

HARVEST RESTAURANTS

Food Wine Enjoyment



DINNER

Winter 2026

V—Vegetarian

VG—Vegan

GF—Gluten Free

## STARTERS

**Those Flaky Cheddar Biscuits** just made, whipped maple butter (2 pc, 4.<sup>95</sup> / 4 pc, 5.<sup>95</sup> / 6 pc, 6.<sup>95</sup>)<sup>V</sup>

**New England Clam Chowder** garlic parmesan croutons & crispy bacon 11.<sup>95</sup>

**Steakhouse Chili** bacon, filet tips, brisket & chuck blend, beer reduced tomato stew, sour cream, cheddar 12.<sup>95</sup>

**Crispy Chicken Cigars** corn tortilla, chicken, tomatillo & avocado salsa, lime crema, cabbage, Oaxacan cheese, cilantro 16.<sup>95</sup>

**Local NJ Burrata** figs, Aleppo pepper honeynut squash, pomegranate seeds, arugula & basil oil, baguette 16.<sup>95</sup> <sup>V</sup>

**Warm Soft Pretzels** fresh baked, Ghost Pony beer cheese, TR honey mustard 14.<sup>95</sup> <sup>V</sup>

**Nashville Hot Chicken Quesadilla** crispy-juicy fried chicken, pickles, pepper-jack cheese, TR ranch dressing 17.<sup>95</sup>

**Cauliflower Burnt Ends** brisket seasoned & smoked, Alabama white sauce, fresh chives 12.<sup>95</sup> <sup>V</sup>

**Tuna Tartare Crisps** avocado smash, wasabi aioli, pickled ginger, sesame crisps 17.<sup>95</sup>

**Crispy RI Calamari** tempura battered, pickled vinegar cherry peppers, sriracha-lime aioli, chopped parsley 16.<sup>95</sup>

**Alabama Style Hickory Smoked Wings** Alabama white sauce, fresh chives 14.<sup>95</sup>

**Four Cheese Queso Dip** pico de gallo, tortilla chips, pretzel bites, choice of BBQ pork or beef brisket 18.<sup>95</sup>

## SALADS

**Caesar Salad** romaine, house-made parmesan croutons, shredded parmesan, creamy Caesar dressing 13.<sup>95</sup>

**Fall Harvest Salad** young lettuces, port wine poached pears, candied walnuts, smoked moody blue cheese, radish, cucumber 15.<sup>95</sup> <sup>V/GF</sup>

**Chicken Katsu Salad** arugula, mango, tomatoes, red peppers, carrots, Napa cabbage, Asian sesame dressing, peanuts, jalapeno 24.<sup>95</sup>

## HOUSE SPECIALTIES

**Harvest Pork Chop** Plum BBQ cider braised red cabbage, whipped potatoes, Mongolian mustard sauce 34.<sup>95</sup>

**Faroe Island Salmon** pommery whipped potatoes, bacon brussels sprouts, maple chili glaze 34.<sup>95</sup> <sup>GF</sup>

**Fall off the Bone Baby Back Ribs** hickory BBQ sauce, creamy house-made slaw, frites 29.<sup>95</sup> <sup>GF</sup>

**Yellowfin Tuna Tacos** sesame seed crusted tuna, cabbage, shaved carrot, radish, jalapeno, sriracha-lime aioli 29.<sup>95</sup>

**18 Hour BBQ Brisket** creamy mac & cheese, crispy brussels sprouts, and our just baked cheddar biscuits — *limited availability!* 29.<sup>95</sup> <sup>V</sup>

**Grilled Filet Mignon** whipped Yukon gold potatoes, roasted broccoli, black garlic-miso puree, feta cheese, bordelaise 45.<sup>95</sup> <sup>GF</sup>

**The Brewers Burger** caramelized onions, pepper-jack cheese, pickles, lettuce, tomato, rosemary aioli, frites 21.<sup>95</sup>

**Chicken Pot Pie** flaky puff pastry crust, butternut squash, mushrooms, potatoes, english peas, herbs 32.<sup>95</sup>

**Creole Chicken Pasta** mushrooms, peppers, onions, crispy fried chicken, Cajun cream sauce 25.<sup>95</sup>

**East Coast Halibut** delicata squash, romanesco, cauliflower puree, romesco sauce, fennel-raisin compote 38.<sup>95</sup> <sup>GF</sup>

**Fish and Chips** beer battered Atlantic Cod, whole grain mustard, remoulade sauce, salt and malt vinegar frites 24.<sup>95</sup>

**Grain Bowl** wild rice, quinoa, sauteed kale, roasted cauliflower, cranberries, cashews, avocado, crispy fried brussels sprout leaves 24.<sup>95</sup> <sup>GF V</sup>

**Spaghetti Squash & Chicken Ricotta Meatballs** charred tomato sauce, swiss chard, hon shimeji mushrooms, basil, parmesan 28.<sup>95</sup> <sup>GF</sup>

## COMPLEMENTS

<b>Mac &amp; Cheese/Pork or Brisket Mac &amp; Cheese</b>	9. <sup>95</sup> / 12. <sup>95</sup>	<b>Frites/Truffle Frites</b> <sup>V</sup>	9. <sup>95</sup> / 10. <sup>95</sup>
<b>Roasted Broccoli</b> <sup>GF V</sup>	9. <sup>95</sup>	<b>Shaved Brussels Sprouts</b> <sup>GF V</sup> bacon lardons	10. <sup>95</sup>
<b>Whipped Yukon Gold Potatoes</b> <sup>GF V</sup>	9. <sup>95</sup>	<b>Roasted Mushrooms</b> <sup>GF V</sup> garlic and herbs	10. <sup>95</sup>

*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.*