

 PLANT-BASED DISH

GF NATURALLY GLUTEN-FREE

GLUTEN-FREE BREAD SUBSTITUTIONS:

GLUTEN-FREE ROLL +\$2

 DENOTES OVER 500 CALORIE ITEM

Brunch Shareables & Sides

CINNAMON BUNS | 12

 Pumpkin Spiced Cream Cheese Frosting, Pecan Crumble

HOUSE-BAKED CROISSANTS | 8

Whipped Butter, Jam

LOCAL FARMS CHEESE PLATE | 17

 Chef's Selected Cheese, Crostini, Local Honey, House-Made Jam

CINNAMON WONTON CRISPS | 7

Cinnamon Sugar, Warm Apple Cranberry Chutney

BRUNCH POTATOES | 6

Red Bliss Potato and Sautéed Shallot **GF**

Harvest Bennys

Served with Breakfast Potatoes or a Harvest Side Salad.
Substitute any side for an additional charge.

CRAB CAKE* | 18

 Poached Egg, Lemon Herb Aioli, Hollandaise, Old Bay

SMOKED BACON | 15

 Poached Egg, Slab Bacon, Hollandaise

BEEF TENDERLOIN | 21

 Wood-Grilled Filet Tip, Poached Egg, Arugula, Hollandaise

Seasonal Brunch Entrées

SEASONAL VEGETABLE FRITTATA | 16

Sweet Potato & Caramelized Onion, Goat Cheese,
Rosemary & Sage **GF**

SHORT RIB HASH | 18

 Poached Egg, Roasted Root Vegetable,
Caramelized Onion, Natural Jus **GF**

CINNAMON BUN FRENCH TOAST | 17

 Pumpkin Spiced Cream Cheese Frosting, Local Maple Syrup

BREAKFAST SANDWICH | 15

 Farm-Fresh Egg, Bacon, Cheddar,
House Baked-Croissant, Breakfast Potato

TWO EGG FARMER'S BREAKFAST | 14

 2 Eggs, Bacon, Breakfast Potato, Brioche Toast, Local Jam

NY STRIP STEAK & EGGS | 48

 Red Chimichurri, Brunch Potato **GF**

BRUNCH BURGER | 19

 Smoked Gouda, Farm-Fresh Egg, Bacon

CRISPY TOSTADAS | 17

Poached Egg, Chorizo, Black Bean,
Pickled Vegetable, Tomato, Cotija Cheese

HARVEST

SEASONAL GRILL & WINE BAR

autumn brunch additions

AVAILABLE EVERY SUNDAY UNTIL 3:30PM

Sandwiches

SANDWICHES ARE SERVED WITH HARVEST SIDE SALAD OR BREAKFAST POTATOES. SUBSTITUTE ANY SIDE FOR AN ADDITIONAL CHARGE.
GLUTEN-FREE ROLL AVAILABLE UPON REQUEST.

HARVEST AVOCADO BLT | 17

Applewood Smoked Bacon, Lettuce, Tomato, Smashed Avocado,
Lemon Chive Aioli, Ciabatta

FARM-FRESH EGG SALAD SANDWICH | 14

 House Baked & Toasted Croissant, Tomato & Bibb Lettuce

ROASTED MUSHROOM WRAP | 17

Kennett Square Mushroom, Roasted Pepper & Onion,
Mozzarella, Toasted Lavash

Text CRAB CAKE SLIDERS* | 18

Bibb Lettuce, Citrus-Chive Aioli, Grilled Brioche

Seasonal Brunch Cocktails

PEAR & POMEGRANATE BRUNCH PUNCH | 12

Planteray Spiced Rum, St. George Spiced Pear,
Pomegranate Juice, Ginger Beer, Fresh Pear

CIDER DOUGHNUT MIMOSA | 12

Jack Daniels Tennessee Apple, Local Apple Cider,
Cinnamon Sugar, Fresh Apple

ICED UBE LATTE | 13

Stoli Vanilla Vodka, Crème de Cacao, Ube Syrup,
Espresso, Vegan Cream

Seasonal Bloody Marys

CLASSIC | 10

Weber Ranch Vodka, Harvest Bloody Mary Mix,
Celery Stalk, Lemon & Lime

DIRTY | 11

Weber Ranch Vodka, Harvest Bloody Mary Mix, Pickle Juice,
Olive Juice, Pickle Spear, Bleu Cheese Olive

CALIENTE | 11

Hornitos Organic Tequila, Harvest Bloody Mary Mix, Sriracha,
Fresh Jalapeño, Fresh Lime, Six-Pepper Spice Rim

MAPLE BACON | 12

Dubliner Honeycomb Whiskey, Harvest Bloody Mary Mix,
Local Maple Syrup, Bacon Strip

* The consumption of raw or undercooked meat, poultry, seafood or shellfish may increase your risk of foodborne illness. Combining this practice with alcohol further increases the risk.

HARVEST

SEASONAL GRILL & WINE BAR



BOOK YOUR

private event

At Harvest Seasonal Grill, we believe that everyone should be able to enjoy nutrient-dense, farm-fresh flavors. Every three months, we introduce an all-new, seasonally-inspired menu created with honest ingredients from our local farm partners. Not only does this ensure the freshest, healthiest dining options for our patrons, it also coincides with our mission of sustainability that carries through to every aspect of Harvest; from décor materials to our extensive, eco-friendly wine list.

Our new Autumn menu is our most ambitious (and delicious) yet. With an abundance of under-500 calorie dishes, plant-based offerings, wood-fired steak, poultry, & seafood, and gluten-free/allergy-friendly options, there is an appetizer, entrée, and dessert for the entire family to enjoy.

Whether you are dining with us at one of our convenient locations, searching for the perfect venue for your private event, or need to refresh with Harvest Happy Hour we look forward to introducing every guest to farm-to-table for everyone.



FIND YOUR
LOCAL HARVEST