

HARVEST

SEASONAL GRILL & WINE BAR

AUTUMN PLANT-BASED MENU

Flatbreads

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

MARGHERITA

Vegan Mozzarella, House-Made Marinara, Basil

KENNETT SQUARE MUSHROOM & ROSEMARY

Plant-Based Bechamel, Caramelized Onion, Arugula

Appetizers

THAI TOFU LETTUCE WRAPS

Bibb Lettuce, Pickled Carrot, Sriracha Peanut,
Scallion, Ginger Soy GF

ROASTED BRUSSELS SPROUTS

Dried Cranberry, Toasted Pumpkin Seed GF

AUTUMN HUMMUS

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

BUFFALO CAULIFLOWER "WINGS"

Plant-Based Ranch, Shaved Celery Salad GF

Small Salads

VINTAGE GREEK SALAD

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

AUTUMN BEET SALAD

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

BABY GREENS SALAD

Mixed Greens, Prosecco Poached Pear,
Toasted Pecan, Cranberry, Pear Vinaigrette GF

ADD ORGANIC TOFU TO YOUR SALAD \$8

Sandwiches

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

12

EGGPLANT "PARM"

Herbed Breadcrumb, Tomato Sauce, Vegan Mozzarella,
Arugula, Toasted Ciabatta, Pickle GF

13

Entrée Bowls

14

HAWAIIAN NOURISH BOWL

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

13

LOCAL MUSHROOM BUCATINI

Kennett Square Mushroom, Miso-Cashew Cheese,
Porcini Plant-Based Bechamel, "Buttered" Breadcrumb

14

AUTUMN VEGETABLE ROOT BOWL

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

ADD ORGANIC TOFU TO YOUR BOWL \$8

13

Seasonal Entrées

10

SPICY TOFU NOODLE BOWL

6-Pepper Spice, Ginger Soy, Shiitake Mushroom, Carrot,
Snow Pea, Pepper, Toasted Cashew, Cilantro, Scallion

11

EGGPLANT "PARMESAN"

Bucatini, Fire-Roasted Marinara, Herbed Breadcrumb,
Vegan Mozzarella

9

Farm-Fresh Plant-Based Sides

UN-FRIED STEAK-CUT FRIES GF

ROOT VEGETABLE STIR-FRY GF

ROASTED BRUSSELS SPROUTS

Crispy Onion GF

16

18

18

16

29

25

6

7

7

AUTUMN GLUTEN-FREE MENU

Flatbreads

SAUSAGE & PEPPERS	16
Dutch Country Gouda, Roasted Pepper, Kalamata Olive	
MARGHERITA	12
Caputo Brothers Mozzarella, House-Made Marinara, Basil	
PEAR & BLEU	15
Clover Creek Bleu Cheese, Arugula, Fig Glaze	
KENNETT SQUARE MUSHROOM & ROSEMARY	13
Plant-Based Bechamel, Caramelized Onion, Arugula	

Appetizers

THAI CHICKEN LETTUCE WRAPS	14
Bibb Lettuce, Pickled Carrot, Sriracha Peanut, Scallion, Spicy Mayo & Ginger Soy	
WILD CAUGHT GRILLED SHRIMP	17
Spicy Potato, Roasted Pepper, Chorizo Crumble	
ROASTED BRUSSELS SPROUTS	13
Dried Cranberry, Toasted Pumpkin Seed, Citrus Garlic Yogurt	
AUTUMN HUMMUS	17
Chipotle Maple Chickpea, Gluten-Free Flatbread, Vegetable Chip	
BUFFALO CAULIFLOWER "WINGS"	13
Whipped Bleu Cheese, Shaved Celery Salad	

Soups & Small Salads

BUTTERNUT SQUASH SOUP	CUP 7 / BOWL 13
Toasted Pumpkin Seed, Local Honey	
THREE BEAN TURKEY CHILI	CUP 7 / BOWL 13
Smokey Gouda, Sour Cream & Chive	
VINTAGE GREEK SALAD	10
Tomato, Chickpea, Red Onion, Cucumber, Romaine, Kalamata Olive, Feta	
AUTUMN BEET SALAD	11
White Horse Market Salt Roasted Beet, Baby Greens, Citrus, Whipped Goat Cheese, Pistachio	
BABY GREENS SALAD	9
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	

Sandwiches

GRASS-FED BEEF BURGER*	20
Mild Cheddar, Caramelized Onion, Lettuce & Tomato, Gluten-Free Roll	
GRILLED CHICKEN SANDWICH	20
Smoked Gouda, Local Apple, Baby Greens, Dijonnaise, Gluten-Free Roll	
NORTH ATLANTIC SALMON BLT*	22
Sundried Tomato Pesto, Lemon Chive Aioli, Bacon, Gluten-Free Flatbread	
LOCAL BISON BURGER*	23
Arugula, Bleu Cheese, Apple Chutney, Citrus Mustard Aioli, Gluten-Free Roll	

Entrée Salads

FILET WEDGE*	23
Iceberg, Cherry Tomato, Bacon, Red Onion, Creamy Garlic Asiago Dressing	
WOOD-GRILLED SALMON*	22
Baby Spinach, Roasted Beet, Feta, Cranberry-Apple Relish, Agave-Glazed Walnut, Apple Vinaigrette	
PEPPER-CRUSTED TUNA NIÇOISE*	23
Bliss Potato, Tomato Confit, Onion, Haricot Verts, Olives, Egg, Pistachio Crumble, Dijon Vinaigrette	

Entrée Bowls

HAWAIIAN NOURISH BOWL	18
Sweet Potato, Pineapple, Pepper, Onion, Candied Jalapeño, Coconut, Chickpea	
AUTUMN VEGETABLE ROOT BOWL	16
Seasonal Root Vegetable, Whipped Sweet Potatoes, Roasted Vegetable Demi-Glace	
ADD A PROTEIN TO YOUR BOWL:	
CHICKEN BREAST 10 SHRIMP* 13 SALMON* 13	
ORGANIC TOFU 8 FILET TIPS* 16 CRAB CAKE* 13	

Farmer's Butcher Block

PENNSYLVANIA PRIME NY STRIP*	47
Roasted Potato, Haricot Verts, Red Chimichurri	
GRASS-FED FILET*	43
Garlic Mashed Potatoes, Baby Carrot, Demi-Glace	
ADD ONS:	
GRILLED SHRIMP* 11 BUTTER-POACHED LOBSTER MEAT* 16	
CRAB CAKE* 13 SAUTÉED MUSHROOMS 4 CARAMELIZED ONIONS 4	
DUROC BONE-IN PORK CHOP	36
Whipped Sweet Potatoes, Brussels Sprout, Warm Bacon Mustard	

Seasonal Entrées

PAN-ROASTED HALF-CHICKEN "COQ AU VIN"	29
Red Wine-Braised Chicken, Smoked Bacon, Mushroom & Pearl Onion, Brown Butter Carrot, White Bean Purée	
CEDAR PLANK SALMON*	29
Roasted Potato, Baby Carrot, Brussels Sprout, Roasted Garlic-Lemon Yogurt, Grilled Lemon	
WINE-BRAISED SHORT RIB	39
Mashed Potatoes, Baby Carrot, Natural Jus, Pickled Red Onion	
SCALLOP & SHRIMP CACIO E PEPE RISOTTO*	34
Mascarpone Cheese, Cracked Pepper, Grana Parmesan Crisp	
MARYLAND LUMP CRAB CAKES*	36
Spicy Potato, Haricot Verts, Lemon Herb Aioli	
WOOD-GRILLED AHI TUNA*	29
Roasted Mushroom, Root Vegetable Stir-Fry, Miso Brown Butter, Sweet Tamari Glaze	
Farm-Fresh Gluten-Free Sides	
CACIO E PEPE RISOTTO	7
UN-FRIED STEAK-CUT FRIES	6
ROOT VEGETABLE STIR-FRY	7
RED BLISS MASHED POTATOES	6
WHIPPED SWEET POTATOES	7
Miso Brown Butter	
ROASTED BRUSSELS SPROUTS	7
Smoked Bacon, Crispy Onion	