

HARVEST RESTAURANT

Food, Wine, Enjoyment



LUNCH MENU

WINTER 2023

SMALL PLATES

- CARROT GINGER SOUP** Raisin Pecan Croutons, Micro Cilantro 9.⁹⁵ *GF* ^v
- NEW ENGLAND CLAM CHOWDER** Smoked Paprika Croutons, Bacon Lardons, Chives 9.⁹⁵ *GF*
- LUMP CRABCAKE** Harvest Slaw, Sweet Fennel Puree, Red Vein Sorrel 23.⁹⁵ *GF*
- BAKED BRIE WITH FIG JAM** Toasted Pecan Raisin Bread 14.⁹⁵ ^v
- CALABRIAN CHILI BBQ PULLED PORK SLIDERS** Rainbow Slaw, Pickles 14.⁹⁵
- OSAKA STYLE SUSHI** Spicy Tuna, Avocado, Wasabi, Pickled Ginger, Sriracha Aioli, Eel Sauce *Limited* 15.95 *GF*
- SHRIMP SPRING ROLLS** Lime Miso Vinaigrette, Sweet Chili Vinaigrette 15.⁹⁵
- YELLOWFIN TUNA TARTARE** Avocado, Crispy Sesame Wontons, Ponzu, Wasabi Cream, Pickled Ginger 16.⁹⁵
- LIONI BURATTA** Campari Tomatoes, Fennel, Balsamic Winter Beets, Arugula, Garlic Ciabatta 14.⁹⁵ ^v
- ROTISSERIE CHICKEN WINGS** Sweet Heat Glaze, Ranch Dressing 13.⁹⁵ *GF*
- CRISPY RHODE ISLAND CALAMARI** Hot Cherry Peppers, Chives, Marinara 15.⁹⁵
- SPINACH ARTICHOKE DIP** Blue Corn Tortilla Chips 16.⁹⁵ *GF*

SALADS

- BABY ICEBERG WEDGE** Tomato, Blue Cheese, Bacon Lardons, Pickled Red Onion, Parmesan Croutons, Blue Cheese Dressing 13.⁹⁵
- WINTER FARMERS** Roasted Brussels, Arugula, Heirloom Cauliflower, Bloomed Golden Raisins, Fennel, Winter Pear, Spiced Almonds, Goat Cheese, Apple Cider Vinaigrette 16.⁹⁵ *GF*
- CAESAR** Romaine, Parmesan Croutons, Shaved Parmesan, Caesar Dressing 12.⁹⁵
- ROTISSERIE PULLED CHICKEN** Tuscan Kale, Green Cabbage, Quinoa, Peanuts, Parmesan, Cilantro, Peanut Vinaigrette 22.⁹⁵ *GF*
- SALMON** Baby Greens, Tomato, Bacon Lardons, Avocado, Grana Padano, Sherry Vinaigrette 21.⁹⁵ *GF*
- THAI STEAK & NOODLE** Marinated Filet Mignon Tips, Baby Spinach, Cabbage, Orange, Avocado, Tomatoes, Crispy Wontons, Peanuts, Miso Vinaigrette 22.⁹⁵

Power Lunch 16.⁹⁵

YOUR CHOICE OF A

SOUP | SALAD | & SLIDER OR SALMON

NEW ENGLAND CLAM CHOWDER OR CARROTT GINGER SOUP

CAESAR SALAD OR HOUSE SALAD

Pan Seared Salmon, Fried Chicken Slider, 3W Cheddar Slider

HOUSE SPECIALTIES

- FILET MIGNON** Wilted Spinach, Red Wine Shallots, Demi Glaze 42.⁹⁵ *GF*
- RHODE ISLAND FLOUNDER TACOS** Blue Corn Tortillas, Rainbow Slaw, Sriracha Aioli, Pico de Gallo, Corn Chips 21.⁹⁵ *GF*
- ROTISSERIE CHICKEN GRAIN BOWL** Peanuts, Red Peppers, Carrots, Cabbage, Miso, Cilantro 21.⁹⁵ *GF*
- ROTISSERIE CHICKEN QUESADILLA** Caramelized Onion, Cheese, Kale, Sour Cream, Pico de Gallo 14.⁹⁵
- LO RÉ MUSHROOM RAVIOLI** Forest Mushrooms, Mushroom Broth, Chili Oil 24.⁹⁵ ^v
- CRISPY CHICKEN SANDWICH** Pickles, Tomato, Swiss Cheese, Green Cabbage Slaw, Brioche Bun, Frites 19.⁹⁵
- 3W CHEDDAR BURGER (DOUBLE PATTY)** Ribeye Blend, Pickle, Lettuce, Tomato, Garlic Aioli, Brioche Bun, Frites 19.⁹⁵

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.