

HARVEST RESTAURANTS

food, wine, enjoyment



Est. 1997

BRUNCH

Winter 2026

V—Vegetarian

GF—Gluten Free

VG—Vegan

BRUNCH

Eggs Any Style Over Idaho organic eggs, crispy tater tots, Nueske's smoked bacon, arugula, chives, side of chipotle hollandaise 19.95

Spinach, Mushroom & 3 Cheese Quiche leeks, salsa verde, arugula salad 19.95

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

The Golden Pancake honey maple butter & honey maple syrup 17.95

Brioche French Toast fresh strawberries, whipped cream, maple syrup 16.95 V

Avocado Toast smashed avocado, radish, feta cheese, pickled red onion, filone (add 2 eggs 18.95) 13.95 V

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

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

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.