

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 garlic parmesan croutons & 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

East Coast Halibut pan seared, cauliflower purée, spiced tri-color carrots, potato croquette, beurre blanc 38.95

Viking Village Scallops creamy mushroom risotto, crispy Maitake mushrooms, caper dill butter, chili & basil oil 36.95

Grilled NY Prime Strip Steak maître d'hôtel compound butter, "loaded" whipped potatoes, charred mini sweet peppers 40.95 GF

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

COMPLEMENTS

Four Cheese Mac & Cheese

9.95

Sweet Potato Purée candied walnuts

9.95

"Loaded" Whipped Potato

10.95

Whipped Yukon Gold Potatoes GF V

9.95

Broccolini Garlic Confit & EVOO

9.95

Roasted Brussels Sprouts pancetta GF

9.95

Fully Loaded Baked Potato 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.