

HARVEST RESTAURANTS

Food Wine Enjoyment



DINNER

Spring 2024

V—Vegetarian

GF—Gluten Free

GFA—Gluten Free Available

## STARTERS

**Those Flaky Cheddar Biscuits** just made, whipped maple chili butter (2 pc, 4.95 / 4 pc, 5.95 / 6 pc, 6.95) V

**Creamy Clam Chowder** Nashville hot crackers, crispy bacon 11.95 GFA

**Chicken, Kale & Chickpea Soup** chickpeas, tomatoes, parmesan 11.95 GF

**Local East Coast Oysters** half shell, by the half dozen 18.95 GF

**Local NJ Burrata** confit tomatoes, arugula-basil pesto, balsamic, toasted filone 15.95 GFA V

**Warm Soft Pretzels** fresh baked, Ghost Pony beer cheese, TR honey mustard 10.95 V

**Nashville Hot Chicken Quesadilla** crispy-juicy fried chicken, pickles, pepper-jack cheese, TR ranch dressing 17.95

**Blue Cheese Fondue Potato Chips** house made potato chips, blue cheese crumbles 10.95

**Cauliflower Burnt Ends** brisket seasoned & smoked, Alabama white sauce, fresh chives 12.95 V

**Yellowfin Tuna Tartare** crushed tater tots, avocado smash, yuzu ponzu drizzle, pickled ginger 17.95 GFA

**Crispy RI Calamari** tempura battered, pickled vinegar cherry peppers, sriracha-lime aioli, chopped parsley 16.95

**Alabama Style Hickory Smoked Wings** Alabama white sauce, fresh chives 14.95

## SALADS

**Caesar Salad** romaine, house-made parmesan croutons, shredded parmesan, creamy Caesar dressing 13.95

**Spring Harvest Salad** baby greens, fava beans, asparagus, shaved radish, Tumbleweed cheddar, rose vinaigrette 13.95 GF V

**House Smoked Chicken Cobb** romaine, avocado, tomatoes, corn, bacon, crispy onion rings, cheddar, BBQ ranch 24.95

**Wedge** pickled red onions, bacon, heirloom tomatoes, blue cheese crumbles, blue cheese dressing 15.95 GF

## HOUSE SPECIALTIES

**Smoked BBQ Pork Chop** creamy cheddar Castle Valley Mill grits, honey bourbon glaze 32.95 GF

**Pepper Crusted Faroe Island Salmon** creamy colcannon potatoes, lemon beurre blanc 34.95 GF

**Fall off the Bone Baby Back Ribs** hickory BBQ sauce, creamy house-made slaw, fully loaded baked potato 28.95 GF

**Red Wine Glazed Short Rib** low & slow, Castle Valley cheddar grits, buttery fava beans, salsa verde, crispy onion rings 36.95

**Yellowfin Tuna Tacos** sesame seed crusted tuna, cabbage, shaved carrot, radish, jalapeno, sriracha-lime aioli 29.95

**Center Cut Filet Mignon** whipped Yukon gold potatoes, roasted Brussels sprouts, sauce bordelaise 45.95

**Gruyère Crusted Halibut** asparagus, leek fondue, sunchoke & fennel parsley sauce 38.95

**Cherrywood Smoked Chicken** BBQ glazed half Goffle Farm chicken, cheesy grits 29.95 GF

**Viking Village NJ Scallops** lemon-butter basted, vibrant spring vegetables, savory pea puree 36.95 GF

**The Brewers Burger** caramelized onions, pepper-jack cheese, pickles, lettuce, tomato, rosemary aioli, frites 20.95

**NY Strip Teriyaki** prime strip, pineapple, shrimp & Chinese sausage fried rice 40.95

## COMPLEMENTS

<b>Four Cheese Mac &amp; Cheese</b>	9.95	<b>Cheesy Castle Valley Mill Grits</b> GF V	9.95
<b>Grilled Asparagus</b> bearnaise aioli GF V	9.95	<b>Whipped Yukon Gold Potatoes</b> GF V	9.95
<b>Pineapple, Shrimp &amp; Chinese Sausage Fried Rice</b>	10.95	<b>Roasted Brussels Sprouts</b> GF V	9.95
<b>Fully Loaded Baked Potato</b> GF	9.95	<b>Frites/Truffle Parm Frites</b> V	9.95/11.95

*We are concerned for your well being; if you have allergies, please alert us as not all ingredients are listed! We are obligated to tell you that consuming raw or undercooked meat, seafood, eggs may increase your risk of foodborne illness.*