

HARVEST RESTAURANTS
food, wine, enjoyment



Est. 1997

BRUNCH
Winter 2026
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 Clam Chowder** garlic parmesan croutons & crispy bacon 11.⁹⁵
- Candy Roaster Squash & Coconut Soup** tamarind, cilantro 10.⁹⁵ ^{VG}
- Crispy Chicken Cigars** corn tortilla, chicken, tomatillo & avocado salsa, lime crema, cabbage, Oaxacan cheese, cilantro 16.⁹⁵
- 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 sesame dressing, peanuts, jalapeno 19.⁹⁵
- Grilled Cajun Shrimp Salad** mixed greens, avocado, bacon, tomato, shredded parmesan, ranch dressing 24.⁹⁵ ^{GF}

BRUNCH

- Eggs Any Style Over Idaho** organic eggs, crispy tater tots, Nueske’s smoked bacon, arugula, chives, side of chipotle hollandaise 19.⁹⁵
- Spinach, Mushroom & 3 Cheese Quiche** leeks, salsa verde, arugula salad 19.⁹⁵
- Southern Eggs Benny** flaky cheddar biscuit, Canadian bacon, poached egg, hollandaise, breakfast potatoes 15.⁹⁵
- The Golden Pancake** honey maple butter & honey maple syrup 17.⁹⁵
- Brioche French Toast** fresh strawberries, whipped cream, maple syrup 16.⁹⁵ ^V
- Avocado Toast** smashed avocado, radish, feta cheese, pickled red onion, filone (add 2 eggs 18.95) 13.⁹⁵ ^V

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
- 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.