

HARVEST RESTAURANTS

Food Wine Enjoyment



DINNER

Autumn 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

**Butternut Squash Soup** maple mascarpone cream 10.95 V

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

**Local NJ Burrata** tomato chutney, little gem tomatoes, basil oil, grilled baguette 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

**Tuna Tartare Crisps** avocado smash, wasabi aioli, pickled ginger, sesame crisps 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

**Autumn Harvest Salad** mixed greens, butternut squash, blue cheese, apples, walnuts, dried cherries, rosé vinaigrette 13.95 GF V

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

**Wedge** frizzled 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

**Pepper Crusted Salmon** parsnip purée, rainbow swiss chard, red wine reduction, & basil oil 34.95 GF

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

**Pomegranate Glazed Short Rib** sweet potato purée, brussels sprouts, roasted carrots, frizzled onion rings 36.95

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

**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 GF

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

**Local Line Caught Halibut** pan seared, pumpkin seed romesco, roasted smashed potatoes, sautéed broccolini 38.95

**Moroccan Spiced Scallops** dusted with smoked paprika, currant cauliflower rice, red pepper emulsion & beurre blanc 36.95 GF

**Steak Au Poivre** peppercorn crusted Prime NY strip, “loaded” whipped potatoes, classic peppercorn sauce 40.95

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

## COMPLEMENTS

<b>Four Cheese Mac &amp; Cheese</b>	9.95	<b>Sweet Potato Purée</b> candied walnuts	9.95
<b>Grilled Asparagus</b> bearnaise aioli GF V	9.95	<b>Whipped Yukon Gold Potatoes</b> GF V	9.95
<b>“Loaded” Whipped Potato</b>	10.95	<b>Roasted Brussels Sprouts</b> GF V	9.95
<b>Broccolini</b> Garlic Confit & EVOO	9.95	<b>Fully Loaded Baked Potato</b> GF	9.95

*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.*