

🌱 - PLANT-BASED DISH
GF - NATURALLY GLUTEN-FREE
GLUTEN-FREE SUBSTITUTIONS:
GF FLATBREAD +\$3 / GF ROLL +\$2
MOST ITEMS UNDER 500 CALORIES
🍴 - DENOTES OVER 500 CALORIE ITEM

HARVEST

SEASONAL GRILL & WINE BAR

VIEW OUR GLUTEN-FREE
& PLANT-BASED MENU



HARVEST’S FARMERS & ARTISANS

WHITE HORSE MARKET
GAP, PA
HIGHSPIRE HILLS FARM
GLENMOORE, PA

BAKER STREET BREAD COMPANY
PHILADELPHIA, PA
CLOVER CREEK CHEESE CELLAR
WILLIAMSBURG, PA

SEVEN STARS FARM
PHOENIXVILLE, PA
CALKINS CREAMERY
HONESDALE, PA

FLATBREADS

Gluten-Free Flatbreads Available upon Request (+\$3)

SAUSAGE & PEPPERS

Dutch Country Gouda, Roasted Pepper, Kalamata Olive

MARGHERITA

Caputo Brothers Mozzarella, House-Made Marinara, Basil

PEAR & BLEU

Clover Creek Bleu Cheese, Arugula, Fig Glaze

KENNETT SQUARE MUSHROOM & ROSEMARY

Plant-Based Bechamel, Caramelized Onion, Arugula 🌱

SOUPS & SMALL SALADS

BUTTERNUT SQUASH SOUP

Toasted Pumpkin Seed, Local Honey GF

THREE BEAN TURKEY CHILI

Smokey Gouda, Sour Cream & Chive GF

VINTAGE GREEK SALAD

Tomato, Chickpea, Red Onion, Cucumber, Romaine, Kalamata Olive, Feta GF

AUTUMN BEET SALAD

White Horse Market Salt Roasted Beet, Baby Greens, Citrus,
Whipped Goat Cheese, Pistachio GF

BABY GREENS SALAD

Mixed Greens, Prosecco Poached Pear, Toasted Pecan, Cranberry,
Pear Vinaigrette, Grana Parmesan

ADD A PROTEIN TO YOUR SALAD:

Chicken Breast 10 | Shrimp* 13 | Salmon* 13 | Organic Tofu 8 | Filet Tips* 16 | Crab Cake* 13

APPETIZERS

THAI CHICKEN LETTUCE WRAPS

Bibb Lettuce, Pickled Carrot, Sriracha Peanut,
Scallion, Spicy Mayo & Ginger Soy GF

WILD CAUGHT GRILLED SHRIMP

Spicy Potato, Roasted Pepper, Chorizo Crumble GF

ROASTED BRUSSELS SPROUTS

Dried Cranberry, Toasted Pumpkin Seed, Citrus Garlic Yogurt GF

LOCAL ARTISAN CHEESE PLATE

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

WARM BUTTERNUT SQUASH & ASIAGO DIP

🍴 White Horse Market Butternut Squash, Asiago, Caramelized Onion, Brioche Toast

TUNA POKE NACHOS*

Crispy Wonton, Avocado, Pickled Red Onion, Scallion, Jalapeño,
Ginger Soy, Spicy Mayo

AUTUMN HUMMUS

Chipotle Maple Chickpea, Toasted Naan, Vegetable Chip 🌱
GLUTEN-FREE FLATBREAD AVAILABLE UPON REQUEST

KOREAN BBQ PORK DUMPLINGS

Sweet & Spicy Bulgogi Sauce, Sriracha Mayo, Scallions

BUFFALO CAULIFLOWER “WINGS”

Whipped Bleu Cheese, Shaved Celery Salad GF

SANDWICHES

Sandwiches are served with a Harvest Side Salad & Pickle. Substitute any side for an additional charge. Gluten-Free Roll (+\$2) or Flatbread (+\$3) available upon request

GRASS-FED BEEF BURGER*

🍴 Mild Cheddar, Caramelized Onion, Lettuce & Tomato, Brioche

GRILLED CHICKEN SANDWICH

🍴 Smoked Gouda, Local Apple, Baby Greens, Dijonnaise,
Baker Street Bread Co. Ciabatta

NORTH ATLANTIC SALMON BLT*

Sundried Tomato Pesto, Lemon Chive Aioli, Bacon, Grilled Naan

LOCAL BISON BURGER*

🍴 Arugula, Bleu Cheese, Apple Chutney, Citrus Mustard Aioli, Brioche

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HONESDALE, PA

ENTRÉE SALADS

FILET WEDGE*

23

🍴 Iceberg, Cherry Tomato, Bacon, Red Onion, Creamy Garlic Asiago Dressing GF

CHOPPED CHICKEN CAESAR

19

🍴 Chilled Chicken, Shredded Greens, Garlic Caesar Dressing, Buttered Crouton Crumble

WOOD-GRILLED SALMON*

22

Baby Spinach, Roasted Beet, Feta, Cranberry-Apple Relish,
Agave-Glazed Walnut, Apple Vinaigrette GF

PEPPER-CRUSTED TUNA NIÇOISE*

23

Bliss Potato, Tomato Confit, Onion, Haricot Verts,
Olive, Egg, Pistachio Crumble, Dijon Vinaigrette GF

FARMER’S BUTCHER BLOCK

PENNSYLVANIA PRIME NY STRIP*

47

🍴 Roasted Potato, Haricot Verts, Red Chimichurri GF

GRASS-FED FILET*

43

🍴 Garlic Mashed Potatoes, Baby Carrot, Demi-Glace GF

ADD ONS: Grilled Shrimp* 13 | Crab Cake* 13 | Sautéed Mushrooms 4 | Caramelized Onions 4

DUROC BONE-IN PORK CHOP

36

🍴 Whipped Sweet Potatoes, Brussels Sprout, Warm Bacon Mustard GF

SEASONAL ENTRÉES

PUMPKIN RAVIOLI

28

🍴 Creamy Squash Sauce, Browned Butter Spinach, Cranberry, Pumpkin Seed

PAN-ROASTED HALF-CHICKEN “COQ AU VIN”

29

Red Wine-Braised Chicken, Smoked Bacon, Mushroom & Pearl Onion,
Brown Butter Carrot, White Bean Purée GF

CEDAR PLANK SALMON*

29

Roasted Potato, Baby Carrot, Brussels Sprout,
Roasted Garlic-Lemon Yogurt, Grilled Lemon GF

SPICY SHRIMP NOODLE BOWL*

29

6-Pepper Spice, Ginger Soy, Shiitake Mushroom, Carrot, Snow Pea, Pepper,
Toasted Cashew, Cilantro, Scallion
SUBSTITUTE ORGANIC TOFU 🌱 27

WINE-BRAISED SHORT RIB

39

🍴 Mashed Potatoes, Baby Carrot, Natural Jus, Pickled Red Onion GF

MARYLAND LUMP CRAB CAKES*

36

🍴 Spicy Potato, Haricot Vert, Lemon Herb Aioli GF

SCALLOP & SHRIMP CACIO E PEPE RISOTTO*

34

Mascarpone Cheese, Cracked Pepper, Grana Parmesan Crisp GF

WOOD-GRILLED AHI TUNA*

29

Roasted Mushroom, Root Vegetable Stir-Fry,
Miso Brown Butter, Sweet Tamari Glaze GF

EGGPLANT PARMESAN

25

Bucatini, Fire-Roasted Marinara, Herbed Breadcrumbs, Local Mozzarella

SUBSTITUTE VEGAN MOZZARELLA 🌱

PLANT-BASED ENTRÉE BOWLS

HAWAIIAN NOURISH BOWL

18

Sweet Potato, Pineapple, Pepper, Onion, Candied Jalapeño,
Coconut, Chickpea GF 🌱

LOCAL MUSHROOM BUCATINI

18

Kennett Square Mushroom, Miso-Cashew Cheese,
Porcini Plant-Based Bechamel, “Buttered” Breadcrumbs 🌱

AUTUMN VEGETABLE ROOT BOWL

16

Seasonal Root Vegetable, Whipped Sweet Potatoes,
Roasted Vegetable Demi-Glace GF 🌱

ADD A PROTEIN TO YOUR BOWL:

Chicken Breast 10 | Shrimp* 13 | Salmon* 13 | Organic Tofu 8 | Filet Tips* 16 | Crab Cake* 13

FARM-FRESH SIDES

CACIO E PEPE RISOTTO GF

7

UN-FRIED STEAK-CUT FRIES GF 🌱

6

ROOT VEGETABLE STIR-FRY GF 🌱

7

CREAMY MAC & CHEESE

7

WHIPPED SWEET POTATOES

7

Miso Brown Butter GF

RED BLISS MASHED POTATOES GF

6

ROASTED BRUSSELS SPROUTS

7

Smoked Bacon, Crispy Onion GF

ROSÉ WINES

	4OZ	7OZ	BOTTLE
 ROSÉ, GRENACHE, ANGELS & COWBOYS Sonoma County, California	8	13	46
 ROSÉ, GRENACHE / SYRAH / CABERNET SAUVIGNON / CINSULT, BIELER PÈRE ET FILS Provence, France	9	14	50

WHITE WINES

HOUSE	4OZ	7OZ	BOTTLE
PINOT GRIGIO	6	9	28
 SAUVIGNON BLANC	6	9	28
CHARDONNAY	6	9	28

BY-THE-GLASS OR BOTTLE

 MOSCATO, SAN ANTONIO WINERY, “MOSCATO VILLADORO” California	7	12	42
 VINHO VERDE, J.M. FONSECA, “TWIN VINES” Vinho Verde D.O.C., Portugal	7	12	42
 RIESLING, “URBAN REISLING”, ST. URBANS-HOF Mosel, Germany	8	13	46
PINOT GRIGIO, TERRE DI RAI Veneto, Italy	7	12	42
GAVI, “CORTESE DI GAVI”, PIO CESARE Piedmont, Italy	10	16	58
SAUVIGNON BLANC, KURANUI Marlborough, New Zealand	8	13	46
SAUVIGNON BLANC, LES TROIS NEVEUX Loire Valley, France	7	12	42
WHITE BLEND, CONUNDRUM, WAGNER FAMILY WINERY California	9	14	50
CHARDONNAY, UNOAKED, “LE SANS BOIS” MOREAU ET FILS Chablis, France	9	14	50
CHARDONNAY, HARVEST, "CHARGE" California	7	12	42
 CHARDONNAY, DIORA, “LA SPLENDOR DU SOLIEL” Cotes de Gascogne, France	9	14	50
 CHARDONNAY, FESS PARKER Santa Barbara County, California	11	18	60

RED WINES

HOUSE	4OZ	7OZ	BOTTLE
PINOT NOIR	6	9	28
MERLOT	6	9	28
CABERNET SAUVIGNON	6	9	28
BY-THE-GLASS OR BOTTLE			
 PINOT NOIR, CROW CANYON California	7	12	42
 PINOT NOIR, “HERITAGE”, BROWNE FAMILY VINEYARDS Willamette Valley, Oregon	11	18	60
GRENACHE, “SHATTER”, CÔTÉS CATALANES Languedoc-Rousillon, France	10	16	58
 MONTEPULCIANO D’ABRUZZO, FRATTORIA LA VALENTINA Abruzzo, Italy	7	12	42
 SANGIOVESE, TENUTA SASSOREGALE, MAREMMA TOSCANA Tuscany, Italy	7	12	42
 ZINFANDEL, BOGLE, “OLD VINES” California	8	13	46
 RIOJA CRIANZA, EL COTO DE RIOJA Rioja, Spain	9	14	50
 MERLOT, "DECOY", DUCKHORN Sonoma County, California	11	18	60
 BORDEAUX, CHÂTEAU GACHON, MONTAGNE SAINT-ÉMILION Bordeaux, France	10	16	58
 CÔTES DU RHÔNE, FERRATON, “SAMORENS” Rhône Valley, France	9	14	50
 NERO D’AVOLA, VILLA POZZI Sicily, Italy	8	13	46
 SHIRAZ, FIRST DROP, “MOTHER’S MILK” Barossa Valley, Australia	9	14	50
 BORDEAUX BLEND, TREFETHEN, “ESHCOL”, OAK KNOLL DISTRICT Napa Valley, California	13	20	65
CABERNET SAUVIGNON, HARVEST, “CHARGE” California	7	12	42
 SUPER TUSCAN, ”POGGIO ALLA GUARDIA”, ROCCA DI FRASSINELLO Maremma Toscana D.O.C., Italy	13	20	65
 CABERNET SAUVIGNON, DUCKHORN VINEYARDS, “GREENWING” Columbia Valley, Washington	11	18	60
 CABERNET SAUVIGNON, JUGGERNAUT, “HILLSIDE” California	10	16	58
 CABERNET SAUVIGNON, CAKEBREAD CELLARS, “BEZEL” Paso Robles, California	17	25	85

CHAMPAGNE // SPARKLING

	4OZ	7OZ	BOTTLE
 PROSECCO ROSE, D.O.P., ACINIUM Veneto, Italy	-	-	35
 BRUT, ZENSA, “ORGANICO” Emiglia Romagna, Italy	-	-	50
 BRUT, VEUVE CLIQUOT, “YELLOW LABEL” Champagne, France	-	-	135
SPARKLING SPLITS			
PROSECCO ROSÉ D.O.C., BRILLA! (187ML) Italy	-	-	15
PROSECCO D.O.C., TERREDIRAI (187ML) Italy	-	-	15
BRUT, METHODE CHAMPENOISE, FRANÇOIS MONTAND (187ML) Jura, France	-	-	15

SEASONAL WINE FLIGHTS

CRISP DRY WHITES \$14

 VINHO VERDE, J.M. FONSECA, “TWIN VINES” PINOT GRIGIO, TERRE DI RAI SAUVIGNON BLANC, LES TROIS NEVEUX
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FRUIT FORWARD WHITES \$14

 RIESLING, “URBAN REISLING”, ST. URBANS-HOF WHITE BLEND, CONUNDRUM, WAGNER FAMILY WINERY
 CHARDONNAY, DIORA, “LA SPLENDOR DU SOLIEL”

LIGHTER DRY REDS \$14

 PINOT NOIR, CROW CANYON MONTEPULCIANO D’ABRUZZO, FRATTORIA LA VALENTINA
 RIOJA CRIANZA, EL COTO DE RIOJA

BIG BOLD REDS \$16

 SHIRAZ, FIRST DROP, “MOTHER’S MILK”
 SUPER TUSCAN, ”POGGIO ALLA GUARDIA”, ROCCA DI FRASSINELLO
 CABERNET SAUVIGNON, JUGGERNAUT, “HILLSIDE”

SEASONAL COCKTAILS

HARVEST CRANBERRY OLD FASHIONED Basil Hayden Bourbon, Cranberry Juice, Ginger Ale, Orange Bitters, Fresh Cranberries	16
SPICED PEAR MOSCOW MULE Stateside Vodka, St George Spiced Pear Liqueur, Pear Purée, Lime Juice, Ginger Beer, Fresh Pear	14
VANILLA CHAI MARTINI Porter’s Orchard Gin, Chai Tea, Vanilla Syrup, Lemon Juice, Aquafaba, Star Anise	15
APPLE CIDER MARGARITA Tres Agaves Blanco Tequila, Local Apple Cider, PA Maple Syrup, Lemon Juice, Cinnamon Sugar, Fresh Apple	14
PUMPKIN RUM SWIZZLE Planteray Spiced Rum, Triple Sec, Ube Syrup, Pumpkin Purée, Cinnamon Stick	14
SMOKED MAPLE MANHATTAN Dubliner Honeycomb Whiskey, Carpano Dry Vermouth, PA Maple Syrup, Black Walnut Bitters, King Cube, Live Smoke, Toasted Walnut	16
CRANBERRY APPLE SPRITZ SPRITZ! Italia, Jack Daniels Tennessee Apple, Local Apple Cider, Cranberry Juice, Fresh Cranberry	13
SALTED CARAMEL ESPRESSO MARTINI Weber Ranch Organic Vodka, Dorda Salted Caramel Liqueur, Cantera Negra Café Liqueur, Espresso	16
SEASONAL SANGRIAS	
WHITE, GINGER PEAR White Wine, Barrows Ginger Liqueur, Lemon Juice, Vanilla Syrup, Fresh Pear	10
ROSÉ, CRANBERRY VANILLA Rosé Wine, Stoli Vanilla Vodka, Vanilla Syrup, Cranberry Juice, Lemon Juice, Fresh Cranberries	10
RED, SPICED APPLE Red Wine, Jack Daniels Tennessee Apple, Local Apple Cider, PA Maple Syrup, Fresh Apple	10
SANGRIA FLIGHTS (3) 3OZ. POURS OF HOUSE-MADE SANGRIA	14

SEASONAL MOCKTAILS

ICED CHAI LATTE Chai Tea, Vanilla Syrup, Organic Oat Milk, Star Anise	7
MAPLE CRANBERRY APPLE CIDER Local Apple Cider, Cranberry Juice, PA Maple Syrup, Lemon Juice, Fresh Apple	7
SPICED PEAR REFRESHER Pear Purée, Vanilla Syrup, Ginger Beer, Lime Juice, Fresh Pear	7
AUTUMN POMEGRANATE PUNCH POM Juice, Ube Syrup, Cranberry Juice, Lemon Juice, Organic Oat Milk, Fresh Cranberry	7

ADD WEBER RANCH GLUTEN-FREE & ADDITIVE-FREE ORGANIC VODKA TO ANY MOCKTAIL FOR \$6

DRAFT BEER FLIGHTS AVAILABLE ASK YOUR SERVER FOR DETAILS

BOTTLED BEERS

BARRITT’S GINGER BEER N/A	5	HEINEKEN LIGHT	6
BLUE MOON	5	MICHELOB ULTRA	6
CORONA EXTRA	6	MILLER LITE	5
CORONA LIGHT	6	SAM ADAMS SEASONAL	6
DOGFISH HEAD	6	SIERRA NEVADA PALE ALE	6
60 MINUTE IPA	6	STELLA ARTOIS	6
GLUTENBERG GF	6	STELLA ARTOIS N/A	6
GUINNESS DRAFT	7	YUENGLING LAGER	5
HEINEKEN	6	STATESIDE VODKA SODA	8

ASK YOUR SERVER ABOUT OUR DRAFT BEER LIST