HARVEST RESTAURANTS
food, wine, enjoyment

Est. 1997

LUNCH
2026

STARTERS

Those Flaky Cheddar Biscuits [V] *just made, whipped maple butter* (2 pc, 4.95 / 4 pc, 5.95 / 6 pc, 6.95)

Corn & Clam Chowder *New England style, brioche croutons, parsley, crispy bacon* 13.95

Steakhouse Chili *bacon, filet tips, short rib & chuck blend, beer reduced tomato stew, sour cream, cheddar* 12.95

Crispy Chicken Cigars *corn tortilla, chicken, tomatillo & avocado salsa, lime crema, cabbage, Oaxaca cheese, cilantro* 16.95

Local NJ Burrata [V] *oven roasted flavor bomb tomato, balsamic glaze, sunflower seed pesto, extra virgin olive oil, baguette* 17.95

Warm Soft Pretzels [V] *fresh baked, Ghost Pony beer cheese, TR honey mustard* 14.95

Cauliflower Burnt Ends [V] *smoke house seasoned & smoked, Alabama white sauce, fresh chives* 15.95

Tuna Tartare Crisps *avocado smash, wasabi aioli, pickled ginger, crisps* 20.95

Crispy RI Calamari *tempura battered, pickled vinegar cherry peppers, sriracha-lime aioli, chopped parsley* 19.95

Alabama Style Hickory Smoked Wings *Alabama white sauce & fresh chives* 14.95

Four Cheese Queso Dip *pico de gallo, tortilla chips, pretzel bites, choice of BBQ pork or short rib* 18.95

SALADS

Grilled Chicken Caesar Salad *romaine, house made parmesan croutons, shredded parmesan, Caesar dressing* 21.95

Harvest Salmon Salad *lettuces, fresh strawberries, dried blueberries, radish, Camembert cheese, rosé vinaigrette, almonds* 25.95

Chicken Katsu Salad *arugula, mango, tomato, red pepper, carrot, Napa cabbage, Asian sesame dressing, peanuts, jalapeno* 28.95

Grilled Cajun Shrimp Salad [GF] *mixed greens, avocado, bacon, tomato, shredded parmesan, ranch dressing* 24.95

Brewer's Lunch 19.95

Choice of: Corn & Clam Chowder or Steakhouse Chili
Choice of: Harvest Salad or Caesar Salad
Choice of: Pan Seared Salmon, Crispy Chicken Cordon Bleu Slider or Classic Cheese Burger Slider

HOUSE SPECIALTIES

Fall off the Bone Baby Back Ribs *half rack, hickory BBQ sauce, creamy slaw, frites* 18.95

Fish & Chips *beer battered Atlantic Cod, whole grain mustard, remoulade sauce, salt and malt vinegar frites* 24.95

BBQ Pulled Pork Sandwich *BBQ ranch slaw, pickles, frites* 20.95

Yellowfin Tuna Tacos *sesame seed crusted tuna, cabbage, shaved carrot, radish, jalapeno, sriracha-lime aioli* 19.95

Crispy Chicken Cordon Bleu Sandwich *gruyere cheese, Canadian bacon, honey mustard, pickles, queso, frites* 20.95

The Brewers Burger *caramelized onions, Cooper sharp cheese, pickles, lettuce, tomato, rosemary aioli, frites* 25.95

Creole Chicken Pasta *mushrooms, peppers, onions, crispy fried chicken, Cajun cream sauce* 20.95

Nashville Hot Fried Chicken Quesadilla *pickles, pepper jack cheese, ranch dressing* 17.95

TR Turkey Club *grilled sourdough, crispy bacon, NJ tomato, shredded iceberg, herb aioli, house made chips* 17.95

Grain Bowl [GF][VG] *quinoa, wild rice medley, beluga lentils, snow & snap peas, baby bok choy, kale, carrots, avocado* 28.95

Zucchini Noodles & Chicken Ricotta Meatballs [GF] *tomato sauce, basil, parmesan* 28.95

[GF] = GLUTEN FREE [V] = VEGETARIAN [VG] = VEGAN
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 or eggs may increase your risk of a foodborne illness. W39