

HARVEST RESTAURANTS

food, wine, enjoyment



Est. 1997

BRUNCH

Winter 2023

V—Vegetarian

GF—Gluten Free

GFA—Gluten Free Available

STARTERS

Double Chicken Dumpling Soup salsa verde 9.95

Creamy Cajun Clam Chowder tasso ham, creole spiced cornbread croutons 9.95 GFA

Local East Coast Oysters half shell, by the half dozen 17.95 GF

House Smoked BBQ Pulled Pork Mini Tacos mini crispy corn tortillas, pico, feta 16.95

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

Crispy RI Calamari tempura battered, pickled vinegar cherry peppers, sriracha-lime aioli, chopped parsley 15.95

Blue Cheese Fondue Potato Chips just made chips, blue cheese alfredo sauce 9.95 / with short rib 16.95

Yellowfin Tuna Tartare lime-miso vinaigrette, pickled ginger, wasabi aioli, crispy sesame wontons 16.95 GFA

Alabama Style Hickory Smoked Wings Alabama white sauce, fresh chives 13.95

Creamy Burrata Pimento Toast blistered tomatoes, arugula-basil pesto, toasted filone 14.95 V

Those Flaky Cheddar Biscuits just made, whipped maple chili butter (2 pc, 3.95 / 4 pc, 4.95 / 6 pc, 5.95) V

SALADS

Caesar Salad baby gem, house-made parmesan croutons, shredded parmesan, creamy Caesar dressing 12.95 GFA

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

Blackened Salmon Salad mixed greens, roasted carrots, cauliflower, pickled raisin, pecans, goat cheese, cider vinaigrette 22.95

Grilled Cajun Shrimp Salad mixed greens, avocado, TR bacon, tomato, shredded parmesan, ranch dressing 22.95 GF

BRUNCH

Sunrise Over Idaho house-smoked brisket, tater-tots, peppers, caramelized onions, sunny-side egg, hollandaise 14.95

Egg-White Frittata arugula pesto, mushrooms, caramelized onions, potatoes, mixed greens salad 12.95 GF

The B.E.C. Burger TR bacon, sunny-side egg, pepper-jack cheese, house made cranberry ketchup, tater-tots 19.95 GFA

Nashville Benny cornbread waffle, Nashville hot fried chicken, hollandaise, sunny-side egg, breakfast potatoes 14.95

The Lone Star Quesadilla TR bacon, scrambled eggs, house blended cheddar, tater-tots, chipotle mayo, pico 13.95

HOUSE SPECIALTIES

Grilled Cajun Shrimp Wrap pimento cheese, shredded iceberg, fried green tomatoes, Old Bay frites 16.95

Fall off the Bone Baby Back Ribs hickory BBQ sauce, creamy slaw, frites 26.95 GF

Crispy Fried Chicken Sandwich Nashville hot oil, pepper jack cheese, pickles, creamy purple slaw, frites 18.95

TR Turkey Club grilled sourdough, crispy bacon, NJ tomato, shredded iceberg, herb aioli, house-made chips 15.95

Texas Brisket Sandwich pretzel bun, red cabbage slaw, fried onions, BBQ pimento cheese, pickles, frites 25.95

Yellowfin Tuna Tacos sesame seed crusted tuna, red & green cabbage, shaved carrot, radish, sriracha-lime aioli 27.95

French Dip Burger caramelized onions, Swiss, horseradish aioli, au jus, truffle-parm frites 23.95

The Brewers Burger caramelized onions, pepper jack cheese, pickles, lettuce, tomato, rosemary aioli, frites 19.95

Blackened Flounder Sandwich red cabbage slaw, creole remoulade, fried green tomato, Old Bay frites 22.95

Grilled Salmon BLT horseradish remoulade, Old Bay frites 18.95 GFA

LoRe Ricotta Gnocchi roasted corn & poblanos, heirloom tomatoes, spinach, lemon-herb butter sauce 24.95 V

Shrimp Jambalaya andouille sausage, cauliflower, fried rice, black beans, poblano peppers 25.95 GFA

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.