

HARVEST RESTAURANT

Food, Wine, Enjoyment



DINNER MENU

WINTER 2022

## 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

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

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

**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

**WINTER BEET BURATTA** Basil Pesto, Parmesan Toast, 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, 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 22.95

## HOUSE SPECIALTIES

**HARVEST 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, Wilted Spinach 25.95  
*(Goffle Road Poultry Farm)*

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

**FILET MIGNON** Creamed Spinach, Burgundy Shallot Butter, House Made Steak Frites 42.95

**RHODE ISLAND FLOUNDER FRANCESE** Brown Rice Pilaf with Spinach, Lemony Artichoke and Tomato Beurre Blanc 28.95

**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

<b>MAC &amp; CHEESE</b>	8.95	<b>CREAMED SPINACH</b>	10.95
<b>YUKON WHIPPED POTATOES</b>	8.95	<b>ANGRY KALE</b> Bacon Lardons, Sambal Chili	10.95
<b>FRITES/TRUFFLE PARM</b>	8.95/9.95	<b>SHERRIED FOREST MUSHROOMS</b>	10.95
<b>BRUSSELSPROUTS &amp; BACON</b>	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.*