

HARVEST RESTAURANT

Food, Wine, Enjoyment



DINNER MENU

SUMMER 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

BAKED BRIE WITH STRAWBERRY COMPOTE Toasted Pecan Raisin Bread 14.95

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

PULLED PORK NACHOS Blue Corn Chips, Avo Mash, Crumbled Feta, Chipotle Crema, Calabrian Chili BBQ Sauce 14.95

BLISTERED SHISHITO PEPPERS Garlic Aioli, Maldon Sea Salt Flakes 10.95

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

LIONI BURATTA Golden Beets, Heirloom Cherry Tomatoes, 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

SALADS

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

3W SPRING HARVEST Golden Beets, Red Quinoa, Sugar Snap Peas, Watermelon Radish, Cherry Tomato, Cucumber, Pickled Red Onion and Avocado Green Goddess 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!)

FILET MIGNON Black Pepper Crusted, Spring Asparagus, Mushrooms, Roasted Pepper Sauté, Parmesan Potato Cakes, Au Poivre Sauce 42.95

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

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

“FRENCH ONION” MEDALLIONS OF BEEF TENDERLOIN Caramelized Onion, Brioche Crouton, Melted Gruyere, Whipped Potatoes 34.95

RHODE ISLAND FLOUNDER FRANCESE Lemony Asparagus Risotto, Spring Onion Soubise, Heirloom Cherry Vinaigrette 30.95

LO RÉ “CRESTE DE GALLO” PASTA Spring Asparagus, Sugar Snap Peas, Shiitake Mushrooms, Fresh Tomato, Baby Spinach, Lemon Pepper Ricotta, Basil Pesto, Calabrian Chili Oil 24.95

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

SIDES

MAC & CHEESE 8.95

GRILLED ASPARAGUS Lemon Zest & Parmesan 10.95

YUKON WHIPPED POTATOES 8.95

ANGRY KALE Bacon Lardons, Sambal Chili 10.95

FRITES/TRUFFLE PARM 8.95/9.95

BBQ PORK MAC & CHEESE 10.95

MISO GLAZED SUGAR SNAP PEAS & GOLDEN BEETS 10.95

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.