

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, 4.⁹⁵ / 4 pc, 5.⁹⁵ / 6 pc, 6.⁹⁵) ^V

New England Clam Chowder garlic parmesan croutons & crispy bacon 11.⁹⁵

Steakhouse Chili bacon, filet tips, brisket & chuck blend, beer reduced tomato stew, sour cream, cheddar 12.⁹⁵

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}

Brewer's Lunch 19.⁹⁵

Choice of: New England Clam Chowder or Candy Roaster Squash & Coconut Soup

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 18.⁹⁵

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

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

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.*