

HARVEST RESTAURANTS

food, wine, enjoyment



Est. 1997

BRUNCH

Autumn 2024

V—Vegetarian

GF—Gluten Free

GFA—Gluten Free Available

VG—Vegan

STARTERS

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

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

Tuna Tartare Crisps avocado smash, wasabi aioli, pickled ginger, sesame crisps 17.95 GFA

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

Local NJ Burrata tomato chutney, little gem tomatoes, basil oil, grilled baguette 15.95 GFA V

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

SALADS

Steak Wedge frizzled onion, bacon, heirloom tomatoes, blue cheese crumbles, blue cheese dressing 24.95 GFA

Grilled Chicken Caesar Salad romaine, parmesan croutons, shredded parmesan, creamy Caesar dressing 21.95

Harvest Salmon Salad mixed greens, butternut squash, blue cheese, apples, walnuts, dried cherries, rosé 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

BRUNCH

Sunrise Over Idaho bacon, tater-tots, sauteed peppers, caramelized onions, sunny-side egg, hollandaise 19.95

Vegetable Frittata pesto, asparagus, caramelized onions, potatoes, mixed greens salad 15.95 GF V

The B.E.C. Burger bacon, sunny-side egg, pepper-jack cheese, sriracha aioli, tater-tots 20.95

Nashville Benny cornbread waffle, Nashville hot fried chicken, hollandaise, sunny-side egg, breakfast potatoes 15.95

Vegetable Crespelle open face omelette, bacon, house blended cheddar, mixed greens, tomato 17.95 GF

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, Gruyere, avocado, lettuce, tomato, pickle, ranch, house made chips 18.95

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

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

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

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

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

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

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.