

HIGHBALL & HARVEST

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-square-foot garden at Whisper Creek Farm.

4012 Central Florida Pkwy.

Orlando, Florida

Tel: 407-393-4422

Web: highballandharvest.com

GETTIN' STARTED

"Aged n' Cured" 28

Featuring Lamb Chopper ~ Drunken Goat
Humboldt Fog ~ Lamb Merguez ~ Bresaola
Coppa

Kickin' Wings 19

Nashville Hot or White 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 10

Lemon Herb Butter ~ Cajun Butter

Heirloom Tomato Salad ^{GF} 19

Burrata ~ Arugula Emulsion ~ Beets
Marcona Almonds ~ Farm Greens

Hush Puppies 16

Raspberry Pepper Jam ~ Sorghum Curry

Cauliflower Soup 12

Crisped Smoked Bacon ~ Tasso Oil

Pork Belly 19

Corn Puree ~ Andouille ~ BBQ Pork Rind
Shishito Peppers ~ Caramelized Fennel

Deviled Eggs 12

BBQ Pork Rind ~ Pickled Mustard Seeds

Fried Green Tomatoes 17

Crab "Butter" ~ Old Bay Ricotta
Chow Chow

Brussel Sprouts 15

Kimchi Sauce ~ Parmesan

Head to Tail Peel & Eat Shrimp 18

Cape Canaveral Royal Reds ~ Grilled
Sourdough ~ Old Bay - Chili Tomato Butter

PLATES

Wagyu Beef Cheek ^{GF} 29

Pastrami Rubbed Cabbage ~ Huckleberry
Pear Choucroute ~ Black Garlic ~ Broccolini

Spinach Ravioli 26

Sunchoke Alfredo ~ Romanesco ~ Morels
Basil Oil ~ Charred Spring Onion

Shrimp & Grits ^{GF} 31

Cape Canaveral Rock Shrimp ~ Low Country
Broth ~ Braised Fennel ~ Goat Cheese Grits

Iberico Pork Tenderloin 42

Spring Vegetables ~ Potato Dumpling

H&H Pimento Cheese Burger*

Double Short-Rib Patties ~ Pimento Cheese
Bacon ~ Mustard ~ Sweet & Spicy Pickles
24

Diver Scallops ^{GF} 29

Sweet Potato Grits ~ Cauliflower
Brown Butter ~ Wild Mushrooms

Braised Lamb ^{GF} 28

Root Vegetable Hash ~ Sunchoke Puree
63 Degree Duck Egg ~ Ramp Béarnaise
Tomato Jam

Buttermilk Fried Chicken 32

Bone Marrow Waffle ~ Smoked Turnip Mole
Hot Honey ~ Onion Jam

Market Fish 38

Fregola Sarda ~ Artichoke ~ Pickled Corn
Roasted Strawberries ~ Almonds ~ Garden Dashi

14oz Prime Ribeye 57

Corn Creamed Farro ~ Spring Onion Béarnaise

H&H Loaded Fries

Duck Confit ~ Bama BBQ
Parmesan

FIXINS'



Southern Street Corn

Arugula Chimi ~ Popcorn Crumble

Nashville Cauliflower

Green Goddess ~ Pepitas

Parties of six or more are subject to 20% gratuity

FARMERS

Whisper Creek Farm at
Grande Lakes Orlando

B+B Farms

Winter Park Dairy

Creekstone Farms

Frog Song Organics

Satur Farms

Lake Meadow Poultry

Winter Garden Honey

|| GF ||

indicates the menu items
that are gluten free

CASK WINES

The Highest Quality Pour. Environmentally Friendly.

(6oz) (9oz) (18oz)

WHITE

White Blend, Pine Ridge, Chenin Blanc/Viognier, Clarksburg, CA	13/19/38
White Blend, Borealis, Willamette Valley, OR	14/21/40
Sauvignon Blanc, St. Supery, Napa Valley, CA	17/25/49
Sauvignon Blanc, Wairau River, Marlborough, New Zealand	14/21/40
Pinot Grigio, Casa Lunardi, delle Venezie, Italy	13/19/37
Rosé, Sabine, Coteaux d'Aix en Provence, France	15/22/43
Chardonnay, Laurent Dufouleur, Mâcon-Villages, Burgundy	16/24/46
Chardonnay, Miner Family, Napa Valley, CA	19/28/56

RED

Pinot Noir, Commuter Cuvee, Willamette Valley	14/22/43
Pinot Noir, Banshee, Sonoma, CA	18/26/52
Grenache, "Clos de Gilroy", Central Coast, CA	16/24/46
Red Blend, "Cotes De Paso", Halter Ranch, Paso Robles	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, Halter Ranch, Paso Robles, CA	19/28/56
*Syrah, "EPOCH", "The Blood of a Bear", Paso Robles, CA	19/28/56

BOTTLED WINES

SPARKLING & WHITE

Lively & Effervescent

103 Laurent-Perrier, Brut, Champagne	95
102 Moët & Chandon, Brut, "Impérial", Champagne	150

Light & Crisp

351 Albariño, Dona Luci, Rias Baixas	60
304 Sauvignon Blanc, Foucher Lebrun, "Le Mont", Sancerre	90
362 Ashbourne, Sauvignon Blanc/Chardonnay, South Africa	70

Full & Rich

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

RED

Versatile & Elegant

761 Barbara d'Alba, Enrico Serafino, Piedmonte	70
554 Pinot Noir, RoseRock, Willamette Valley '15	95
742 Grenache, "Finca Dofi", Priorat '15	165
702 Merlot, Duckhorn, Napa Valley '14	125

Plush & Bold

721 Zinfandel Biale, "Black Chicken", Napa Valley	100
901 Red Blend, "The Prisoner", Napa Valley, CA	110
802 Cabernet, J. Bookwalter "Readers", Columbia Valley, WA	75
905 Cabernet Blend, "Papillon", Napa '14	160
908 Cabernet Blend, "Continuum", Oakville '14 '15	325

For more selections please ask to see our Master List

SPARKLING



Zardetto Private Cuvée, Prosecco Blend, Italy	12
Piper Heidsieck, Brut, Champagne	20
Moët & Chandon, Brut Rosé, "Impérial"	30
Veuve Clicquot, Brut, "Yellow Label"	35
Veuve Clicquot, Brut Rosé	40
Krug, "Grande Cuvée 165ème Édition"	60

BOTTLES & CANS 8

Jai Alai, IPA, Cigar City Brewery
Maduro, Brown Ale, Cigar City Brewery
Skyway, Hazy Double IPA, Green Bench Brewing Co.
Key Lime Apple Cider, 3 Daughter's Brewing
Samuel Adams, Boston Massachusetts
Postcard, American Pilsner, Green Bench Brewing Co.

BEERS ON TAP 8

Brewed in Florida. Local is Always Best.

Surplus Pale Ale

Whisper Creek Farm Brewery, Orlando

Sailfish Tag & Release Red Ale

Sailfish Brewing Company, Fort Pierce FL

Suncreek, Lager

Suncreek Brewing

Fresh IPA

Civil Society Brewing

SIGNATURE COCKTAILS

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

Doc Holliday 16

Tito's Vodka, Blueberry Jam, Lime, House Ginger-Beer

Last Wish 17

Iron Smoke Whiskey, Spiced Cola Syrup, Old Havana Tobacco Bitters, Orange Essence

Prelude 18

Hibiscus Infused Hayman's Old Tom Gin, Strawberry-Vanilla Syrup, Egg White, Peche de Vigne

Tiki Gentleman 18

Woodinville Bourbon, Coconut Almond Orgeat Velvet Falernum, Pineapple

Just Passion Through 17

Don Julio Anejo, Cynar, Passionfruit Shrub

Niebla Verde 17

Del Maguey Tobala Mezcal Honey Dew, Jalapenos, Ancho Reyes Green Chili

Spring Breeze 17

Infused Monkey 47 Gin, Yellow Chartreuse, Lavender Ginger Syrup, Pistachio

The Aurora 17

Roku Gin, lemon, Butterfly Pea Flower Syrup