

HIGHBALL & HARVEST

— KITCHEN AND BAR —

Aside from the classic cocktail, a highball is a train conductor's signal to depart at full speed. It was how Central Florida's abundant harvests moved from field to table an iconic symbol of the region's agricultural might. Highball & Harvest (H&H) pays homage to this legacy, menus laden with ingredients from local farms, as well as our on-site 7,000 sq. ft. garden at Whisper Creek Farm.

4012 Central Florida Pkwy.

Orlando, Florida

407-393-4422

highballandharvest.com

GETTIN' STARTED

Aged and Cured \$28

Lamb Chopper, Drunken Goat, Humboldt Fog, Bresaola, Lamb Merguez, Coppa

Kickin' Wings \$21

Nashville Hot or BBQ, Crispy Onions

The Southern Spread \$20

Pimento Cheese, Crab Dip, Country Toast

Kale Salad ^{GF} \$18

Apple Cider Vinaigrette, Bacon Lardons, Georgia Pecans, Florida Aged Cheddar

Parker House Rolls \$12

Lemon and Herb Butter, Cajun Butter

Watermelon Salad ^{GF} \$19

Marinated Feta, Heirloom Tomato, Endive Focaccia, Tomato Sorbet

Deviled Eggs \$12

BBQ Pork Rind, Pickled Mustard Seeds

Hush Puppies \$16

Raspberry Pepper Jam, Seahive Fondue

Cauliflower Soup \$12

Crisped Smoked Bacon, Tasso Oil

Charcoal Roasted Octopus \$23

Gigandes Beans, Nduja Vinaigrette, Charred Citrus, Everything Crumb

Fried Green Tomatoes \$19

Crab "Butter," Old Bay Ricotta, Chow Chow

Brussel Sprouts \$15

Kimchi Sauce, Parmesan

Tuna Crudo \$21

Coconut Vinaigrette, Georgia Peaches, Bloody Mary Cracker, Green Tomato

Duck Confit \$19

Whipped Burrata, Fiary Tale Eggplant, Roasted Figs, Pickled Blackberries

FIXINS' \$12

H&H Loaded Fries

BBQ Pulled Pork, Alabama BBQ, Curly Fries, Cotija Cheese

Southern Street Corn

Arugula Chimi, Popcorn Crumble

Nashville Cauliflower

Green Goddess, Pepitas

PLATES

Kurobuta Pork Belly \$28

Apple Cider Puree, Braised Red Cabbage, Shishito Pepper, Pickled Apple

Cannellini Risotto \$28

Black Eye Pea Cake, Mascarpone, Heirloom Tomato, Radish

Shrimp and Grits ^{GF} \$35

Cape Canaveral Rock Shrimp, Crawfish, Andouille, Low Country Broth, Leeks, Tri-colored Peppers, Goat Cheese Grits

Buttermilk Fried Chicken

Sandwich* \$26

Buffalo, BBQ Pimento or Nashville Hot

Diver Scallops ^{GF} \$36

Sweet Potato Grits, Cauliflower, Wild Mushrooms, Brown Butter

Smoked Pork Loin \$42

Plantain Crema, Turnip Polenta, Bok Choy, Fermented Turnips, Carolina Gold BBQ

Veal Loin \$46

Pastrami and Cabbage Marmalade, Mongolian BBQ, Beet and Potato Confit, Apple

Halibut \$42

Carrot Puree, Carmelized, Lacquer, Baby Beets, Lobster Mushrooms, Barley Risotto

Cape Canaveral Red Snapper \$42

Red Pepper Paint, Butternut Squash, Cherries, Green Beans, Sorghum Curry

14 oz. Prime Ribeye \$62

Charred Long Stem Broccoli, Chili Aioli, Pickled Garlic

FARMERS

B+B Farms

Creekstone Farms

Frog Song Organics

Lake Meadow Poultry

Satur Farms

Whisper Creek Farm at Grande Lakes Orlando

Winter Garden Honey

Winter Park Dairy

|| GF ||

indicates the menu items that are Gluten Free

All parties of 6 or more are subject to 20% gratuity.

*Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

CASK WINES

The Highest Quality Pour. Environmentally Friendly.

	6 oz.	9 oz.	18 oz.
WHITE			
White Blend, Pine Ridge, Chenin Blanc/Biognier, Clarksburg, CA	\$13	\$19	\$38
Sauvignon Blanc, Wither Hills, Marlborough, New Zealand	\$14	\$21	\$40
Sauvignon Blanc, St. Supery, Napa Valley, CA	\$17	\$25	\$49
Pinot Grigio, Casa Lunardi, delle Venezie, Italy	\$13	\$19	\$37
Rosé, Sabine, Coteaux d'Aix en Provence, France	\$15	\$22	\$43
Chardonnay, Miner Family, Napa Valley, CA	\$19	\$28	\$56
RED			
Pinot Noir, Commuter Cuvee, Willamette Valley, OR	\$14	\$22	\$43
Pinot Noir, Banshee, Sonoma, CA	\$18	\$26	\$52
Red Blend, "Cotes de Paso," Halter Ranch, Paso Robles, CA	\$19	\$28	\$56
Malbec Reserva, Santa Julia, Valle de Uco, Argentina	\$16	\$24	\$46
Zinfandel, Klinker Brick, "Old Vine," Lodi, CA	\$14	\$21	\$40
Cabernet Sauvignon, DAOU, Pasa Robles	\$18	\$26	\$52
Syrah, "EPOCH," "The Blood of a Bear," Paso Robles, CA	\$19	\$28	\$56

BOTTLED WINES

Sparkling and White

LIVELY AND EFFERVESCENT

103 Laurent-Perrier, Brut, Champagne	\$95
102 Möt & Chandon, Brut, "Impérial," Champagne	\$150

LIGHT AND CRISP

351 Albariño, Dona Luci, Rias Baixas, Spain	\$60
305 Sauvignon Blanc, Foucher Lebryn, "Le Mont," Sancerre, France	\$90
362 Ashbourne, Sauvignon Blanc/Chardonnay, South Africa	\$70

FULL AND RICH

302 Sauvignon Blanc, Lail Vineyards, "Blueprint," Napa Valley, CA	\$100
359 Darioush, Viognier, "Signature," Napa Valley, CA	\$120
401 Chardonnay, Gary Farrell, Russian River Valley, CA	\$80
406 Chardonnay, Stag's Leap "Karia," Napa Valley, CA	\$90

Red

VERSATILE AND ELEGANT

761 Barbara d'Alba, Enrico Serafino, Piedmonte, Italy	\$70
554 Pinot Noir, RoseRock Willamette Valley, OR '15	\$95
702 Merlot, Duckhorn, Napa Valley, CA '14	\$125

PLUSH AND BOLD

721 Zinfandel Biale, "Black Chicken," Napa Valley, CA	\$100
901 Red Blend, "The Prisoner," Napa Valley, CA	\$110
802 Cabernet, J. Bookwalter "Readers," Columbia Valley, WA	\$75
905 Cabernet Blend, "Papillon," Napa Valley, CA '14	\$160

SPARKLING

-by the Glass

Zardetto Private Cuvée, Prosecco Blend, Italy	\$12
Veuve Clicquot, Brut, "Yellow Label"	\$35
Veuve Clicquot, Brut Rosé	\$40
Krug, "Grande Cuvée 165 ème Édition"	\$60

For more extensive options ask your server about our bottle wine list as well as our craft whiskey and bourbon selections.

SIGNATURE COCKTAILS

Hand-crafted cocktails are infused with seasonal fruits and herbs, and create a culinary adventure that is as inspiring as it is memorable.

Doc Holliday \$16
Tito's Vodka,
Blueberry Jam,
House Ginger Beer

Last Wish \$17
Smoked Whiskey, Spiced
Cola Syrup, Old Havana
Tobacco Bitters,
Orange Essence

Harvest Time \$17
Pumpkin Syrup,
Woodinville Bourbon,
Cranberry Juice

**Getting Figgy
With It** \$21
Chopin, Fig Thyme
Vanilla Syrup, Lemon
Juice, Aquafaba

Ube Bae \$19
Appleton Estate Jamaican
Rum, Banana Infused
Velvet Falernum, Coconut
Milk Orgeat, Lime Juice

Noreaster \$19
Rittenhouse Rye, Maple
Pecan Syrup, Amaro
Nonino, Lemon Peel

Autumn Fog \$18
Ron Zacapa, Ruxolino
Amaro, Pineapple Juice,
Vanilla Cinnamon Syrup,
Bosc Pear Puree

Tamarind Trails \$18
Tres Generaciones Anejo
Tequila, Amaro Nonino,
Giffard Pampempusse
Liquor, Tamarind Syrup,
Lemon Juice

Colonial Delight \$16
Appleton Estate, Spice
Butter, Whipped Cream

**South Beach
Winter** \$17
Bacardi Rum, Kahlua,
Velvet Falernum, Milk

Tropical Paradise \$8
Mango, Hibiscus Syrup,
Lemon

BEERS ON TAP \$9.5

Brewed in Florida. Local is Always Best.

Surplus Pale Ale

Whisper Creek Farm Brewery,
Orlando, Florida

Sailfish Tag and Release Red Ale

Sailfish Brewing Company,
Fort Pierce, Florida

Champions Lager

Suncreek Brewing, Clermont, Florida

Fresh IPA

Civil Society Brewing, Jupiter, Florida

BOTTLES AND CANS \$9.5

Jai Alai, IPA (Cigar City Brewery)

Skyway, Hazy Double IPA (Green
Bench Brewing Co.)

Key Lime Apple Cider (3 Daughter's
Brewing)

Samuel Adams (Boston, Mass.)

Postcard, American Pilsner (Green
Bench Brewing Co.)

Passion of the Heights, Wheat Ale
(Florida Avenue Brewing Co.)