## HARVEST RESTAURANTS Food Wine Enjoyment



Est. 1997

LUNCH
Fall 2025
V—Vegetarian
GF—Gluten Free
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

Candy Roaster Squash & Coconut Soup tamarind, cilantro 10.95 VG

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

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** figs, Aleppo pepper spiced honeynut squash, pomegranate seeds, arugula & basil oil, filone toast 16.95 V

### **SALADS**

Grilled Chicken Caesar Salad romaine, house made parmesan croutons, shredded parmesan, Caesar dressing 21.95

Harvest Salmon Salad young lettuces, port wine poached pears, candied walnuts, smoked moody blue cheese, radish, cucumber 24.95

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

#### **Brewer's Lunch** 19.95

Choice of: New England Corn & Clam Chowder or Candy Roaster Squash & Coconut Soup

Choice of: Harvest Salad or Caesar Salad

**Choice of:** Pan Seared Salmon, Crispy Chicken Cordon Bleu 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

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

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, 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, quinoa, sauteed kale, roasted cauliflower, cranberries, cashews, avocado, crispy fried brussels sprout leaves 18.95 V

Spaghetti Squash & Chicken Ricotta Meatballs charred tomato sauce, swiss chard, hon shimeji mushrooms, basil, 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.