

HARVEST RESTAURANT

Food, Wine, Enjoyment



DINNER MENU

AUTUMN 2021

SMALL PLATES

CHEDDAR BISCUITS Maple chili butter (2 pc, 3.95 / 4 pc, 4.95 / 6 pc, 5.95)

ROTISSERIE CHICKEN, KALE & CHICKPEA SOUP Tomato, Vegetables, Parmesan Cheese 8.95

NEW ENGLAND CLAM CHOWDER Smoked Paprika Croutons, Bacon Lardons, Chives 8.95

SZECHUAN BABY BACK RIBS Pepper Honey, Sesame Seeds, Scallions, Cilantro 15.95

OSAKA STYLE SUSHI Spicy Tuna, Avocado, Wasabi, Pickled Ginger, Sriracha Aioli, Eel Sauce *Limited* 14.95

SHRIMP SPRING ROLLS Lime Miso Vinaigrette, Sweet Chili Aioli 14.95

3W SPINACH AND ARTICHOKE DIP Spiced Tortilla Chips 15.95

YELLOWFIN TUNA TARTARE Avocado, Crispy Sesame Wontons, Ponzu, Wasabi Cream, Pickled Ginger 15.95

NJ BURATTA Baby Greens, Blistered Tomato, Basil Pesto, Ciabatta, EVOO 14.95

ROTISSERIE CHICKEN WINGS Sweet Heat Glaze, Ranch Dressing 13.95

CRISPY RHODE ISLAND CALAMARI Hot Cherry Peppers, Chives, Marinara 15.95

AVOCADO TOAST Smashed Avocado, Lemon Pepper Ricotta, Pickled Red Onion, Tajin, Micro Cilantro 14.95

SALADS

BABY ICEBERG WEDGE Tomato, Blue Cheese, Bacon Lardons, Pickled Red Onion, Parmesan Croutons, Blue Cheese Dressing 12.95

3W FARMERS Greens, Roasted Delicata & Acorn Squash, Candied Pecans, Cranberries, Roasted Red Beets, Feta, Cider Vinaigrette 16.95

CAESAR Romaine, Parmesan Croutons, Shaved Parmesan, Caesar Dressing 11.95

ROTISSERIE PULLED CHICKEN Tuscan Kale, Green Cabbage, Quinoa, Peanuts, Parmesan, Cilantro, Peanut Vinaigrette 21.95

THAI STEAK & NOODLE Marinated Filet Mignon Tips, Baby Spinach, Cabbage, Orange, Avocado, Tomatoes, Crispy Wontons, Peanuts, Miso Vinaigrette 19.95

HOUSE SPECIALTIES

HAREST PORK CHOP Braised Red Cabbage, Pommery Mustard Chive Whipped Potatoes, Plum-Wine BBQ Sauce 28.95
(A Guest Favorite Over 20 Years!)

3W GOLDEN BBQ ROTISSERIE CHICKEN Yukon Whipped Potato, Spinach, Parmesan Crumb 25.95
(Goffle Road Poultry Farm)

PAN SEARED SALMON Miso Chili Crunch Glaze, Vegetable Grain Pilaf 29.95

12 OZ PRIME NY STRIP STEAK Creamed Spinach, Burgundy Shallot Butter, House Made Steak Frites 36.95

EAST COAST HALIBUT Parmesan Barley "Risotto", Bacon Lardon, Shaved Brussel, Paprika Panko Crumb, Lemon Beurre Blanc 33.95

3W BEEF STROGANOFF Tender Filet Tips, Lemon Pepper Pappardelle, Forest Mushrooms 34.95

LO RÉ MUSHROOM RAVIOLI Wilted Spinach, Wild Mushrooms, Porcini Mushroom Broth 24.95

3W CHEDDAR BURGER (DOUBLE PATTY) Ribeye Blend, Pickle, Lettuce, Tomato, Garlic Aioli, Brioche Bun, Frites 18.95

SIDES

MAC & CHEESE	8.95	CREAMED SPINACH	10.95
YUKON WHIPPED POTATOES	8.95	ANGRY KALE Bacon Lardons, Sambal Chili	10.95
FRITES/TRUFFLE PARM	8.95/9.95	HERB MUSHROOMS	10.95
BRUSSELSPROUTS & BACON	9.95		
Shaved Caramelized Brussels, Bacon Lardons			

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.