

🌿 - 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

## 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

## ENTRÉE SALADS

### FILET WEDGE\*

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

### CHOPPED CHICKEN CAESAR

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

### WOOD-GRILLED SALMON\*

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

### PEPPER-CRUSTED TUNA NIÇOISE\*

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

## FARMER’S BUTCHER BLOCK

### PENNSYLVANIA PRIME NY STRIP\*

🍴 Roasted Potato, Haricot Verts, Red Chimichurri GF

### GRASS-FED FILET\*

🍴 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

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

## SEASONAL ENTRÉES

### PUMPKIN RAVIOLI

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

### PAN-ROASTED HALF-CHICKEN “COQ AU VIN”

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

### CEDAR PLANK SALMON\*

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

### SPICY SHRIMP NOODLE BOWL\*

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

### WINE-BRAISED SHORT RIB

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

### MARYLAND LUMP CRAB CAKES\*

🍴 Spicy Potato, Haricot Vert, Lemon Herb Aioli GF

### SCALLOP & SHRIMP CACIO E PEPE RISOTTO\*

Mascarpone Cheese, Cracked Pepper, Grana Parmesan Crisp GF

### WOOD-GRILLED AHI TUNA\*

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

### EGGPLANT PARMESAN

Bucatini, Fire-Roasted Marinara, Herbed Breadcrumbs, Local Mozzarella  
SUBSTITUTE VEGAN MOZZARELLA 🌿

## PLANT-BASED ENTRÉE BOWLS

### HAWAIIAN NOURISH BOWL

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

### LOCAL MUSHROOM BUCATINI

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

### AUTUMN VEGETABLE ROOT BOWL

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

UN-FRIED STEAK-CUT FRIES GF 🌿

ROOT VEGETABLE STIR-FRY GF 🌿

CREAMY MAC & CHEESE

7

6

7

7

WHIPPED SWEET POTATOES

Miso Brown Butter GF

RED BLISS MASHED POTATOES GF

ROASTED BRUSSELS SPROUTS

Smoked Bacon, Crispy Onion GF

7



6

7

7

\* 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.


ROSÉ WINES

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

















WHITE WINES

HOUSE	4OZ	7OZ	BOTTLE
<b>PINOT GRIGIO</b>	6	9	28
 <b>SAUVIGNON BLANC</b>	6	9	28
<b>CHARDONNAY</b>	6	9	28




BY-THE-GLASS OR BOTTLE

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

RED WINES

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

CHAMPAGNE // SPARKLING

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

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 16

Basil Hayden Bourbon, Cranberry Juice, Ginger Ale, Orange Bitters, Fresh Cranberries

SPICED PEAR MOSCOW MULE 14

Stateside Vodka, St George Spiced Pear Liqueur, Pear Purée, Lime Juice, Ginger Beer, Fresh Pear

VANILLA CHAI MARTINI 15

Porter’s Orchard Gin, Chai Tea, Vanilla Syrup, Lemon Juice, Aquafaba, Star Anise

APPLE CIDER MARGARITA 14

Tres Agaves Blanco Tequila, Local Apple Cider, PA Maple Syrup, Lemon Juice, Cinnamon Sugar, Fresh Apple

PUMPKIN RUM SWIZZLE 14

Planteray Spiced Rum, Triple Sec, Ube Syrup, Pumpkin Purée, Cinnamon Stick

SMOKED MAPLE MANHATTAN 16

Dubliner Honeycomb Whiskey, Carpano Dry Vermouth, PA Maple Syrup, Black Walnut Bitters, King Cube, Live Smoke, Toasted Walnut

CRANBERRY APPLE SPRITZ 13

SPRITZ! Italia, Jack Daniels Tennessee Apple, Local Apple Cider, Cranberry Juice, Fresh Cranberry

SALTED CARAMEL ESPRESSO MARTINI 16

Weber Ranch Organic Vodka, Dorda Salted Caramel Liqueur, Cantera Negra Café Liqueur, Espresso

SEASONAL SANGRIAS

WHITE, GINGER PEAR 10

White Wine, Barrows Ginger Liqueur, Lemon Juice, Vanilla Syrup, Fresh Pear

ROSÉ, CRANBERRY VANILLA 10

Rosé Wine, Stoli Vanilla Vodka, Vanilla Syrup, Cranberry Juice, Lemon Juice, Fresh Cranberries

RED, SPICED APPLE 10

Red Wine, Jack Daniels Tennessee Apple, Local Apple Cider, PA Maple Syrup, Fresh Apple

SANGRIA FLIGHTS (3) 3OZ. POURS OF HOUSE-MADE SANGRIA 14

SEASONAL MOCKTAILS

ICED CHAI LATTE 7

Chai Tea, Vanilla Syrup, Organic Oat Milk, Star Anise

MAPLE CRANBERRY APPLE CIDER 7

Local Apple Cider, Cranberry Juice, PA Maple Syrup, Lemon Juice, Fresh Apple

SPICED PEAR REFRESHER 7

Pear Purée, Vanilla Syrup, Ginger Beer, Lime Juice, Fresh Pear

AUTUMN POMEGRANATE PUNCH 7

POM Juice, Ube Syrup, Cranberry Juice, Lemon Juice, Organic Oat Milk, Fresh Cranberry

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

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

ASK YOUR SERVER ABOUT OUR DRAFT BEER LIST

GLUTEN-FREE BREAD SUBSTITUTIONS:

GLUTEN-FREE FLATBREAD +\$3 / GLUTEN-FREE ROLL +\$2

# HARVEST

SEASONAL GRILL & WINE BAR

## *Autumn Lunch Additions*

AVAILABLE UNTIL 3:30PM. SERVED WITH A HARVEST  
SIDE SALAD & PICKLE. SUBSTITUTE ANY SIDE FOR  
AN ADDITIONAL CHARGE.

GLUTEN-FREE ROLL (\$2), FLATBREAD (\$3) OR CORN  
TORTILLA (TACOS) AVAILABLE UPON REQUEST

### ROASTED MUSHROOM WRAP

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

**\$17**

### FARM-FRESH EGG SALAD SANDWICH

House-Baked & Toasted Croissant,  
Tomato & Bibb Lettuce

**\$14**

### KOREAN BBQ SHORT RIB TACO

Pickled Vegetable, Bulgogi Glaze,  
Spicy Mayo, Scallion

**\$18**

### CRAB CAKE SLIDERS\*

Bibb Lettuce, Citrus-Chive Aioli,  
Grilled Brioche

**\$18**

\* 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

## *Refresh* WITH A *Seasonal Mocktail*

### 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**



## HAPPY HOUR

MONDAY-FRIDAY | 3:00-6:00PM  
ALSO AVAILABLE SATURDAY 3:00-6:00PM  
AT HARVEST COLLEGEVILLE

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**25% OFF PREMIUM WINES BY THE GLASS**

**\$4 LOCAL DRAFT OR BOTTLED BEER**

**\$5 SEASONAL SANGRIAS**

**\$5 HOUSE WINES**  
7OZ. POUR

**\$5 MOCKTAILS**

**\$6 SEASONAL SPRITZ**

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### — HANDHELDS | 1 EACH PER ORDER —

**BEEF SLIDER\* | 3**

Mild Cheddar, Caramelized Onion, Brioche, Pickle

**THAI CHICKEN TACO | 3**

Spicy Peanut, Avocado

**CRAB CAKE SLIDER\* | 5**

Bibb Lettuce, Citrus-Chive Aioli, Grilled Brioche

**KOREAN BBQ SHORT RIB TACO | 5**

Pickled Vegetable, Bulgogi Glaze, Spicy Mayo, Scallion

### — SMALL PLATES —

**WILD CAUGHT GRILLED SHRIMP | 11**

Spicy Potato, Roasted Pepper, Chorizo Crumble GF

**BUFFALO CAULIFLOWER “WINGS” | 10**

Whipped Bleu Cheese, Shaved Celery Salad GF

**KOREAN PORK DUMPLINGS | 10**

Sweet & Spicy Bulgogi Sauce, Sriracha Mayo, Scallion

### — SHAREABLES —

**TUNA POKE NACHOS | 14**

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

**WARM BUTTERNUT SQUASH  
& ASIAGO DIP | 10**

Lancaster County Butternut Squash, Asiago,  
Caramelized Onion, Brioche Toast

**AUTUMN HUMMUS | 10**

Chipotle Maple Chickpea, Toasted Naan, Vegetable Chip V

**GLUTEN-FREE FLATBREAD AVAILABLE UPON REQUEST**

## — Seasonal Sangrias —

### **WHITE, GINGER PEAR | 5**

White Wine, Barrows Ginger Liqueur, Lemon Juice,  
Vanilla Syrup, Fresh Pear

### **RED, SPICED APPLE | 5**

Red Wine, Jack Daniels Tennessee Apple, Local Apple Cider,  
PA Maple Syrup, Fresh Apple

### **ROSÉ, CRANBERRY VANILLA | 5**

Rosé Wine, Stoli Vanilla Vodka, Vanilla Syrup, Cranberry Juice,  
Lemon Juice, Fresh Cranberries

## — Seasonal Cocktails —

### **HARVEST CRANBERRY OLD FASHIONED | 16**

Basil Hayden Bourbon, Cranberry Juice, Ginger Ale,  
Orange Bitters, Fresh Cranberries

### **SPICED PEAR MOSCOW MULE | 14**

Stateside Vodka, St. George Spiced Pear Liqueur, Pear Purée,  
Lime Juice, Ginger Beer, Fresh Pear

### **VANILLA CHAI MARTINI | 15**

Porter's Orchard Gin, Chai Tea, Vanilla Syrup, Lemon Juice,  
Aquafaba, Star Anise

### **APPLE CIDER MARGARITA | 14**

Tres Agaves Blanco Tequila, Local Apple Cider, PA Maple Syrup,  
Lemon Juice, Cinnamon Sugar, Fresh Apple

### **PUMPKIN RUM SWIZZLE | 14**

Planteray Spiced Rum, Triple Sec, Ube Syrup,  
Pumpkin Purée, Cinnamon Stick

### **SMOKED MAPLE MANHATTAN | 16**

Dubliner Honeycomb Whiskey, Carpano Dry Vermouth, PA Maple Syrup,  
Black Walnut Bitters, King Cube, Live Smoke, Toasted Walnut

### **CRANBERRY APPLE SPRITZ | 13**

SPRITZ! Italia, Jack Daniels Tennessee Apple, Local Apple Cider,  
Cranberry Juice, Fresh Cranberry

### **SALTED CARAMEL ESPRESSO MARTINI | 16**

Weber Ranch Organic Vodka, Dorda Salted Caramel Liqueur,  
Cantera Negra Café Liqueur, Espresso

## — Seasonal Mocktails —

### **ICED CHAI LATTE | 5**

Chai Tea, Vanilla Syrup, Organic Oat Milk, Star Anise

### **MAPLE CRANBERRY APPLE CIDER | 5**

Local Apple Cider, Cranberry Juice, PA Maple Syrup,  
Lemon Juice, Fresh Apple

### **SPICED PEAR REFRESHER | 5**

Pear Purée, Vanilla Syrup, Ginger Beer, Lime Juice, Fresh Pear

### **AUTUMN POMEGRANATE PUNCH | 5**

POM Juice, Ube Syrup, Cranberry Juice, Lemon Juice,  
Organic Oat Milk, Fresh Cranberry

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

🌱 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



# 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, Spicy Mayo & 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 Focaccia, 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



GF - GLUTEN-FREE

# HARVEST

SEASONAL GRILL & WINE BAR

## *Nutritious Snacks*

CUCUMBERS, CARROTS, CELERY, PLANT-BASED RANCH | 5 GF

LOCAL APPLES, CARAMEL SAUCE, GRAHAM CRACKERS | 5 GF

HUMMUS & VEGGIE CHIPS | 6 GF

## *Healthy Entrées*

INCLUDES CHOICE OF TWO SIDES & DRINK

CHICKEN BREAST | 14 GF

NORTH ATLANTIC SALMON\* | 16 GF

PASTA & TURKEY MEATBALLS | 14

House-Made Marinara Sauce

CREAMY MAC N CHEESE | 12

FLATBREAD PIZZA | 13

BEEF SLIDERS | 15

Mild Cheddar Cheese

KIDS FILET | 17 GF

## *Farm-Fresh Sides*

UN-FRIED FRIES GF

SEASONAL FRUIT GF

SEASONAL RICE GF

SEASONAL VEGGIES GF

APPLESAUCE GF

## *Brunch includes drink*

SERVED SUNDAYS 11AM-3:30PM

SEASONAL FRENCH TOAST | 12

Maple Syrup, Powdered Sugar, Seasonal Fruit

SCRAMBLED EGGS | 14

Breakfast Potato, English Muffin and Choice of Seasonal Fruit or Bacon GF

KIDS BREAKFAST SANDWICH | 14

English Muffin, Fried Egg, Mild Cheddar, Bacon, Breakfast Potato, Seasonal Fruit

## *drinks*

LOCAL MILK  
Plain or Chocolate

LEMONADE

APPLE JUICE

ORANGE JUICE

HONEST® KIDS  
ORGANIC JUICES

KID'S SODA

\* The consumption of raw or undercooked meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

