

HARVEST RESTAURANT

Food, Wine, Enjoyment



LUNCH MENU

SUMMER 2023

## SMALL PLATES

- SUMMER VEGETABLE MINISTRONE** Pesto Croutons, Basil 9.<sup>95 V</sup>
- NEW ENGLAND CLAM CHOWDER** Smoked Paprika Croutons, Bacon Lardons, Chives 9.<sup>95 GF</sup>
- BAKED BRIE WITH FIG JAM** Toasted Pecan Raisin Bread 14.<sup>95 V</sup>
- OSAKA STYLE SUSHI** Spicy Tuna, Avocado, Wasabi, Pickled Ginger, Sriracha Aioli, Eel Sauce \*Limited\* 15.95<sup>GF</sup>
- SHRIMP SPRING ROLLS** Lime Miso Vinaigrette, Sweet Chili Vinaigrette 15.<sup>95</sup>
- YELLOWFIN TUNA TARTARE** Avocado, Crispy Sesame Wontons, Ponzu, Wasabi Cream, Pickled Ginger 16.<sup>95</sup>
- LIONI BURATTA** Campari Tomatoes, Pea Shoot Salad, Garlic Ciabatta, Basil Pesto 14.<sup>95 V</sup>
- CHICKEN PARM MEATBALLS** NJ Tomato Sauce, Basil Pesto, Mozzarella, Parmesan 14.<sup>95</sup>
- MISO GLAZED SHISHITO PEPPERS** Togarashi 10.<sup>95 V</sup>
- CRISPY RHODE ISLAND CALAMARI** Giardiniera Vegetable, Pea Shoots, Pickled Jalapeño, Lemon Basil Aioli 15.<sup>95</sup>
- SPINACH ARTICHOKE DIP** Blue Corn Tortilla Chips 16.<sup>95 GF</sup>
- PEI MUSSELS** White Wine and Garlic, Chorizo, Pesto, Toasted Filone 16.<sup>95</sup>

## SALADS

- BABY ICEBERG WEDGE** Tomato, Blue Cheese, Bacon Lardons, Pickled Red Onion, Parmesan Croutons, Blue Cheese Dressing 13.<sup>95</sup>
- CHOPPED SUMMER FARMERS** Baby Spinach, Avocado, Cucumber, Garbanzo Beans, Radish, Carrot Ribbons, Asparagus, Summer Corn, Pickled Red Onion, Wonton Strips, Toasted Sesame Vinaigrette 14.<sup>95 V</sup>
- CAESAR** Romaine, Parmesan Croutons, Shaved Parmesan, Caesar Dressing 12.<sup>95</sup>
- ROTISSERIE PULLED CHICKEN** Tuscan Kale, Green Cabbage, Quinoa, Peanuts, Parmesan, Cilantro, Peanut Vinaigrette 22.<sup>95</sup>
- SALMON** Baby Greens, Tomato, Bacon Lardons, Avocado, Grana Padano, Sherry Vinaigrette 21.<sup>95 GF</sup>
- THAI STEAK & NOODLE** Marinated Filet Mignon Tips, Baby Spinach, Cabbage, Orange, Avocado, Tomatoes, Crispy Wontons, Peanuts, Miso Vinaigrette 22.<sup>95</sup>

### Power Lunch 16.<sup>95</sup>

YOUR CHOICE OF A

SOUP | SALAD | & SLIDER OR SALMON

NEW ENGLAND CLAM CHOWDER OR SUMMER VEGETABLE MINISTRONE

CAESAR SALAD OR HOUSE SALAD

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

## HOUSE SPECIALTIES

- FILET MIGNON** Roasted Marble Potatoes, Grilled Asparagus, Red Pepper Romesco 42.<sup>95</sup>
- LOBSTER ROLL** House Made Old Bay Chips, Herb Salad 24.<sup>95</sup>
- RHODE ISLAND FLOUNDER TACOS** Blue Corn Tortillas, Rainbow Slaw, Sriracha Aioli, Pico de Gallo, Corn Chips 21.<sup>95 GF</sup>
- SHRIMP GRAIN BOWL** Harissa Shrimp, Peas, Carrots, Red Peppers, Cabbage, Bloomed Golden Raisins, Peas Shoots 21.<sup>95</sup>
- ROTISSERIE CHICKEN QUESADILLA** Caramelized Onion, Cheese, Kale, Sour Cream, Pico de Gallo 14.<sup>95</sup>
- CRISPY CHICKEN SANDWICH** Pickles, Tomato, Swiss Cheese, Green Cabbage Slaw, Brioche Bun, Frites 19.<sup>95</sup>
- LO RÉ "CRESTE DE GALLO" PASTA** Sweet Shrimp, Asparagus, Cipollini Onions, Peas, Basil Pesto, Meyer Lemon Confit 24.<sup>95</sup>
- 3W CHEDDAR BURGER (DOUBLE PATTY)** Ribeye Blend, Pickle, Lettuce, Tomato, Garlic Aioli, Brioche Bun, Frites 19.<sup>95</sup>

*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.*