

HARVEST RESTAURANTS

Food Wine Enjoyment



Est. 1997

LUNCH

Spring 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
Add Southern Gravy breakfast sausage, bacon, cream 3.⁹⁵

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 dozen, by the half shell 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 14.⁹⁵ V

Blue Cheese Fondue Potato Chips house made potato chips, blue cheese crumbles 10.⁹⁵ V

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

Four Cheese Queso Dip pico de gallo, salse verde, tortilla and pretzel chips, pretzel 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, house made parmesan croutons, shredded parmesan, Caesar dressing 21.⁹⁵

Harvest Salmon Salad mixed greens, butternut squash, blue cheese, apples, walnuts, dried cherries, rosé vinaigrette 24.⁹⁵ GF

Chicken Katsu Salad mango, cherry tomatoes, red peppers, carrots, Napa cabbage, arugula, Asian cilantro dressing, peanuts, jalapeno 19.⁹⁵

Grilled Cajun Shrimp Salad mixed greens, avocado, bacon, tomato, shredded parmesan, ranch dressing 24.⁹⁵ GFA



Brewer's Lunch 19.⁹⁵

Choice of: Creamy Clam Chowder or Old Fashioned Chicken Soup (GF)

Choice of: Harvest Salad or Caesar

Choice of: Pan Seared Salmon, Nashville Chicken Slider, or Classic Cheese Burger Slider



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

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

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

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

Creole Chicken Pasta mushrooms, peppers, onions, crispy fried chicken, Cajun cream sauce 20.⁹⁵

House Smoked Beef Brisket Sandwich house special onions, queso, frites 20.⁹⁵

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

TR Turkey Club grilled sourdough, crispy bacon, NJ tomato, shredded iceberg, herb aioli, house made chips 17.⁹⁵

Grain Bowl wild rice medley, quinoa, avocado, roasted cauliflower, seasonal vegetables 18.⁹⁵

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.