

HARVEST RESTAURANTS

food, wine, enjoyment



Est. 1997

BRUNCH

Spring 2025

V—Vegetarian

GF—Gluten Free

GFA—Gluten Free Available

VG—Vegan

STARTERS

Creamy Clam Chowder garlic parmesan croutons & crispy bacon 11.95 GFA

Old Fashioned Chicken Soup wild rice, Swiss chard, garbanzo beans, parmesan cheese, herbs 10.95 GF

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

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

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

Tuna Tartare Crisps avocado smash, wasabi aioli, pickled ginger, sesame crisps 17.95 GFA

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

Local NJ Burrata tomato chutney, little gem tomatoes, basil oil, grilled baguette 15.95 GFA V

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

Add Southern Gravy breakfast sausage, bacon, cream 3.95

Four Cheese Queso Dip pico de gallo, salsa verde, tortilla and pretzel chips, pretzel bites, BBQ pork or beef brisket 18.95

SALADS

Steak Wedge frizzled onion, bacon, heirloom tomatoes, blue cheese crumbles, blue cheese dressing 24.95 GFA

Grilled Chicken Caesar Salad romaine, parmesan croutons, shredded parmesan, creamy Caesar dressing 21.95

Harvest Salmon Salad mixed greens, butternut squash, blue cheese, apples, walnuts, dried cherries, rosé vinaigrette 24.95 GF

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

BRUNCH

Sunrise Over Idaho bacon, tater-tots, sauteed peppers, caramelized onions, sunny-side egg, hollandaise 19.95

Vegetable Frittata pesto, broccoli, caramelized onions, potatoes, mixed greens salad 15.95 GF V

The B.E.C. Burger bacon, sunny-side egg, pepper-jack cheese, sriracha aioli, tater-tots 20.95

Southern Eggs Benny flaky cheddar biscuit, Canadian bacon, poached egg, hollandaise, breakfast potatoes 15.95

Silver Dollar Bananas Foster Pancakes caramelized bananas, brown sugar-rum sauce, whipped cream, maple syrup 14.95

HOUSE SPECIALTIES

Fall off the Bone Baby Back Ribs half rack, hickory BBQ sauce, creamy slaw, frites 18.95 GF

Beer Battered Atlantic Cod Sandwich brioche, whole grain mustard, celery root remoulade, malt vinegar frites 20.95

Crispy Chicken Cordon Bleu Sandwich gruyere cheese, Canadian bacon, honey mustard, pickles, queso, frites 20.95

TR Turkey Club grilled sourdough, crispy bacon, NJ tomato, shredded iceberg, herb aioli, house-made chips 17.95

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 GFA

House Smoked Beef Brisket Sandwich house special onions, queso, frites 20.95

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

Nashville Hot Fried Chicken Quesadilla pickles, pepper jack cheese, ranch dressing 17.95

Grain Bowl wild rice medley, quinoa, avocado, roasted cauliflower, seasonal vegetables 18.95

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.