

HARVEST RESTAURANTS
food, wine, enjoyment



Est. 1997

BRUNCH
Summer 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
- New England Corn & Clam Chowder** roasted local sweet corn, garlic parmesan croutons, crispy bacon 11.⁹⁵ ^{GFA}
- Lemon Chicken Soup** spinach, orzo, chicken meatballs, parsley 10.⁹⁵ ^{GFA}
- 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
- 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, tortilla chips, pretzel bites, choice of BBQ pork or beef brisket 18.⁹⁵
- Local NJ Burrata** tomato chutney, little gem tomatoes, basil oil, grilled baguette 15.⁹⁵ ^{GFA V}

SALADS

- Grilled Chicken Caesar Salad** romaine, house made parmesan croutons, shredded parmesan, Caesar dressing 21.⁹⁵
- Harvest Salmon Salad** baby spinach, strawberries, almonds, pickled red onions, radish, goat cheese & cocoa fritters, rosé vinaigrette 24.⁹⁵ ^{GFA V}
- 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 ^{GF}

BRUNCH

- Sunrise Over Idaho** bacon, tater-tots, sauteed peppers, caramelized onions, sunny-side egg, hollandaise 19.⁹⁵
- Vegetable Frittata** leeks, potatoes, feta cheese, broccoli, mixed greens 16.⁹⁵ ^{GF V}
- Southern Eggs Benny** flaky cheddar biscuit, Canadian bacon, poached egg, hollandaise, breakfast potatoes 15.⁹⁵
- Brioche French Toast** fresh strawberries, whipped cream, maple syrup 16.⁹⁵ ^V

HOUSE SPECIALTIES

- Fall off the Bone Baby Back Ribs** half rack, hickory BBQ sauce, creamy slaw, frites 18.⁹⁵ ^{GFA}
- Fish and Chips** beer battered Atlantic Cod, whole grain mustard, remoulade sauce, salt and malt vinegar frites 24.⁹⁵
- 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}
- 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, four cheese 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 broccoli, heirloom cherry tomatoes, snow and snap peas 18.⁹⁵ ^V
- Zucchini Spaghetti & Chicken Ricotta Meatballs** charred tomato sauce, parmesan 24.⁹⁵ ^{GF}

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.