

HARVEST RESTAURANTS

Food Wine Enjoyment



DINNER

Summer 2024

V—Vegetarian

GF—Gluten Free

GFA—Gluten Free Available

VG—Vegan

## STARTERS

**Those Flaky Cheddar Biscuits** just made, whipped maple chili butter (2 pc, 4.95 / 4 pc, 5.95 / 6 pc, 6.95) V

**Creamy Clam Chowder** Nashville hot crackers, crispy bacon 11.95 GFA

**Jersey Corn Chowder** basil oil 10.95 VG

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

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

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

**Nashville Hot Chicken Quesadilla** crispy-juicy fried chicken, pickles, pepper-jack cheese, TR ranch dressing 17.95

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

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

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

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

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

## SALADS

**Caesar Salad** romaine, house-made parmesan croutons, shredded parmesan, creamy Caesar dressing 13.95

**Summer Harvest Salad** baby greens, fava beans, asparagus, shaved radish, Tumbleweed cheddar, rose vinaigrette 13.95 GF V

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

**Wedge** pickled red onions, bacon, heirloom tomatoes, blue cheese crumbles, blue cheese dressing 15.95 GF

## HOUSE SPECIALTIES

**Smoked BBQ Pork Chop** whipped Yukon gold potatoes, honey bourbon glaze 32.95 GF

**Faroe Island Salmon** garlic scape chimichurri, tomato vinaigrette, marble potatoes, grilled zucchini 34.95 GF

**Fall off the Bone Baby Back Ribs** hickory BBQ sauce, creamy house-made slaw, fully loaded baked potato 28.95 GF

**Prime Strip Steak** “loaded” whipped potatoes, New Jersey Asparagus 40.95

**Red Wine Glazed Short Rib** low & slow, Castle Valley cheddar grits, buttery fava beans, salsa verde, crispy onion rings 36.95

**Yellowfin Tuna Tacos** sesame seed crusted tuna, cabbage, shaved carrot, radish, jalapeno, sriracha-lime aioli 29.95

**18 Hour BBQ Brisket** creamy mac & cheese, crispy brussels sprouts, and our just baked cheddar biscuits —*limited availability!* 28.95

**Center Cut Filet Mignon** whipped Yukon gold potatoes, roasted Brussels sprouts, sauce bordelaise 45.95

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

**Local Line Caught Halibut** pan seared, sauteed Summer vegetables, sweet corn puree 38.95 GF

**Cherrywood Smoked Chicken** BBQ glazed half Goffle Farm chicken, cheesy grits 29.95 GF

**Viking Village NJ Scallops** lemon-butter basted, vibrant Summer vegetables, savory pea puree 36.95 GF

## COMPLEMENTS

**Four Cheese Mac & Cheese** 9.95 **Cheesy Castle Valley Mill Grits** GF V 9.95

**Grilled Asparagus** bearnaise aioli GF V 9.95 **Whipped Yukon Gold Potatoes** GF V 9.95

**“Loaded” Whipped Potato** 10.95 **Roasted Brussels Sprouts** GF V 9.95

**Fully Loaded Baked Potato** GF 9.95 **Frites/Truffle Parm Frites** V 9.95/11.95

*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

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

## Red Wines By The Glass

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

## BOTTLED WINE

### Champagne

102 Veuve Clicquot, ' <i>Yellow Label</i> ' Brut, FR NV	166
103 Billecart-Salmon, Brut Reserve, FR NV	126
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
205 Sauvignon Blanc, Cliff Lede, Napa '22	74
208 Sauvignon Blanc, Cloudy Bay, Marlborough, NZ '21	91
209 Sancerre, Domaine Pastou, Loire Valley, FR '23	65
211 Sancerre, Daniel Crochet, Loire Valley, FR '22	84
213 Chablis, Domaine Du Colombier, FR '20	67

### Chardonnay

301 Meursault, Albert Bichot, Burgundy FR '18	150
302 Puligny Montrachet, Arnaud Germain, FR '22	168
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
406 Super Tuscan, Casa Raia ' <i>Bevilo</i> ', IT '13	69
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 '20	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