

HARVEST RESTAURANTS
food, wine, enjoyment



LUNCH
Fall 2021

Est. 1997

STARTERS

Chicken Tortilla Soup avocado, Trap Rock own cheese blend, house made tortilla strips, cilantro 8.95

Corn Chowder house made paprika toasted croutons, fresh scallions 8.95

Crispy Calamari pickled cherry peppers, spicy aioli, fresh parsley 15.95

Alabama Smoked Wings Alabama white sauce, fresh chives 13.95

Cheddar Onion Biscuits maple chili butter (2 pc, 3.95 / 4 pc, 4.95 / 6 pc, 5.95)

SALADS

Caesar Salad crisp romaine, house made parmesan croutons, shaved pecorino, Caesar dressing 11.95

Burrata & Tomato Jam arugula, tomato, white balsamic vinaigrette, balsamic glaze 18.95

Harvest Arugula Salad Baby arugula, spiced walnuts, shaved apples, crumbled blue cheese, apple cider vinaigrette 12.95

Chicken Farmers Salad baby greens, cauliflower, red onion, carrots, cucumbers, tomatoes, white balsamic vinaigrette 20.95

Steak Wedge baby iceberg, fried green tomatoes, pickled cherry tomatoes, TR bacon, frizzled onions, pimento cheese dressing 21.95

Lobster Salad mixed greens, avocado, TR bacon, tomato, Grana Padano, lemon herb dressing 22.95

Brewer's Lunch 16.95



Corn Chowder
Farmer's Salad
Choice of:



Panko & Horseradish Crusted Salmon, Fried Chicken Slider, Nashville

HOUSE SPECIALTIES

Mexican Street Corn & Avocado Toast local Jersey corn, crumbled feta, smashed avocado, cherry tomatoes 14.95

Lobster Roll herb aioli, buttered brioche roll, old bay frites 24.95

Yellowfin Tuna Tartare lime-miso vinaigrette, pickled ginger, wasabi aioli, crispy sesame wontons 15.95

Nashville Hot Fried Chicken Quesadilla pickles, pepper jack cheese, ranch dressing 16.95

Trap Rock Burger pepper jack cheese, caramelized onions, pickles, lettuce, tomato, herb aioli, frites 19.95

TR Turkey Reuben smoked turkey, swiss cheese, braised red cabbage, chipotle mayo, frites 15.95

TR Rubbed Cauliflower Tacos smashed avocado, fresh corn & tomato slaw, avocado crema, house made chips 22.95

Grilled Salmon BLT TR bacon, beefsteak tomato, romaine, horseradish remoulade, old bay frites 18.95

Brisket Grilled Cheese Sandwich pepper jack cheese, caramelized onions, brisket jus, sourdough, frites 16.95

Fall off the Bone- BBQ Ribs BBQ sauce, creamy slaw, frites 25.95

Brisket Mac & Cheese decadent blend of white cheddar, yellow cheddar & muenster \$16.95

Fried Chicken Sandwich swiss cheese, Jersey tomato, pickles, creamy slaw, toasted challah bun, frites 18.95

East Coast Atlantic Halibut smoked tomato risotto, arugula, bacon vinaigrette 33.95

We are concerned for your well being; if you have allergies, please alert us as not all ingredients are listed! We are obligated to tell you that consuming raw or undercooked meat, seafood, eggs may increase your risk of foodborne illness.

WINE LIST

Seasonal Libations

Crushed Watermelon Lemonade	12.95
Watermelon Infused Wheatley Vodka, Mint Lemonade	
Flowers & Spice	13.95
St. George Green Chile, Lemon Vodka, St. Germain, Jalapeño, pineapple, lime juice	
Pineapple Jalapeño Margarita	13.95
Orendain Reposado tequila, charred pineapple puree, jalapeno syrup, Ancho Reyes chili liquor, fresh lime juice, Tajin salted rim	
Strawberry Rose Sangria	11.95
Rose wine, Rocktown Basil vodka, fresh fruit juices, brandy, Giffard Fraise de Bois	
The New Fashioned	15.95
Buffalo Trace Bourbon, Courvosier VS Cognac, B&B, Bitters	

Champagne, Sparkling Wine, & Rosé

100 Taittinger, Brut, France NV	73
101 Castelloig, Brut, Spain '18	45
102 Rosé, Sancerre, Jean Max Roger, France '18	48
103 Rosé, d'or Cremant de Bordeaux, Brut, France NV	49

Worldly & Aromatic Whites

204 Pinot Grigio, Livio Felluga, Italy '18	54
211 Sancerre, Comte La Fond, Loire Valley, France '18	79
220 Sauvignon Blanc, Kim Crawford, NZ '20	42
221 Riesling, Eroica, Columbia Valley, WA '16	39
222 Riesling, 'St-Urban's Hof', Kabinett, Mosel '16	47
223 Albariño, 'Tabla de Sumar', Spain '19	37

Chardonnay

300 Nickel & Nickel 'Stiling Vineyard', Napa '17	93
301 Trefethen, Napa '17	64
302 Banshee, Sonoma Coast, CA '18	42
303 Frank Family, Carneros, CA '18	78
304 Rombauer, Carneros, CA '19	91
305 Cakebread, Napa '19	93

Pinot Noir

400 Colene Clemens 'Margo', OR '16	66
401 Illahe, Willamette Valley, OR '19	45
403 Belle Glos, Santa Maria Valley, CA '17	104
404 Carabella, Chehalem Mountains, OR '15	76
405 Etude, 'Grace Benoist Ranch', Carneros, CA '18	85

Wines By The Glass

Prosecco Rosé , Savino, Itsaly NV	10.95/49
Prosecco , I Castelli, Veneto, Italy NV	8.95/37
Champagne , Nicolas Feuillatte, France N	16.95
Pinot Grigio , Giuliano Rosati, Italy '17	8.95/37
Rosé , Le Petite Gueissard, Méditerranee, FR '20	11.95/49
Sauvignon Blanc , Sileni, Marlborough, NZ '20	13.95/57
Sancerre , La Porte Blanche, Loire '18	16.95/69
Chardonnay , Spill, CA '19	16.95/61
Chardonnay , Rombauer, Carneros, CA '19	19.95/91
Riesling , Cave Spring, Niagara Peninsula '18	11.95/49
Pinot Noir , Folly of the Beast, Central Coast '18	13.95/57
Zinfandel Blend , Paydirt, Napa '18	13.95/57
Malbec , Iris, Argentina '18	12.95/53
Cabernet , Rickshaw, CA '18	14.95/61
Cabernet , Quilt, Napa Valley '17	19.95/81

Red Blends

600 Bordeaux, Chateau Tourteran, France '10	44
602 Mark Ryan 'The Dissident', Red Mountain, WA '14	79
602a Chateauneuf du Pape, 'Charbonniere' FR '18	71

Other Red Varietals

605 Zinfandel, Turley 'Juvenile' Napa '17	46
612 Syrah, Ferraton, Crozes-Hermitage, France '15	48

Merlot

701 Northstar, Columbia Valley, WA '12	74
702 Pahlmeyer, Napa '04	172

Cabernet Sauvignon

501 Editorial, Napa Valley, CA '18	70
502 Alexander Valley Vineyard, Sonoma, CA '17	50
503 Stag's Leap 'Artemis', Napa '18	129
504 Frank Family, Napa '17	88
505 Canvasback by Duckhorn, WA '17	71
506 Louis M. Martini, Alexander Valley, CA '17	67
507 Decoy by Duckhorn, CA '18	53
508 Fisher, 'Unity', CA '18	79
509 Ghost Block Estate, Oakville, CA '18	125
510 Faust, Napa '18	123