

Harvest Restaurants  
Food, Wine, Enjoyment



## Lunch Menu Spring 2025

GFA—Gluten Free Available    V—Vegetarian  
GF—Gluten Free                    VG—Vegan

### Small Plates

- Old Fashioned Chicken Soup** wild rice, Swiss chard, garbanzo beans, parmesan cheese, herbs 10.<sup>95</sup> GF
- Creamy Clam Chowder** parmesan garlic croutons & crispy bacon 11.<sup>95</sup> GFA
- Tuna Osaka** pressed sushi with spicy tuna, avocado, wasabi, pickled ginger, sriracha aioli, eel sauce 16.<sup>95</sup> GF
- Crispy Shrimp Spring Rolls** lime miso vinaigrette, sweet chili vinaigrette 16.<sup>95</sup>
- Shrimp Casino** lemon garlic, beurre blanc, gruyere, bacon, & bread crumbs 18.<sup>95</sup>
- General Tso's Cauliflower** sweet & sour chili glaze, sesame seeds, scallions 15.<sup>95</sup>
- Tuna Tartare Crisps** avocado smash, wasabi aioli, pickled ginger, sesame crisps 17.<sup>95</sup> GFA
- Local NJ Burrata** tomato chutney, little gem tomatoes, basil oil, grilled baguette 15.<sup>95</sup> GFA
- Chicken Parm Meatballs** NJ tomato sauce, basil pesto 15.<sup>95</sup>
- Crispy Rhode Island Calamari** giardiniera vegetables, pickled jalapeño, lemon basil aioli 16.<sup>95</sup>
- Colossal Lump Crab Cake** savoy & red cabbage slaw, remoulade sauce 21.<sup>95</sup> GF

### Salads

- Baby Iceberg Wedge** baby tomatoes, bacon, pickled red onion, parmesan croutons, blue cheese dressing 14.<sup>95</sup>
- Harvest Salad** baby spinach, strawberries, almonds, pickled red onions, radish, goat cheese & cocoa fritters, rosé vinaigrette 15.<sup>95V</sup>
- Caesar Salad** romaine, parmesan croutons, shaved parmesan, Caesar dressing 13.<sup>95</sup> V
- Chicken Katsu Salad** mango, cherry tomatoes, red peppers, carrots, Napa cabbage, arugula, asian cilantro dressing, peanuts, jalapeno 19.<sup>95</sup>
- Salmon Salad** baby greens, tomato, bacon lardons, avocado, grana padano, sherry vinaigrette 23.<sup>95</sup> GF
- Thai Steak Noodle** marinated filet mignon, spinach, cabbage, orange, avocado, wontons, peanuts, miso vinaigrette 24.<sup>95</sup>

#### Power Lunch 18.<sup>95</sup>

##### SOUP, SALAD, & SLIDER OR SALMON

*Choice of Creamy Clam Chowder or Old Fashioned Chicken Soup*

*Choice of Caesar Salad or Baby Greens*

*Choice of Pan Seared Salmon, Fried Chicken Slider, or 3W Cheddar Slider*

### House Specialties

- Yellowfin Tuna Tacos** sesame crusted tuna, avocado cilantro, cabbage, shaved carrot, sriracha-lime aioli 23.<sup>95</sup>
- Rotisserie Chicken Quesadilla** caramelized onion, cheese, kale, sour cream, pico de gallo 15.<sup>95</sup>
- Crispy Chicken Sandwich** pickles, tomato, Swiss cheese, green cabbage slaw, brioche bun, frites 20.<sup>95</sup>
- Warm Rotisserie Turkey & Brie Sandwich** sage mayo, arugula, cherry chutney, raisin-pecan bread, house made chips 15.<sup>95</sup>
- Grain Bowl** wild rice medley, quinoa, avocado, roasted cauliflower, seasonal vegetables 18.<sup>95</sup> V
- Vermont Cheddar Burger** double patty, Brandt ribeye blend, lettuce, tomato, pickles, garlic aioli, brioche bun, frites 20.<sup>95</sup>

*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.*