

HARVEST RESTAURANTS

Food Wine Enjoyment



DINNER

Winter 2025

V—Vegetarian

GF—Gluten Free

GFA—Gluten Free Available

VG—Vegan

STARTERS

Those Flaky Cheddar Biscuits just made, whipped maple 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

Old Fashioned Chicken Soup wild rice, Swiss chard, garbanzo beans, parmesan cheese, herbs 10.⁹⁵ GF

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 V

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

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

Trap's Chicken Cobb romaine, avocado, tomatoes, corn, bacon, crispy onion rings, cheddar, BBQ ranch 24.⁹⁵ GFA

Wedge frizzled onions, bacon, heirloom tomatoes, blue cheese crumbles, blue cheese dressing 15.⁹⁵ GFA V

HOUSE SPECIALTIES

Smoked BBQ Pork Chop whipped Yukon gold potatoes, honey bourbon glaze 34.⁹⁵ 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 29.⁹⁵ GF

Pomegranate Glazed Short Rib sweet potato purée, roasted carrots, frizzled onion rings 36.⁹⁵ GFA

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!* 29.⁹⁵

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 21.⁹⁵

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

Creole Chicken Pasta mushrooms, peppers, onions, crispy fried chicken, Cajun cream sauce 25.⁹⁵

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

Shrimp and Chicken Gumbo Louisiana style shrimp, chicken, andouille sausage, white rice, creme fraiche 29.⁹⁵

COMPLEMENTS

Mac & Cheese/Brisket Mac & Cheese	9. ⁹⁵ /12. ⁹⁵	Frites/Truffle Frites	9. ⁹⁵ /10. ⁹⁵
"Loaded" Whipped Potato GF	10. ⁹⁵	Whipped Yukon Gold Potatoes GF V	9. ⁹⁵
Broccolini Garlic Confit & EVOO GF V	9. ⁹⁵	Roasted Brussels Sprouts pancetta GF	9. ⁹⁵
Fully Loaded Baked Potato GF	9. ⁹⁵	Sweet Potato Purée candied walnuts GF V	9. ⁹⁵

Our menu may contain common allergens. Please inform our staff of any allergies or dietary restrictions before ordering, as cross-contamination may occur in our kitchen. Consuming raw or undercooked meat, seafood, eggs may increase your risk of foodborne illness.