

HARVEST RESTAURANT

Food, Wine, Enjoyment



DINNER MENU

WINTER 2023

SMALL PLATES

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

CARROT GINGER SOUP Raisin Pecan Croutons, Micro Cilantro 9.95 GF V

NEW ENGLAND CLAM CHOWDER Smoked Paprika Croutons, Bacon Lardons, Chives 9.95 GF

LUMP CRABCAKE Harvest Slaw, Sweet Fennel Puree, Red Vein Sorrel 23.95 GF

BAKED BRIE WITH FIG JAM Toasted Pecan Raisin Bread 14.95 V

CALABRIAN CHILI BBQ PULLED PORK SLIDERS Rainbow Slaw, Pickles 14.95

OSAKA STYLE SUSHI Spicy Tuna, Avocado, Wasabi, Pickled Ginger, Sriracha Aioli, Eel Sauce *Limited* 15.95 GF

SHRIMP SPRING ROLLS Lime Miso Vinaigrette, Sweet Chili Vinaigrette 15.95

YELLOWFIN TUNA TARTARE Avocado, Crispy Sesame Wontons, Ponzu, Wasabi Cream, Pickled Ginger 16.95

LIONI BURATTA Campari Tomatoes, Caramelized Fennel, Balsamic Winter Beets, Arugula, Garlic Ciabatta 14.95 V

ROTISSERIE CHICKEN WINGS Sweet Heat Glaze, Ranch Dressing 13.95 GF

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

SPINACH ARTICHOKE DIP Blue Corn Tortilla Chips 16.95 GF

SALADS

BABY ICEBERG WEDGE Tomato, Blue Cheese, Bacon Lardons, Pickled Red Onion, Parmesan Croutons, Blue Cheese Dressing 13.95

WINTER FARMERS Roasted Brussels, Arugula, Heirloom Cauliflower, Bloomed Golden Raisins, Fennel, Winter Pear, Spiced Almonds, Goat Cheese, Apple Cider Vinaigrette 16.95 GF

CAESAR Romaine, Parmesan Croutons, Shaved Parmesan, Caesar Dressing 12.95

ROTISSERIE PULLED CHICKEN Tuscan Kale, Green Cabbage, Quinoa, Peanuts, Parmesan, Cilantro, Peanut Vinaigrette 22.95 GF

THAI STEAK & NOODLE Marinated Filet Mignon Tips, Baby Spinach, Cabbage, Orange, Avocado, Tomatoes, Crispy Wontons, Peanuts, Miso Vinaigrette 22.95

HOUSE SPECIALTIES

PORT WINE PORK CHOP Braised Red Cabbage, Dill Spätzle, Port Wine Reduction 30.95

(A Guest Favorite Over 20 Years!)

FILET MIGNON Whipped Potatoes, Wilted Spinach, Red Wine Shallots, Demi Glaze 42.95 GF

MISO LACQUERED SALMON Jasmine Rice, Roasted Beets and Baby Bok Choy 32.95 GF

BARNEGAT BAY SCALLOPS Barley Risotto, Bacon Lardons, Shaved Brussels, Parsnip Puree 32.95

RHODE ISLAND FLOUNDER FRANCESE Caramelized Fennel, Sautéed Spinach, Sweet Fennel Soubise, Lemon Beurre Blanc 30.95

HONEY GLAZED ROTISSERIE CHICKEN (Goffle Road Poultry Farm) Parsnip Puree, Winter Vegetable Pilaf 29.95 GF

BEEF STROGANOFF Seared Tender Filet Tips, LoRé Dill Gnocchi, Forest Mushrooms 34.95

LO RÉ MUSHROOM RAVIOLI Forest Mushrooms, Mushroom Broth, Chili Oil 24.95 V

3W CHEDDAR BURGER (DOUBLE PATTY) Ribeye Blend, Pickle, Lettuce, Tomato, Garlic Aioli, Brioche Bun, Frites 19.95

SIDES

MAC & CHEESE 8.95

ANGRY KALE Bacon Lardons, Sambal Chili 10.95 GF

BARLEY RISOTTO 10.95

FOREST MUSHROOMS 10.95 GF V

YUKON WHIPPED POTATOES 8.95 GF V

FRITES/TRUFFLE PARM 8.95/9.95 GF V

DILL SPÄTZLE 10.95

CRISPY ASIAN BRUSSELS Miso Glaze, Sweet Chili Aioli 9.95 V

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.