn tortilla strips. Served with ranch dressing. 9.95

HARVEYS CLUB SALAD

Fried chicken tenders or grilled chicken breast with bacon, ham, two cheeses & tomato wedges. Served with cheese toast. 9.95

CHICKEN SALAD

Dijon mustard, cranberries, honey, mayo & celery. Served with seasonal fruit & hard-boiled egg. 9.95

ASIAN CHICKEN SALAD

Crispy fried tenders glazed with sweet garlic chili sauce on baby greens with carrots, grape tomatoes, Asian honey mustard dressing & black sesame seeds. 9.95

HOUSE-MADE SOUPS

CUP 2.45 | BOWL 4.45
WITH SALAD 6.95

SEAFOOD

* HONEY PEPPER SALMON*

Fresh salmon, glazed with honey pepper & served with asparagus & wild rice. 14.95

BLACKENED CATFISH*

Mississippi farm-raised catfish served with smoked cheddar & jalapeño grits, fresh sautéed spinach & finished with a light citrus butter. 12.95

CAJUN PASTA

Linguine with spicy seafood Orleans sauce, tomatoes & scallions. Cajun-spiced shrimp & crawfish* 13.95 // chicken breast 11.95

WOOD-FIRED STEAKS & RIBS

SERVED WITH CHOICE OF RED-SKINNED MASHED POTATOES, FOUR-CHEESE MACARONI, RICE PILAF, VEGETABLE KABOB, BROCCOLI, ASPARAGUS, BAKED POTATO OR SWEET POTATO CASSEROLE. ADD HOUSE OR CAESAR SALAD 2.45

* PRIME RIB*

OUR HOUSE SPECIALTY

Certified Angus Beef®, melt-in-your-mouth tender & carved to order. 16 oz 24.95 | 12 oz 20.95 | 10 oz 17.95

* MARINATED RIBEYE*

12-ounce Certified Angus Beef®, marinated for 48 hours in soy, pineapple, garlic & ginger. 22.95

BARBECUE BABY BACK RIBS

Wood-fire grilled baby back ribs, glazed with smoked barbecue sauce. Full rack 18.95 | Half rack 14.95

CHICKEN

LEMON PEPPER CHICKEN

Wood-fire grilled chicken breast seasoned with lemon pepper. Served with red-skinned mashed potatoes & grilled asparagus. 13.95

* DELTA CHICKEN

Cajun-seasoned chicken breast with red-skinned mashed potatoes, veal jus, crawfish cream & scallions. 12.95

CHICKEN TENDERS

Hand breaded & fried 'til golden brown. Served with Caesar or house salad or your choice of two: french fries, baked beans, bacon potato salad or cup of soup. 10.95

SANDWICHES & BURGERS

SERVED WITH CHOICE OF FRENCH FRIES, BAKED BEANS, BACON POTATO SALAD OR CUP OF SOUP.

DOWN HOME BURGER* [Morningstar burger available]

Fresh ground chuck, cheddar, lettuce, tomato, onion, dill pickle, mayo & mustard on a sourdough bun. 8.95 Add bacon 1.45

THE CLUB

Smoked ham & turkey, lettuce, tomato, two cheeses, bacon, mayo & honey mustard on wheat toast. 8.95

PRIME RIB SANDWICH*

Six-ounce slab of the best slow-roasted prime rib around on toasted French brioche loaf. Served with au jus. 10.95

SALMON BLT

Grilled fresh salmon on a sweet sourdough bun with applewood-smoked bacon, mixed greens, tomato & lemon-dill aioli. 12.95

COLUMBUS | STARKVILLE | TUPELO

EATWITHHARVEYS.COM

All items & prices subject to change. 2/19

* THOROUGHLY COOKING FOODS OF ANIMAL ORIGIN REDUCES THE RISK OF FOOD-BORNE ILLNESSES. INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT HIGHER RISK IF MEAT IS CONSUMED RAW OR UNDERCOOKED. PLEASE LET US KNOW YOUR PREFERENCES AND ALLERGIES. ALL BURGERS COOKED MEDIUM WELL.