

HARVEST RESTAURANTS

food, wine, enjoyment



Est. 1997

BRUNCH

Spring 2025

V—Vegetarian

GF—Gluten Free

GFA—Gluten Free Available

VG—Vegan

## STARTERS

**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

**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 butter (2 pc, 4.95 / 4 pc, 5.95 / 6 pc, 6.95) V

*Add Southern Gravy* breakfast sausage, bacon, cream 3.95

**Four Cheese Queso Dip** pico de gallo, salsa verde, tortilla chips, pretzel chips and bites, BBQ pork or beef brisket 18.95

## 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

**Trap's 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, broccoli, 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

**Southern Eggs Benny** flaky cheddar biscuit, Canadian bacon, poached egg, hollandaise, breakfast potatoes 15.95

**Silver Dollar Bananas Foster Pancakes** caramelized bananas, brown sugar–rum sauce, whipped cream, maple syrup 14.95

## HOUSE SPECIALTIES

**Fall off the Bone Baby Back Ribs** half rack, hickory BBQ sauce, creamy slaw, frites 18.95 GF

**Beer Battered Atlantic Cod Sandwich** brioche, whole grain mustard, celery root remoulade, malt vinegar frites 20.95

**Chicken Cordon Bleu Sandwich** gruyere cheese, Canadian bacon, honey mustard, pickles, queso, frites 20.95

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

**BBQ Pulled Pork Sandwich** BBQ ranch slaw, pickles, frites 20.95

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

**House Smoked Beef Brisket Sandwich** house special onions, queso, 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

*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.*