

HARVEST RESTAURANTS  
food, wine, enjoyment



Est. 1997

LUNCH

Spring 2022

V—Vegetarian

GF—Gluten Free

GFA—Gluten Free Available

## STARTERS

**Carmody Gold Beer Cheese Soup** smoked bacon and scallions 8.<sup>95</sup>

**Big Easy Gumbo** Creole shrimp, smoked andouille sausage, white rice, scallions 9.<sup>95</sup>

**Crispy RI Calamari** tempura battered, pickled vinegar cherry peppers, spicy sambal aioli, chopped parsley 15.<sup>95</sup>

**Blue Cheese Fondue Potato Chips** just made chips, blue cheese alfredo sauce 9.<sup>95</sup>

**Alabama Style Hickory Smoked Wings** Alabama white sauce, fresh chives 13.<sup>95</sup> GF

**Local NJ Burrata** tomato bruschetta, almond pesto, grana, toasted filone 14.<sup>95</sup>

**Those Flaky Cheddar Biscuits** just made, whipped Maple chili butter (2 pc, 3.<sup>95</sup> / 4 pc, 4.<sup>95</sup> / 6 pc, 5.<sup>95</sup>)

## SALADS

**Caesar Salad** crisp romaine, house made parmesan croutons, shaved pecorino, Caesar dressing 11.<sup>95</sup>

**Harvest Arugula Salad** baby arugula, spiced walnuts, shaved apples, crumbled blue cheese, apple cider vinaigrette 12.<sup>95</sup> GF

**Farmers Salad** Goffle Farm Chicken, mixed greens, cauliflower, carrots, cucumbers, tomatoes, white balsamic vinaigrette 20.<sup>95</sup> GF

**Steakhouse Wedge** filet Mignon tips, baby iceberg, fried green & cherry tomatoes TR bacon, frizzled onions, bleu cheese dressing 21.<sup>95</sup>

**Grilled Cajun Shrimp Salad**, mixed greens, avocado, TR bacon, tomato, Grana Padano, lemon ranch dressing 22.<sup>95</sup>

**Cornbread Panzanella Salad** buttermilk fried chicken, andouille sausage, cucumber, tomato, iceberg, Southern ranch 16.<sup>95</sup>



### Brewer's Lunch 16.<sup>95</sup>

Carmody Gold Beer Cheese Soup

Farmer's Salad

*Choice of: Horseradish Crusted Salmon, Fried Chicken Slider, Texas Brisket Slider*



## HOUSE SPECIALTIES

**Crispy Shrimp Po'Boy** cajun remoulade, shredded iceberg, tomato, old bay frites 16.<sup>95</sup>

**Smokehouse Turkey Reuben** Swiss cheese, braised red cabbage, chipotle mayo, chips 15.<sup>95</sup>

**Nashville Hot Fried Chicken Quesadilla** pickles, pepper jack cheese, ranch dressing 16.<sup>95</sup>

**Avocado & Mexican Street Corn Toast** roasted corn, crumbled feta, smashed avocado, cherry tomatoes 14.<sup>95</sup> V

**The Brewers Burger** caramelized onions, Pepper-jack cheese, pickles, lettuce, tomato, rosemary aioli, frites 19.<sup>95</sup>

**LoRe Kale & Ricotta Ravioli** pesto cream sauce, lemon dressed arugula, blistered cherry tomatoes, feta 24.<sup>95</sup> V

**Cauliflower Burnt Ends Tacos** smashed avocado, fresh corn & tomato slaw, avocado crema, just-made chips 22.<sup>95</sup> V

**Yellowfin Tuna Tartare** lime-miso vinaigrette, pickled ginger, wasabi aioli, crispy sesame wontons 15.<sup>95</sup> GFA

**Texas Brisket Grilled Cheese Sandwich** pepper jack cheese, caramelized onions, brisket jus, sourdough, frites 16.<sup>95</sup>

**Fried Chicken Sandwich** Swiss cheese, Beefsteak tomato, pickles, creamy slaw, toasted brioche bun, frites 18.<sup>95</sup>

**Fall off the Bone- BBQ Ribs** BBQ sauce, creamy slaw, frites 25.<sup>95</sup> GF

**Texas Brisket BBQ Mac & Cheese** all that is right in the world \$16.<sup>95</sup>

**Grilled Salmon BLT** horseradish remoulade, Old Bay frites 18.<sup>95</sup>

*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.*