

HARVEYS

BRUNCH

BRUNCH SAT. & SUN. 10 AM – 3 PM

FILET MIGNON & CHEESE OMELET

Three eggs, filet, Monterey Jack & cheddar cheese, roasted tomato, spinach, roasted peppers, & parmesan. Served with freshly cut fruit. 17.95

* SHRIMP & GRITS

Jumbo shrimp & a rich Tasso ham gravy with spinach, garlic, onions, bacon & tomatoes atop smoked cheddar & jalapeño grits. 14.95

SKILLET SCRAMBLE

Three scrambled eggs with bacon, ham, Monterey jack & cheddar cheese, served over breakfast potatoes topped with sausage gravy and chives. 13.95

EGGS BENEDICT

Poached Eggs with breakfast ham, English muffins and hollandaise sauce. Served with breakfast potatoes and grits or freshly cut fruit. 12.95

CHICKEN & WAFFLES

Belgian waffles, buttermilk-fried chicken, caramelized peaches, whipped cream & powdered sugar. 15.95

BREAKFAST CROISSANT SANDWICH

Ham, Monterey Jack, bacon, scrambled egg, apple butter, & mayo. Served with your choice of breakfast potatoes, freshly cut fruit or grits. 12.95

LOADED CHICKEN & BISCUIT

Chicken tenders served over a buttermilk biscuit topped with sausage gravy, a sunny-side-up egg, chives & maple syrup. 10.95

QUICHE

Club quiche with a Caesar salad, house salad or soup of the day. 9.95

APPETIZERS

FRIED CHEESE

Mozzarella sticks served with ranch dressing. 10.95

CRAWFISH & PIMENTO DIP

Baked pimento cheese, topped with crawfish tails & chives. Served with crostini. 10.95

FRIED MUSHROOMS

Dipped in buttermilk & seasoned flour. Served with ranch dressing. 11.95

* BROCCOLI BITES

VOTED BEST APPETIZER IN MS MAGAZINE
Broccoli, cheese, bacon, onions & jalapeños, fried 'til golden. Served with honey mustard. 9.95

SPINACH ARTICHOKE DIP

Served with sour cream, salsa & corn chips. 10.95

SALADS & SOUPS

* SALMON COBB SALAD*

Mixed greens, BBQ glaze, bacon, egg, red onion, bleu cheese crumbles, corn, grape tomato & citrus vinaigrette. 17.95

HARVEYS CLUB SALAD

Fried chicken tenders or grilled chicken breast with bacon, ham, two cheeses & grape tomatoes. Served with cheese toast. 12.95

ASIAN CHICKEN SALAD

Crispy fried tenders glazed with sweet garlic chili sauce on baby greens with carrots, grape tomatoes, Asian honey mustard dressing, crispy wontons, chives & black sesame seeds. 11.95

BARBECUE CHICKEN SALAD

Black beans, corn, scallions, tomatoes, mixed cheeses & crispy corn tortilla strips. Served with ranch dressing. 11.95

STEAK & WEDGE

Wedge of iceberg lettuce topped with grilled Certified Angus Beef® tenderloin, Mississippi caviar, grape tomatoes, chopped hard-boiled eggs, crispy onion straws, green onion & barbecue ranch. 17.95

CREAMY CHICKEN NOODLE SOUP & SALAD

Bowl of our house-made soup served with a House or Caesar Salad. 9.95
CUP 3.25 | BOWL 5.25

WE SERVE MISSISSIPPI FARM-RAISED CATFISH AND IMPORTED SEAFOOD & CRAWFISH.

EATWITHHARVEYS.COM

COLUMBUS // STARKVILLE // TUPELO

BRUNCH COCKTAILS

* CATHEAD BLOODY MARYS & SCREWDRIVERS 4

MORNING MULE 5

Cathead Vodka, Orange Juice, Ginger Beer, Lime Juice

BLUEBERRY MIMOSA 6

La Marca Prosecco, Western Son Blueberry, Orange Juice, Fresh Blueberries

GRAND MIMOSA 6

Grand Marnier, Prosecco, Fresh Orange Slice

IRISH CREAM COFFEE 7

Bailey's Irish Cream, Fresh Coffee, Brown Sugar, Whipped Cream, Creme de Menthe

BUILD-YOUR-OWN MIMOSAS

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

SANDWICHES & BURGERS

SERVED WITH CHOICE OF FRENCH FRIES, BACON POTATO SALAD, BAKED BEANS 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. 12.95 Add bacon 1.45

PRIME RIB SANDWICH*

Six-ounce slab of the best slow-roasted prime rib around on toasted French brioche loaf. Served with au jus. 17.95

THE CLUB

Smoked ham & turkey, lettuce, tomato, two cheeses, bacon, mayo & honey mustard on wheat toast. 11.95

CHICKEN

LEMON PEPPER CHICKEN

Wood-fired grilled chicken breast seasoned with lemon pepper. Served with red-skinned mashed potatoes & grilled asparagus. 14.95

* DELTA CHICKEN

Cajun-seasoned chicken breast with red-skinned mashed potatoes, veal jus, crawfish cream & scallions. 15.95

CHICKEN TENDERS

Hand breaded & fried 'til golden brown. Served with french fries and baked beans. 12.95

SPECIALTIES

* HONEY PEPPER SALMON*

Fresh salmon, glazed with honey pepper. Served with asparagus & wild rice. 16.95

CAJUN SHRIMP SKEWERS

Two skewers of blackened shrimp, smoked cheddar & jalapeño grits, finished with honey pepper glaze & corn salsa. 14.95

BLACKENED CATFISH*

Mississippi farm-raised catfish served with smoked cheddar & jalapeño grits, fresh sautéed spinach & finished with a light citrus butter. 14.95

CAJUN CHICKEN PASTA

Cajun-spiced chicken breast over linguine with creamy seafood Orleans sauce, tomatoes & scallions. 14.95
Substitute Cajun-spiced shrimp* 16.95

WOOD-FIRED STEAKS & PRIME RIB

SERVED WITH CHOICE OF RED-SKINNED MASHED POTATOES, FOUR-CHEESE MACARONI, RICE PILAF, BROCCOLI, ASPARAGUS OR BAKED POTATO. ADD HOUSE OR CAESAR SALAD 2.95

* MARINATED RIBEYE*

12-ounce Certified Angus Beef®, marinated for 48 hours in soy, pineapple, garlic & ginger. 30.95

* PRIME RIB* OUR HOUSE SPECIALTY

Certified Angus Beef®, melt-in-your-mouth tender & carved to order. 12 oz 28.95 | 16 oz 32.95
While available. Horseradish cream sauce available upon request.

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

FOR YOUR CONVENIENCE, A 20% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE. GRATUITY IS A TIP AND THUS ENTIRELY AT YOUR DISCRETION. YOU MAY ALWAYS PAY A DIFFERENT AMOUNT BY STRIKING THROUGH THE ADDED GRATUITY AND INSERTING A TIP YOU WISH TO PAY.

All items & prices subject to change. 11/25