

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

HARVEST

SEASONAL GRILL & WINE BAR

VIEW OUR GLUTEN-FREE & PLANT-BASED MENU



HARVEST'S FARMERS & ARTISANS

BRUBAKER APIARIES
ASPERS, PA
HIGHSPIRE HILLS FARM
GLENMOORE, PA

WHITE HORSE FARMERS MARKET
GAP, PA
AUKER'S GREEN HOUSE
BRUSH VALLEY PA

BAKER STREET BREAD COMPANY
CHESTNUT HILL, PA
SEVEN STARS FARM
PHOENIXVILLE, PA

CLOVER CREEK DAIRY
WILLIAMSBURG PA
CALKINS CREAMERY
HONESDALE, PA

FLATBREADS

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

- FRENCH ONION** 12
Calkins Creamery Gruyere, Caramelized Onion, Cabernet Reduction, Fresh Thyme
- MARGHERITA** 9
Caputo Brothers Mozzarella, House-Made Marinara, Basil
- PEAR & BLEU** 13
Clover Creek Dairy Bleu Cheese, Arugula, Fig Glaze
- KENNETT SQUARE MUSHROOM & ROSEMARY** 10
Plant-Based Bechamel, Caramelized Onion, Arugula 🌱

SOUPS & SMALL SALADS

- BUTTERNUT SQUASH SOUP** CUP 7 / BOWL 13
Toasted Pumpkin Seed, Local Honey GF
- THREE BEAN TURKEY CHILI** CUP 7 / BOWL 13
Clover Creek Dairy Cheddar Cheese, Sour Cream & Chive GF
- VINTAGE GREEK SALAD** 10
Tomatoes, Chickpeas, Red Onions, Cucumbers, Romaine, Kalamata Olives, Feta GF
- CITRUS BEET SALAD** 11
Salt Roasted Beets, Baby Greens, Citrus, Whipped Goat Cheese, Pistachio, Pomegranate GF
- BABY GREENS SALAD** 9
Mixed Greens, Prosecco Poached Pears, Toasted Pecans, Cranberries, 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** 14
Bibb Lettuce, Pickled Carrot, Sriracha Peanut, Scallion, Thai Peanut Sauce, Spicy Mayo & Ginger Soy GF
- ANGRY CASHEW SHRIMP** 17
Sriracha Cashew-Wonton Crumble, Crispy Onion, Sesame, Scallion
- LOCAL ARTISAN CHEESE PLATE** 17
🍷 Chef's Selected Cheeses, Local Orchard Apples, Candied Walnuts, Crostini, Local Honey, House-Made Jam
- WARM BUTTERNUT SQUASH & ASIAGO DIP** 15
🍷 White Horse Market Butternut Squash, Asiago, Caramelized Onion, Brioche Toast
- TUNA POKE NACHOS*** 18
Crispy Wonton, Avocado, Pickled Red Onion, Scallion, Jalapeño, Ginger Soy, Spicy Mayo
- WINTER HUMMUS** 14
Chipotle Maple Chickpeas, Toasted Naan, Vegetable Chips 🌱
GLUTEN-FREE FLATBREAD AVAILABLE UPON REQUEST
- KOREAN BBQ PORK DUMPLINGS** 14
Sweet & Spicy Bulgogi Sauce, Sriracha Mayo, Scallions
- ROASTED BRUSSELS SPROUTS** 14
Cranberry-Apple Relish, Toasted Pumpkin Seed, Citrus Garlic Yogurt GF
- BUFFALO CAULIFLOWER "WINGS"** 13
White Horse Market Cauliflower, Whipped Bleu Cheese, Shaved Celery Salad, Buffalo Sauce 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*** 18
🍷 Mild Cheddar, Caramelized Onion, Lettuce & Tomato, Brioche
- GRILLED CHICKEN SANDWICH** 17
🍷 Gruyere, Smoked Bacon, Baby Greens, Dijonnaise, Ciabatta
- NORTH ATLANTIC SALMON BLT*** 19
Sundried Tomato Pesto, Lemon Chive Aioli, Bacon, Grilled Naan
- LOCAL BISON BURGER*** 21
🍷 Arugula, Bleu Cheese, Apple Chutney, Citrus Mustard Aioli, Brioche

ENTRÉE SALADS

- FILET WEDGE*** 23
🍷 Iceberg, Cherry Tomatoes, Crumbled Bleu Cheese, Bacon, Red Onions, Creamy Garlic Asiago Dressing GF
- CHOPPED CHICKEN CAESAR** 19
🍷 Chilled Chicken, Auker's Green House 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

FARMER'S BUTCHER BLOCK

- PENNSYLVANIA PRIME NY STRIP*** 47
🍷 Roasted Potato, Haricot Verts, Cabernet Reduction GF
- GRASS-FED FILET*** 43
🍷 Yukon Gold Garlic Mashed Potatoes, Roasted Carrots, Demi Glace GF
- DRY-RUBBED LAMB LOIN** 38
🍷 Whipped Sweet Potatoes, Roasted Brussels Sprouts, Mint Chimichurri, Pomegranate Relish GF

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

SEASONAL ENTRÉES

- SESAME CHICKEN** 28
Jasmine Rice, Seasonal Asian Vegetables, Scallion, Cilantro, Ginger Tamari Glaze GF
SUBSTITUTE ORGANIC TOFU 🌱
- PAN-ROASTED HALF-CHICKEN "COQ AU VIN"** 31
Red Wine-Braised Chicken, Smoked Bacon, Mushroom & Pearl Onion, Brown Butter Carrot, White Bean Purée GF
- TOFU PAD THAI** 25
Rice Noodles, Savoy Cabbage, Egg, Peanut, Scallion, Sprouts, Spicy Peanut Sauce GF
- SPICY SHRIMP NOODLE BOWL*** 29
6-Pepper Spice, Ginger Soy, Shiitake Mushroom, Carrot, Snow Pea, Pepper, Toasted Cashew, Cilantro, Scallion
SUBSTITUTE ORGANIC TOFU 🌱
- WINE-BRAISED SHORT RIB** 39
🍷 Yukon Gold Mashed Potatoes, Roasted Carrots, Red Wine-Shallot Demi, Pickled Onions GF
- MARYLAND LUMP CRAB CAKES*** 36
🍷 Spicy Potato, Haricot Verts, Lemon Herb Aioli GF
- SCALLOP & SHRIMP CACIO E PEPE RISOTTO*** 34
Mascarpone Cheese, Cracked Pepper, Parmesan Crisp GF
- CEDAR PLANK SALMON*** 29
Roasted Potato & Carrots, French Green Beans, Lemon-Garlic Yogurt GF

PLANT-BASED ENTRÉE BOWLS

- CUBAN BLACK BEAN BOWL** 18
Jasmine Rice, Spiced Sweet Potato, Roasted Peppers, Jalapeño, Chipotle Maple Chickpeas, Coconut, Lime GF 🌱
- LOCAL MUSHROOM BUCATINI** 18
Kennett Square Mushrooms, Miso-Cashew Cheese, Porcini Plant-Based Bechamel, "Buttered" Breadcrumbs 🌱
- WINTER ROOT VEGETABLE BOWL** 16
Seasonal Root Vegetables, Haricot Verts, 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 | WHIPPED SWEET POTATOES | 7 |
| UN-FRIED STEAK-CUT FRIES GF 🌱 | 6 | Miso Brown Butter GF | |
| THAI PINEAPPLE FRIED RICE | 8 | YUKON GOLD GARLIC MASHED POTATOES GF | 6 |
| CREAMY MAC & CHEESE | 7 | ROASTED BRUSSELS SPROUTS | 7 |
| | | Smoked Bacon, Crispy Onion GF | |

* 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

	40Z	70Z	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	40Z	70Z	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	40Z	70Z	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", JOEL GOTT & CHARLES BEILER, 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
✓ PETITE SIRAH, ESTATE GROWN, MCMANIS FAMILY VINEYARDS Lodi, California	8	13	46

CHAMPAGNE // SPARKLING

	40Z	70Z	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

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 FIG BOURBON Basil Hayden Straight Bourbon, Harvest Fig Glaze, Orange Bitters, Ginger Ale, Organic Agave, Orange Twist	16
WHITE CRANBERRY COSMOPOLITAN Stateside Vodka, Garden Party Rosemary Liqueur, White Cranberry Juice, Lime Juice, Organic Agave, Aquafaba, Fresh Rosemary, Cranberries	14
BLOOD ORANGE NEGRONI St George Valley Gin, Campari, Carpano Sweet Vermouth, Blood Orange Purée, Blood Orange Crisp	16
HOT HONEY MARGARITA Sauza Blue Tequila, Ancho Reyes Chile Liqueur, Local Honey, Lemon Juice, Salt & Chile Pepper Rim, Chile de Arbol	15
CITRUS & SAGE MOJITO Cruzan Citrus Rum, Mandarin Purée, Sage Syrup, Lime Juice, Soda, Fresh Lime & Sage	13
BLACK WALNUT SMOKEY MANHATTAN David E Black Label Bourbon, Maraska Chocolate Walnut Liqueur, Carpano Sweet Vermouth, King Cube, Live Smoke, Toasted Walnut	16
BLOOD ORANGE SPRITZ SPRITZ! Italia, Cruzan Citrus Rum, Blood Orange Purée, Sage Syrup, Blood Orange Crisp, Fresh Sage	13
WHITE CHOCOLATE & PEPPERMINT MOCHATINI Weber Ranch Organic Vodka, Marie Brizard White Chocolate Liqueur, Crème de Menthe, Espresso	16
HOUSE-MADE SEASONAL SANGRIAS	
WHITE, CHAMOMILE HONEY White Wine, Chamomile Tea, Barrow's Ginger Liqueur, Local Honey, Lemon Juice, Fresh Lemon	10
ROSÉ, CRANBERRY CITRUS Rosé Wine, Cruzan Citrus Rum, Mandarin Purée, Cranberry Juice, Sage Syrup, Fresh Orange & Cranberry	10
RED, SPICED CHERRY Red Wine, Dubliner "Firey Irish" Whiskey, Tart Cherry Juice, Lemon Juice, Organic Agave, Cinnamon Stick, Tart Cherry	10
SANGRIA FLIGHTS (3) 30Z. POURS OF HOUSE-MADE SANGRIA	14

SEASONAL MOCKTAILS

CHAMOMILE ARNOLD PALMER Organic Chamomile Tea, Honey Syrup, Lemon Juice, Fresh Lemon	7
APPLE CIDER MULE Local Apple Cider, Lime Juice, Barrit's Ginger Beer, Lime Wheel	7
BLOOD ORANGE REFRESHER Blood Orange Purée, Sage Syrup, Lime Juice, Soda, Blood Orange Crisp	7
CHERRY & FIG PUNCH Tart Cherry Juice, Harvest Fig Glaze, Lime Juice, Organic Agave, Tart Cherry	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
GLUTEN-FREE SEASONAL	MP	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

GLUTEN-FREE BREAD SUBSTITUTIONS:

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

HARVEST

SEASONAL GRILL & WINE BAR

Winter 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 Mushrooms,
Roasted Peppers & Onions,
Mozzarella, Toasted Lavash

\$17

HARVEST AVOCADO BLT

Applewood Smoked Bacon, Lettuce, Tomato Pesto,
Avocado Mash, Lemon Herb Mayo

\$17

KOREAN BBQ SHORT RIB TACO

Pickled Vegetables, Bulgogi Glaze,
Spicy Mayo, Scallion

\$16

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*

CHAMOMILE ARNOLD PALMER

Organic Chamomile Tea, Honey Syrup,
Lemon Juice, Fresh Lemon

\$7

APPLE CIDER MULE

Local Apple Cider, Lime Juice,
Barrit's Ginger Beer, Lime Wheel

\$7

BLOOD ORANGE REFRESHER

Blood Orange Purée, Sage Syrup,
Lime Juice, Soda, Blood Orange Crisp

\$7

CHERRY & FIG PUNCH

Tart Cherry Juice, Harvest Fig Glaze, Lime Juice,
Organic Agave, Tart Cherry

\$7

HAPPY HOUR

TIMES VARY BY LOCATION. CONTACT YOUR LOCAL HARVEST FOR MORE INFO

Available At Our Bar & Designated Areas

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

— HANDHELDS | 1 EACH PER ORDER —

BEEF SLIDER* | 3

Mild Cheddar, Caramelized Onion, Brioche, Pickle

THAI CHICKEN TACO | 3

Spicy Peanut, Avocado, Peanut Sauce

CRAB CAKE SLIDER* | 5

Bibb Lettuce, Citrus-Chive Aioli, Grilled Brioche

KOREAN BBQ SHORT RIB TACO | 5

Pickled Vegetables, Bulgogi Glaze, Spicy Mayo, Scallion

— SMALL PLATES —

ANGRY CASHEW SHRIMP | 11

Sriracha Cashew-Wonton Crumble, Crispy Onion, Sesame, Scallion

BUFFALO CAULIFLOWER "WINGS" | 10

White Horse Market Cauliflower, Whipped Bleu Cheese, Shaved Celery Salad, Buffalo Sauce 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

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

WINTER HUMMUS | 10

Chipotle Maple Chickpeas, Toasted Naan, Vegetable Chips V

GLUTEN-FREE FLATBREAD AVAILABLE UPON REQUEST

Seasonal Sangrias

WHITE, CHAMOMILE HONEY | 5

White Wine, Chamomile Tea, Barrow's Ginger Liqueur, Local Honey, Lemon Juice, Fresh Lemon

RED, SPICED CHERRY | 5

Red Wine, Dubliner "Firey Irish" Whiskey, Tart Cherry Juice, Lemon Juice, Organic Agave, Cinnamon Stick, Tart Cherry

ROSÉ, CRANBERRY CITRUS | 5

Rosé Wine, Cruzan Citrus Rum, Mandarin Purée, Cranberry Juice, Sage Syrup, Fresh Orange & Cranberry

Seasonal Cocktails

HARVEST FIG BOURBON | 16

Basil Hayden Straight Bourbon, Harvest Fig Glaze, Orange Bitters, Ginger Ale, Organic Agave, Orange Twist

WHITE CRANBERRY COSMOPOLITAN | 14

Stateside Vodka, Garden Party Rosemary Liqueur, White Cranberry Juice, Lime Juice, Organic Agave, Aquafaba, Fresh Rosemary, Cranberries

BLOOD ORANGE NEGRONI | 16

St George Valley Gin, Campari, Carpano Sweet Vermouth, Blood Orange Purée, Blood Orange Crisp

HOT HONEY MARGARITA | 15

Sauza Blue Tequila, Ancho Reyes Chile Liqueur, Local Honey, Lemon Juice, Salt & Chile Pepper Rim, Chile de Arbol

CITRUS & SAGE MOJITO | 13

Cruzan Citrus Rum, Mandarin Purée, Sage Syrup, Lime Juice, Soda, Fresh Lime & Sage

BLACK WALNUT SMOKEY MANHATTAN | 16

David E Black Label Bourbon, Maraska Chocolate Walnut Liqueur, Carpano Sweet Vermouth, King Cube, Live Smoke, Toasted Walnut

BLOOD ORANGE SPRITZ | 13

SPRITZ! Italia, Cruzan Citrus Rum, Blood Orange Purée, Sage Syrup, Blood Orange Crisp, Fresh Sage

WHITE CHOCOLATE & PEPPERMINT MARTINI | 16

Weber Ranch Organic Vodka, Marie Brizard White Chocolate Liqueur, Crème de Menthe, Espresso

Seasonal Mocktails

CHAMOMILE ARNOLD PALMER | 5

Organic Chamomile Tea, Honey Syrup, Lemon Juice, Fresh Lemon

APPLE CIDER MULE | 5

Local Apple Cider, Lime Juice, Barrit's Ginger Beer, Lime Wheel

BLOOD ORANGE REFRESHER | 5

Blood Orange Purée, Sage Syrup, Lime Juice, Soda, Blood Orange Crisp

CHERRY & FIG PUNCH | 5

Tart Cherry Juice, Harvest Fig Glaze, Lime Juice, Organic Agave, Tart

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

Brunch Shareables & Sides

CINNAMON BUNS | 12

🍷 Spiced Cream Cheese Frosting, Pecan Crumble

LOCAL FARMS CHEESE PLATE | 17

🍷 Chef's Selected Cheeses, Candied Walnuts, Crostini,
Local Honey, Local Orchard Apples, House-Made Jam

CINNAMON WONTON CRISPS | 7

Cinnamon Sugar, Warm Apple Cranberry Chutney

BRUNCH POTATOES | 6

Red Bliss Potato and Sautéed Shallot **GF**

ENGLISH MUFFIN | 4

Whipped Butter, Jam

SMOKED BACON | 7 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 Vegetables,
Caramelized Onion, Natural Jus **GF**

CINNAMON BUN FRENCH TOAST | 17

🍷 Spiced Cream Cheese Frosting, Local Maple Syrup

BREAKFAST SANDWICH | 15

🍷 Highspire Hills Farm Fresh Eggs, Bacon, Cheddar,
House-Baked Croissant, Breakfast Potatoes

TWO EGG FARMER'S BREAKFAST | 14

🍷 2 Eggs, Bacon, Breakfast Potatoes, Brioche Toast,
Local Jam

NY STRIP STEAK & EGGS | 46

🍷 Cabernet Reduction, Brunch Potatoes **GF**

BRUNCH BURGER | 19

🍷 Gruyere, Highspire Hills Farm Fresh Egg, Bacon

BRUNCH BURRITO | 17

Scrambled Eggs, Smoked Bacon, Seasoned Potatoes,
🍷 Pickled Vegetables, Jack-Cheddar Cheese, Guacamole,
Pico, Sour Cream

HARVEST

SEASONAL GRILL & WINE BAR

winter brunch additions

AVAILABLE EVERY SUNDAY UNTIL 3:30PM

🌿 PLANT-BASED DISH

🍷 DENOTES OVER 500
CALORIE ITEM

GF NATURALLY GLUTEN-FREE

GLUTEN-FREE ROLL
SUBSTITUTION +\$2

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 Pesto, Avocado Mash,
Lemon Herb Mayo

ROASTED MUSHROOM WRAP | 17

Kennett Square Mushrooms, Roasted Peppers & Onions,
Mozzarella, Toasted Lavash

CRAB CAKE SLIDERS* | 18

Bibb Lettuce, Citrus-Chive Aioli, Grilled Brioche

Seasonal Brunch Cocktails

SPICED CIDER BRUNCH PUNCH | 12

Dubliner "Firey Irish" Whiskey, Local Apple Cider,
Cranberry Juice, Cinnamon Stick

WINTER WHITE MIMOSA | 11

Wycliff Bubbly, G.E. Massenez "Garden Party" Rosemary Liqueur,
White Cranberry Juice, Lime Juice, Cranberry

CHOCOLATE WALNUT MOCHACCINO | 13

Hidden Still Vanilla Vodka, Maraska Chocolate Walnut Liqueur, Espresso,
Vegan Cream, Toasted Walnut

Seasonal Bloody Marys

CLASSIC | 12

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

DIRTY | 13

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

SPICY | 12

Weber Ranch Organic Vodka, Harvest Bloody Mary Mix,
Sriracha, Fresh Jalapeño & Lime, Six-Pepper Spice Rim

* 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

Holiday Additions

AVAILABLE DECEMBER 3RD - DECEMBER 30TH
BEGINNING AT 3:00PM FOR DINE-IN SERVICE.
FULL MENU ALSO AVAILABLE

Appetizer

LOBSTER BISQUE

Citrus Crème Fraiche

\$15

Entrée

MISO-GLAZED BLACK COD*

Thai Pineapple Fried Rice, Lime

\$39

SURF & TURF*

Prime NY Strip & Cold Water Lobster Tail,
Parsnip Purée, Winter Vegetable Hash,
Lobster Butter, Bordelaise

\$64

BROILED LOBSTER TAILS*

Fontina Risotto, Garlic, Buttered Breadcrumbs,
Grilled Lemon, Fine Herb Oil

\$49

Dessert

WHITE CHOCOLATE MACADAMIA BREAD PUDDING

Frosted Cranberries, Butterscotch Sauce

\$12

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GF - NATURALLY GLUTEN-FREE
GLUTEN-FREE SUBSTITUTIONS:
GF FLATBREAD +\$3 / GF ROLL +\$2

HARVEST

SEASONAL GRILL & WINE BAR

WINTER 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, Thai Peanut Sauce, Ginger Soy GF

ROASTED BRUSSELS SPROUTS

Dried Cranberries, Toasted Pumpkin Seeds, Miso Mustard Vinaigrette GF

WINTER HUMMUS

Chipotle Maple Chickpeas, Toasted Naan, Vegetable Chips
GLUTEN-FREE FLATBREAD AVAILABLE UPON REQUEST

BUFFALO CAULIFLOWER "WINGS"

Plant-Based Ranch, Shaved Celery Salad GF

Small Salads

VINTAGE GREEK SALAD

Tomatoes, Chickpeas, Red Onions, Cucumbers, Romaine, Kalamata Olives

CITRUS BEET SALAD

Salt Roasted Beet, Baby Greens, Citrus, Pistachio, Pomegranate GF

BABY GREENS SALAD

Mixed Greens, Prosecco Poached Pears, Toasted Pecans, Cranberries, Pear Vinaigrette GF

ADD ORGANIC TOFU TO YOUR SALAD \$8

Handhelds

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

9

ROASTED MUSHROOM WRAP

17

Kennett Square Mushrooms, Roasted Peppers & Onions, Vegan Mozzarella, Toasted Lavash

10

Entrée Bowls

CUBAN BLACK BEAN BOWL

18

Jasmine Rice, Spiced Sweet Potato, Roasted Peppers, Jalapeño, Chipotle Maple Chickpeas, Coconut, Lime GF

14

LOCAL MUSHROOM BUCATINI

18

Kennett Square Mushrooms, Miso-Cashew Cheese, Porcini Plant-Based Bechamel, "Buttered" Breadcrumbs

14

WINTER ROOT VEGETABLE BOWL

16

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

14

ADD ORGANIC TOFU TO YOUR BOWL \$8

Seasonal Entrées

TOFU PAD THAI

25

Rice Noodles, Savoy Cabbage, Peanut, Scallion, Sprouts, Spicy Peanut Sauce GF

10

SESAME TOFU

28

Coconut Jasmine Rice, Seasonal Asian Vegetables, Scallion, Cilantro, Ginger Tamari Glaze

11

SPICY TOFU NOODLE BOWL

29

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

9

Farm-Fresh Plant-Based Sides

UN-FRIED STEAK-CUT FRIES GF

6

WHIPPED SWEET POTATOES GF

7

ROASTED BRUSSELS SPROUTS

7

Crispy Onion GF

HARVEST WINTER GLUTEN-FREE MENU

SEASONAL GRILL & WINE BAR

Flatbreads

- FRENCH ONION** 15
Calkins Creamery Gruyere, Caramelized Onion, Cabernet Reduction, Fresh Thyme
- MARGHERITA** 12
Caputo Brothers Mozzarella, House-Made Marinara, Basil
- PEAR & BLEU** 16
Clover Creek Dairy 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, Thai Peanut Sauce, Spicy Mayo & Ginger Soy
- ROASTED BRUSSELS SPROUTS** 13
Cranberry-Apple Relish, Toasted Pumpkin Seed, Citrus Garlic Yogurt
- WINTER HUMMUS** 17
Chipotle Maple Chickpeas, Gluten-Free Flatbread, Vegetable Chips
- BUFFALO CAULIFLOWER "WINGS"** 13
White Horse Market Cauliflower, Whipped Bleu Cheese, Shaved Celery Salad, Buffalo Sauce

Soups & Small Salads

- BUTTERNUT SQUASH SOUP** CUP 7/BOWL 13
Toasted Pumpkin Seed, Local Honey
- THREE BEAN TURKEY CHILI** CUP 7/BOWL 13
Clover Creek Dairy Cheddar Cheese, Sour Cream & Chive
- VINTAGE GREEK SALAD** 10
Tomatoes, Chickpeas, Red Onions, Cucumbers, Romaine, Kalamata Olives, Feta
- CITRUS BEET SALAD** 11
Salt Roasted Beets, Baby Greens, Citrus, Whipped Goat Cheese, Pistachio, Pomegranate
- BABY GREENS SALAD** 9
Mixed Greens, Prosecco Poached Pears, Toasted Pecans, Cranberries, 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
Gruyere, Smoked Bacon, 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 Tomatoes, Crumbled Bleu Cheese, Bacon, Red Onions, Creamy Garlic Asiago Dressing
- WOOD-GRILLED SALMON*** 22
Baby Spinach, Roasted Beet, Feta, Cranberry-Apple Relish, Agave-Glazed Walnut, Apple Vinaigrette

Entrée Bowls

- CUBAN BLACK BEAN BOWL** 18
Jasmine Rice, Spiced Sweet Potato, Roasted Peppers, Jalapeño, Chipotle Maple Chickpeas, Coconut, Lime
- WINTER ROOT VEGETABLE BOWL** 16
Seasonal Root Vegetables, Haricot Verts, 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, Cabernet Reduction
- GRASS-FED FILET*** 43
Yukon Gold Garlic Mashed Potatoes, Roasted Carrots, Demi Glace
- DRY-RUBBED LAMB LOIN** 38
Whipped Sweet Potatoes, Roasted Brussels Sprouts, Mint Chimichurri, Pomegranate Relish
- ADD ONS:
GRILLED SHRIMP* 11 | CRAB CAKE* 13
SAUTÉED MUSHROOMS 4 | CAMELIZED ONIONS 4

Seasonal Entrées

- SESAME CHICKEN** 28
Jasmine Rice, Seasonal Asian Vegetables, Scallion, Cilantro, Ginger Tamari Glaze
- SUBSTITUTE ORGANIC TOFU** ♻️
- PAN-ROASTED HALF-CHICKEN "COQ AU VIN"** 31
Red Wine-Braised Chicken, Smoked Bacon, Mushroom & Pearl Onion, Brown Butter Carrot, White Bean Purée
- TOFU PAD THAI** 27
Rice Noodles, Savoy Cabbage, Egg, Peanut, Scallion, Sprouts, Spicy Peanut Sauce
- WINE-BRAISED SHORT RIB** 39
Yukon Gold Mashed Potatoes, Roasted Carrots, Red Wine-Shallot Demi, Pickled Onions
- SCALLOP & SHRIMP CACIO E PEPE RISOTTO*** 34
Mascarpone Cheese, Cracked Pepper, Parmesan Crisp
- MARYLAND LUMP CRAB CAKES*** 36
Spicy Potato, Haricot Verts, Lemon Herb Aioli
- CEDAR PLANK SALMON*** 29
Roasted Potato & Carrots, French Green Beans, Lemon-Garlic Yogurt

Farm-Fresh Gluten-Free Sides

- CACIO E PEPE RISOTTO** 7
- UN-FRIED STEAK-CUT FRIES** 6
- YUKON GOLD GARLIC MASHED POTATOES** 6
- WHIPPED SWEET POTATOES** 7
Miso Brown Butter
- ROASTED BRUSSELS SPROUTS** 7
Smoked Bacon, Crispy Onion