

HARVEST RESTAURANTS  
Food Wine Enjoyment



Est. 1997

LUNCH  
Winter 2026  
V—Vegetarian  
GF—Gluten Free  
VG-Vegan

## 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>

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

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

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

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

**Local NJ Burrata** figs, Aleppo pepper spiced honeynut squash, pomegranate seeds, arugula & basil oil, filone toast 16.<sup>95</sup> <sup>v</sup>

## SALADS

**Grilled Chicken Caesar Salad** romaine, house made parmesan croutons, shredded parmesan, Caesar dressing 21.<sup>95</sup>

**Harvest Salmon Salad** young lettuces, port wine poached pears, candied walnuts, smoked moody blue cheese, radish, cucumber 24.<sup>95</sup>

**Chicken Katsu Salad** mango, cherry tomatoes, red peppers, carrots, Napa cabbage, arugula, Asian sesame dressing, peanuts, jalapeno 19.<sup>95</sup>

**Grilled Cajun Shrimp Salad** mixed greens, avocado, bacon, tomato, shredded parmesan, ranch dressing 24.<sup>95</sup> <sup>GF</sup>

### Brewer's Lunch 19.<sup>95</sup>

*Choice of: New England Clam Chowder or Steakhouse Chili*

*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.<sup>95</sup>

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

**BBQ Pulled Pork Sandwich** BBQ ranch slaw, pickles, frites 20.<sup>95</sup>

**Yellowfin Tuna Tacos** sesame seed crusted tuna, cabbage, shaved carrot, radish, jalapeno, sriracha-lime aioli 19.<sup>95</sup>

**Crispy Chicken Cordon Bleu Sandwich** gruyere cheese, Canadian bacon, honey mustard, pickles, queso, frites 20.<sup>95</sup>

**The Brewers Burger** caramelized onions, pepper jack cheese, pickles, lettuce, tomato, rosemary aioli, frites 20.<sup>95</sup>

**Creole Chicken Pasta** mushrooms, peppers, onions, crispy fried chicken, Cajun cream sauce 20.<sup>95</sup>

**House Smoked Beef Brisket Sandwich** house special onions, four cheese queso, frites 20.<sup>95</sup>

**Nashville Hot Fried Chicken Quesadilla** pickles, pepper jack cheese, ranch dressing 17.<sup>95</sup>

**TR Turkey Club** grilled sourdough, crispy bacon, NJ tomato, shredded iceberg, herb aioli, house made chips 17.<sup>95</sup>

**Grain Bowl** wild rice, quinoa, sauteed kale, roasted cauliflower, cranberries, cashews, avocado, crispy fried brussels sprout leaves 18.<sup>95</sup> <sup>v</sup>

**Spaghetti Squash & Chicken Ricotta Meatballs** charred tomato sauce, swiss chard, hon shimeji mushrooms, basil, parmesan 24.<sup>95</sup> <sup>GF</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.*