

HARVEST RESTAURANTS

Food Wine Enjoyment



Est. 1997

LUNCH

Spring 2024

V—Vegetarian

GF—Gluten Free

GFA—Gluten Free Available

STARTERS

Creamy Clam Chowder Nashville hot crackers, crispy bacon 11.95 GFA

Chicken, Kale & Chickpea Soup chickpeas, tomatoes, parmesan 11.95 GF

Local East Coast Oysters half dozen, by the half shell 18.95 GF

Cauliflower Burnt Ends brisket seasoned & smoked, Alabama white sauce, fresh chives 12.95 V

Crispy RI Calamari tempura battered, pickled vinegar cherry peppers, sriracha-lime aioli, chopped parsley 16.95

Warm Soft Pretzels fresh baked, Ghost Pony beer cheese, TR honey mustard 10.95 V

Blue Cheese Fondue Potato Chips house made potato chips, blue cheese crumbles 10.95

Yellowfin Tuna Tartare crushed tater tots, avocado smash, yuzu ponzu drizzle, pickled ginger 17.95 GFA

Alabama Style Hickory Smoked Wings Alabama white sauce, fresh chives 14.95

Local NJ Burrata confit tomatoes, arugula-basil pesto, balsamic, toasted filone 15.95 GFA V

SALADS

Steak Wedge pickled red onion, bacon, heirloom tomatoes, blue cheese crumbles, blue cheese dressing 24.95 GF

Grilled Chicken Caesar Salad romaine, house made parmesan croutons, shredded parmesan, Caesar dressing 21.95

Harvest Salmon Salad baby greens, fava beans, asparagus, shaved radish, Tumbleweed cheddar, rose vinaigrette 24.95 GF

House Smoked Chicken Cobb romaine, avocado, tomatoes, corn, bacon, crispy onion rings, cheddar, BBQ ranch 24.95

Grilled Cajun Shrimp Salad mixed greens, avocado, bacon, tomato, shredded parmesan, ranch dressing 24.95 GF

Brewer's Lunch 18.95



Choice of: Creamy Clam Chowder or Chicken, Kale & Chickpea Soup

Choice of: Harvest Salad or Caesar

Choice of: Pan Seared Salmon, Nashville Chicken Slider, or BBQ Pulled Pork Slider



HOUSE SPECIALTIES

Maine Lobster Roll herb mayo, lemon zest, chives, house made chips 26.95

Fall off the Bone Baby Back Ribs half rack, hickory BBQ sauce, creamy slaw, frites 18.95 GF

Goffle Farm Turkey Burger caramelized onions, Gruyère, avocado, lettuce, tomato, pickle, ranch, house made chips 18.95

Yellowfin Tuna Tacos sesame seed crusted tuna, cabbage, shaved carrot, radish, jalapeno, sriracha-lime aioli 19.95 GFA

Crispy Fried Chicken Sandwich Nashville hot oil, pepper jack cheese, pickles, creamy purple slaw, frites 20.95

The Brewers Burger caramelized onions, pepper jack cheese, pickles, lettuce, tomato, rosemary aioli, frites 20.95

House Smoked Brisket Grilled Cheese pepper jack cheese, caramelized onions, frites 20.95

Nashville Hot Fried Chicken Quesadilla pickles, pepper jack cheese, ranch dressing 17.95

TR Turkey Club grilled sourdough, crispy bacon, NJ tomato, shredded iceberg, herb aioli, house made chips 16.95

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

Sparkling & White Wines By The Glass

Prosecco , Prima Perla, Veneto IT NV	10.95
Sparkling Rose , De Perriere, FR NV	14.95
Champagne , Laurent Perrier, FR NV	25.95
Rose , Mirabeau ' <i>Belle Annee</i> ', FR '21	14.95
Pinot Grigio , Giuliano Rosati, IT '21	10.95
Albariño , Perliñas, Rías Baixas, ES '21	15.95
Sauvignon Blanc , Frenzy, Marlborough, NZ '23	15.95
Sancerre , Jean-Marc Crochet, Loire Valley, FR '22	17.95
Chardonnay , Chateau Ste. Michelle, WA '21	14.95
Chardonnay , Rombauer, Carneros, CA '21	23.95

Red Wines By The Glass

Pinot Noir , Brownstone, CA NV	14.95
Super Tuscan , Poggio D'Elsa, IT '22	14.95
Petite Sirah , Matchbook, CA '21	14.95
Red Blend , Replica, CA '20	14.95
Malbec , Jelu, Mendoza, AR '18	14.95
Bordeaux , Chateau Lajarre, FR '20	14.95
Cabernet , Lyle-Thomas, CA '22	14.95
Cabernet , Quilt by Caymus, Napa '21	23.95

BOTTLED WINE

Sparkling

102 Veuve Clicquot, ' <i>Yellow Label</i> ' Brut, FR NV	166
104 Dom Pérignon, Brut Champagne, FR '13	550

Worldly Whites

201 Pinot Grigio, Livio Felluga, IT '20	62
202 Riesling, Dr. Hon Von Muller, Mosel, DE '22	61
203 Riesling, Nik Weis, Mosel, DE, '20	53
204 Soave, Pieropan, IT '19	62
208 Sauvignon Blanc, Cloudy Bay, Marlborough, NZ '21	91
210 Sancerre, Domaine Girard, Loire Valley, FR '22	69
211 Sancerre, Daniel Crochet, Loire Valley, FR '22	84
213 Chablis, Domaine Du Colombier, FR '20	67

Chardonnay

303 Cakebread, Napa '21	113
304 Rombauer, Carneros, CA '21	107
305 Far Niente, Napa '22	162
306 Duckhorn, Napa '21	91

Pinot Noir

701 Illahe, Willamette Valley, OR '21	62
702 Etude, Carneros, CA '19	95
703 Sea Smoke, ' <i>Ten</i> ', Santa Rita Hills, CA '20	213
704 Sea Smoke, ' <i>Southing</i> ', Santa Rita Hills, CA '20	213
705 Goldeneye by Duckhorn, Anderson Valley, CA '19	130
706 Penner Ash, Willamette Valley, OR '21	168
708 Belle Glos ' <i>Las Alturas</i> ', CA '21	126

Other Red Varietals

401 Merlot, Parcel 41, North Coast, CA '21	65
402 Chateauneuf-du-Pape, Clos St. Antonin, FR '18	101
403 Rioja, CVNE ' <i>Cune Reserva</i> ', ES '17	62
404 Amarone, Santico ' <i>Santi</i> ', IT '17	94
405 Brunello di Montalcino, Carpineto, IT '18	130
407 Super Tuscan, Villa Antinori, IT '20	62
408 Barolo, Damilano ' <i>Lecinquevigne</i> ', IT '18	90
409 Syrah, Gramercy, Columbia Valley, WA '17	79
410 Zinfandel, Turley ' <i>Pesenti</i> ', Paso Robles, CA '21	94
411 Malbec, Bramare by Paul Hobbs, Mendoza, AR '19	94

Red Blends

501 Hourglass ' <i>HGIII</i> ', Napa '18	104
502 The Prisoner, Napa '21	139
504 Trefethen ' <i>Dragon's Tooth</i> ', Napa '19	90
506 Bordeaux Blend, Hedges ' <i>Red Mountain</i> ', WA '19	71
507 Bordeaux Blend, DeLille Cellars ' <i>D2</i> ', WA '18	122
508 Bordeaux Blend, Bouquet de Monbrison, FR '17	84

Cabernet Sauvignon

801 Mt. Veeder, Napa '18	132
802 Paul Hobbs ' <i>Crossbarn</i> ', Napa '19	113
803 Stag's Leap ' <i>Artemis</i> ', Napa '20	168
804 Harper Oak, Sonoma, CA '21	66
805 Jordan, Alexander Valley '19	152
806 Duckhorn, Napa '21	182
807 Caymus, Napa '21	252
810 Fisher ' <i>Unity</i> ', Napa/Sonoma, CA '18	130
811 Quilt by Caymus, Napa '21	126
812 Owen Roe, Yakima Valley, WA '18	86
813 Silver Oak, Alexander Valley, CA '19	249
819 Iconoclast by Chimney Rock, Napa '20	74
821 Jax Vineyards, Napa '19	99
822 Groth, Napa '20	170