

♻️ - 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 MENUS



HARVEST'S FARMERS & ARTISANS

BRUBAKER APIARIES
ASPERS, PA
HIGHSPIRE HILLS FARM
GLENMOORE, PA

WHITE HORSE FARMERS MARKET
GAP, PA
AUKER'S GREENHOUSE
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)

SPRING GARDEN

Goat Cheese, Sunny Harvest Co-Op Asparagus, Spiced Sunflower Seeds, Pesto, Local Honey

JAMAICAN JERK CHICKEN

Green Tree Mild Cheddar, Roasted Peppers, Jamaican Jerk Glaze

SMOKED SALMON

Charred Spring Onion Crema, Cucumbers, Lemon-Dill Aioli, Fennel

MARGHERITA

Caputo Brothers Mozzarella, House-Made Marinara, Basil

SOUPS & SMALL SALADS

SPRING VEGETABLE SOUP

Meyer Lemon, Herbs GF ♻️

CUP 7 / BOWL 13

KENNETT SQUARE MUSHROOM BISQUE

Truffle & Thyme GF

CUP 7 / BOWL 13

VINTAGE GREEK SALAD

Tomatoes, Chickpeas, Red Onions, Cucumbers, Romaine, Kalamata Olives, Feta, Greek Dressing GF

10.5

SPRING BEET SALAD

Sunny Harvest Co-Op Gold Beets, Greens, Manchego Cheese, Creamy Pepper Vinaigrette GF

13

CAESAR SALAD

Shredded Romaine & Kale, Lemon Crouton Crumb, Parmesan, Creamy Garlic Caesar Dressing

9.5

ADD A PROTEIN TO YOUR SALAD:

Chicken Breast 10 | Shrimp* 13 | Salmon* 13 | Organic Tofu 8 | Filet Tips* 16 | Lobster Tail* 16

APPETIZERS

THAI CHICKEN LETTUCE WRAPS

Auker's Greenhouse Bibb Lettuce, Sriracha Peanuts, Scallions, Spicy Mayo, Ginger Soy, Thai Peanut Sauce GF

14.5

LOCAL ARTISAN CHEESE BOARD

♻️ Chef's Selected Cheeses, Hazelnut Crisps, Tuscan Bread, Local Honey, Fruits, Lavash Crisps & House-Made Jams

19.5

PERUVIAN CHICKEN KABOB

Green Cabbage Slaw, Aji Verde, Scallions, Lime GF

16.5

TUNA POKE NACHOS*

Crispy Wonton, Avocado, Pickled Red Onions, Scallions, Jalapeños, Ginger Soy, Spicy Mayo

18

SPRING HUMMUS

Lemony Artichoke & Herbs, Roasted Garlic, Cucumber & Carrot Chips, Toasted Naan ♻️

14.5

GLUTEN-FREE FLATBREAD AVAILABLE UPON REQUEST

WHIPPED RICOTTA DIP

♻️ Lavender Truffle Honey, Spiced Walnut Crumble, Salted Tuscan Bread

16

KOREAN BBQ PORK DUMPLINGS

Sweet & Spicy Bulgogi Sauce, Sriracha Mayo, Scallions

14.5

FRIED GREEN TOMATOES & BURRATA

Spicy Pickled Vegetables, Basil Aioli GF

16

KUNG PAO CAULIFLOWER "WINGS"

Ginger Soy Glaze, Sriracha Peanuts, Scallions, Lime GF ♻️

13.5

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 Onions, Lettuce & Tomato, Brioche

18

GRILLED CHICKEN CLUB

♻️ Buttercup Brie, Smoked Bacon, Baby Greens, Tomato, Roasted Garlic Aioli, Naan

18

NORTH ATLANTIC SALMON BLT*

Sundried Tomato Pesto, Tomato, Lemon-Dill Mayo, Bacon, Naan

19

MAHI MAHI TACOS*

Mango Salsa, Cabbage Slaw, Spicy Green Mayo, Chili-Lime, Flour Tortillas

19

ADD A TACO \$6

ENTRÉE SALADS

FILET WEDGE*

♻️ Iceberg, Cherry Tomatoes, Crumbled Bleu Cheese, Bacon, Red Onions, Creamy Garlic Asiago Dressing GF

23

CHILLED CHICKEN CAESAR

♻️ Shredded Greens, Parmesan, Lemon Crouton Crumb, Creamy Garlic Caesar Dressing

19.5

WOOD-GRILLED TUNA*

Arugula & Watercress, Hearts of Palm, Olives, Radishes, Shaved Carrots, Pickled Shallots, Fennel, Tuscan Bread Croutons, Dijon Vinaigrette

23

JAMAICAN JERK SALMON*

Baby Greens, Avocado, Black Beans, Coconut, Almonds, Mangos, Red Onions, Mango Vinaigrette GF

22.5

FARMER'S BUTCHER BLOCK

PENNSYLVANIA PRIME NY STRIP*

♻️ Cheddar & Bacon Potato Gratin, Asparagus, Pickled Shallots, Horseradish Crema, Chives GF

47

GRASS-FED FILET*

♻️ Charred Spring Onions, Broccolini, Roasted Yukon Gold Potatoes, Red Wine-Shallot Demi Glace GF

43

GRILLED SPRING LAMB*

♻️ Feta Purée, Pesto, Roasted Potatoes & Spring Vegetables, Balsamic, Lemon GF

38

ADD ONS: Lobster Tail* 16 | Grilled Shrimp* 13 | Crab Cake* 13
Sautéed Mushrooms 4 | Caramelized Onions 4

SEASONAL ENTRÉES

LEMON-THYME HALF ROASTED CHICKEN

Potatoes, Carrots, Asparagus, White Wine Citrus Pan Sauce, Fines Herbes GF

29.5

PAN-SEARED ALASKAN HALIBUT*

Potato & Spring Vegetables, Grilled Lemon Citronette GF

36

SPRING BURRATA RAVIOLI

♻️ Charred Artichokes, Burrata, English Peas, Citrus Parmesan Cream, EVOO

25

SESAME CHICKEN

♻️ Jasmine Rice, Seasonal Asian Vegetables, Scallions, Cilantro, Ginger Tamari Glaze GF

28

MAKE IT PLANT-BASED BY SUBSTITUTING ORGANIC TOFU ♻️

SPICY SHRIMP NOODLE BOWL*

6-Pepper Spice, Ginger Soy, Shiitake Mushrooms, Carrots, Snap Peas, Peppers, Toasted Cashews, Cilantro, Scallions

29

MAKE IT PLANT-BASED BY SUBSTITUTING ORGANIC TOFU ♻️

BERKSHIRE PORK CUTLET MILANESE

♻️ Asparagus & Fennel Salad, Manchego, Garlic Aioli GF

34

MARYLAND LUMP CRAB CAKES*

♻️ Old Bay Butter, Roasted Gold Potatoes, Asparagus, Cajun Remoulade GF

36.5

NEW BEDFORD SCALLOP & SHRIMP RISOTTO*

Saffron Tomato Cream, Spring Peas, Asiago Crisp, Radishes, Chive Oil GF

33.5

CEDAR PLANK SALMON*

Roasted Potatoes & Carrots, Broccolini, Lemon-Dill Aioli, Chive Oil, Grilled Lemon GF

29

PLANT-BASED ENTRÉE BOWLS

CUBAN BLACK BEAN BOWL

Jasmine Rice, Adobo Spiced Yucca, Roasted Peppers, Smoked Chickpeas, Pickled Shallots, Radishes, Jalapeños, Lime GF ♻️

17.5

LONGEVITY BOWL

Jasmine Rice, Baby Broccoli, Snap Peas, Kale "Seaweed Salad", Pickled Carrots, Avocado, Mangos, Scallions, Miso Vinaigrette, Wonton Crisps ♻️

17

LEMON KALE PESTO BUCATINI

Local-Made Pasta, Shaved Asparagus, Tuscan Kale, Citrus Bread Crumbs, Meyer Lemon Oil, Macadamia "Ricotta" ♻️

17.5

ADD A PROTEIN TO YOUR BOWL:

Chicken Breast 10 | Shrimp* 13 | Salmon* 13 | Organic Tofu 8 | Filet Tips* 16 | Lobster Tail* 16

FARM-FRESH SIDES

SAFFRON TOMATO RISOTTO

Asiago Crisp GF

8

UN-FRIED STEAK-CUT FRIES GF ♻️

6

SUNNY HARVEST CO-OP ROASTED CARROTS

Feta, Lavender Truffle Honey, Spiced Walnut Crumble, Sumac GF

7

CREAMY MAC & CHEESE

7

POTATO GRATIN

Cheddar Cheese, Bacon, Chives GF

8.5

ROASTED SPRING VEGETABLES

Asparagus, Fennel, Gold Potatoes, Peppers, Onions, Citrus Pesto GF

6

GRILLED BROCCOLINI

Roasted Garlic, Jalapeño Aioli, Chimichurri GF

7.5

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
ROSÉ, VINHO VERDE, SOL REAL Vinho Verde, Portugal	7	12	42

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
🌱 CHENIN BLANC, MATANZAS CREEK California	7	12	42
🌱 SAUVIGNON BLANC, BONTERRA ORGANIC ESTATES California	7	12	42
SAUVIGNON BLANC, KURANUI Marlborough, New Zealand	8	13	46
SAUVIGNON BLANC, LES TROIS NEVEUX Loire Valley, France	7	12	42
WHITE BLEND, "LUCKY NO. 9", EVOLUTION, Columbia & Willamette Valleys, Oregon	8	13	46
WHITE RHÔNE BLEND, GRANDE RESERVE DES CHALLIERES BLANC Luberon, Rhône Valley, France	8	13	46
CHARDONNAY, UNOAKED, "LE SANS BOIS" MOREAU ET FILS Chablis, France	9	14	50
CHARDONNAY, HARVEST, "CHARGE" California	8	13	46
CHARDONNAY, "RIVERSTONE", J. LOHR VINEYARDS Monterey, California	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
MONTEPULCIANO D'ABRUZZO, PIETRAME Abruzzo, Italy	8	13	46
🌱 SANGIOVESE, TENUTA SASSOREGALE, MAREMMA TOSCANA Tuscany, Italy	7	12	42
🌱 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
🌱 RED BLEND, SYRAH-NERO D'AVOLO, "BENUARA", CUSAMANO Sicily, Italy	10	16	58
🌱 SHIRAZ, FIRST DROP, "MOTHER'S MILK" Barossa Valley, Australia	9	14	50
🌱 RED BLEND, "PESSIMIST", DAOU VINEYARDS Paso Robles, California	10	16	58
CABERNET SAUVIGNON, HARVEST, "CHARGE" California	8	13	46
🌱 SUPER TUSCAN, "POGGIO ALLA GUARDIA", ROCCA DI FRASSINELLO Maremma Toscana D.O.C., Italy	13	20	65
RED BLEND, "BIRDS OF PREY", AVIARY VINEYARDS Napa Valley, California	9	14	50
🌱 CABERNET SAUVIGNON, DUCKHORN VINEYARDS, "GREENWING" Columbia Valley, Washington	11	18	60
🌱 CABERNET SAUVIGNON, JUGGERNAUT, "HILLSIDE" California	10	16	58
🌱 CABERNET SAUVIGNON, NAPA FAMILY VINEYARDS Napa Valley, California	13	20	65
🌱 PETITE SIRAH, ESTATE GROWN, MCMANIS FAMILY VINEYARDS Lodi, California	8	13	46

CHAMPAGNE // SPARKLING

	4OZ	7OZ	BOTTLE
🌱 PROSECCO ROSE, D.O.P., ACINIUM Veneto, Italy	-	-	35
🌱 BRUT RESERVE, CREMANT DE BOURGOGNE, ALBERT BICHOT	-	-	55
🌱 BRUT, VEUVE CLIQUOT, "YELLOW LABEL", REIMS Champagne, France	-	-	135

SPARKLING SPLITS

BRUT ROSE, CAVA, SEGURA VIUDAS (187ML) Penedès, Spain	-	-	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, BONTERRA ORGANIC ESTATES**

FRUIT FORWARD WHITES \$14

- 🌱 **RIESLING, "URBAN REISLING", ST. URBANS-HOF**
- 🌱 **WHITE BLEND, "LUCKY NO. 9", EVOLUTION CHARDONNAY, "RIVERSTONE", J. LOHR VINEYARDS**

LIGHTER DRY REDS \$14

- 🌱 **PINOT NOIR, CROW CANYON MONTEPULCIANO D'ABRUZZO, PIETRAME**
- 🌱 **SANGIOVESE, TENUTA SASSOREGALE, MAREMMA TOSCANA**

BIG BOLD REDS \$16

- 🌱 **PETITE SIRAH, ESTATE GROWN, MCMANIS FAMILY VINEYARDS**
- 🌱 **SUPER TUSCAN, "POGGIO ALLA GUARDIA", ROCCA DI FRASSINELLO**
- 🌱 **CABERNET SAUVIGNON, NAPA FAMILY VINEYARDS**

GF - GLUTEN-FREE

SEASONAL COCKTAILS

HARVEST SPRING BOURBON Basil Hayden Straight Kentucky Bourbon, Lemon Juice, Organic Agave, Fresh Lemon & Mint	16
BUTTERFLY MARTINI Weber Ranch Organic Vodka, Botanika Elderflower Liqueur, Butterfly Pea Tea Syrup, Lime Juice, Edible Borage Flower	15
CUCUMBER TOM COLLINS The Botanist Botanical Gin, Garden Party Cucumber Liqueur, Lime Juice, Fresh Basil, Fresh Cucumber, Soda GF	13
SMOKED MANGO MARGARITA Agavales Mango Tequila, Mango Puree, Lime Juice, Organic Agave, King Cube, Live Smoke, Fresh Lime GF	15
BLACK CHERRY RHUBARB DAQUIRI Cruzan Black Cherry Rum, Giffard Rhubarb Liqueur, Tart Cherry Juice, Lime Juice, Organic Agave, Black Cherry GF	14
HIBISCUS TEQUILA SOUR Tres Agaves Blanco Tequila, Hibiscus Syrup, Lemon Juice, Aquafaba, Hibiscus Sugar Rim, Hibiscus Flower GF	14
AMALFI SPRITZ SPRITZ! Italia, Arvero Limoncello, Basil Syrup, Meyer Lemon Juice, Fresh Lemon & Basil GF	13
"NUTELLA" ESPRESSO MARTINI Hidden Still Vanilla Vodka, Frangelico Liqueur, Crème De Cacao, Espresso, Shaved Dark Chocolate GF	16

HOUSE-MADE SEASONAL SANGRIAS

WHITE, CUCUMBER MINT White Wine, Western Son Cucumber Vodka, Lemon Juice, Spearmint Syrup, Fresh Mint & Cucumber GF	10
ROSÉ, TROPICAL HIBISCUS Rosé Wine, Cruzan Pineapple Rum, Mango Purée, Hibiscus Syrup, Pineapple Juice, Lemon Juice, Fresh Mango & Hibiscus Flower GF	10
RED, BLACK CHERRY RHUBARB Red Wine, Giffard Rhubarb Liqueur, Tart Cherry Juice, Lime Juice, Organic Agave, Black Cherries GF	10

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

HIBISCUS ARNOLD PALMER Hibiscus Syrup, Fresh Bewed Tea, Lemon Juice, Fresh Lemon GF	7
BUTTERFLY LEMON FIZZ Butterfly Pea Syrup, Lemon Juice, Soda, Borage Flower GF	7
ZERO PROOF LEMON SPRITZ Alcohol-Free Giffard Aperitif, Lemon Juice, Organic Agave, Fresh Basil & Lemon GF	10
ZERO PROOF CUCUMBER ELIXIR Alcohol-Free Giffard Elderflower, Basil Syrup, Lime Juice, Fresh Cucumber GF	10

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 60 MINUTE IPA	6	SIERRA NEVADA PALE ALE	6
GLUTEN-FREE SEASONAL	MP	STELLA ARTOIS	6
GUINNESS DRAUGHT	7	STELLA ARTOIS N/A	6
HEINEKEN	6	YUENGLING LAGER	5
		STATESIDE VODKA SODA	8

ASK YOUR SERVER ABOUT OUR DRAFT BEER LIST

GF - NATURALLY GLUTEN-FREE

GLUTEN-FREE BREAD SUBSTITUTIONS:

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

HARVEST

SEASONAL GRILL & WINE BAR

Lunch Additions

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

KENNETT SQUARE MUSHROOM

BÁNH MÌ \$17

Sweet Tamari Glaze, Chili Sauce, Spicy Pickled Vegetables, Cucumbers, Jalapeños, Tuscan Roll

HARVEST AVOCADO BLT \$17

Applewood Smoked Bacon, Lettuce, Tomatoes, Avocado Mash, Lemon Herb Mayo, Buttered Sourdough

BLACK BEAN BURRITO \$16.5

Adobo-Spiced Yucca, Cabbage Slaw, Cilantro Rice, Jalapeño Crema, Lime

CRAB CAKE SANDWICH* \$18.5

Bibb Lettuce, Cajun Remoulade, Grilled Brioche

\$16 Seasonal Pairings

SPRING VEGETABLE SOUP & SALAD

CHOICE OF: CAESAR SALAD OR VINTAGE GREEK SALAD

KENNETT SQUARE MUSHROOM BISQUE & SALAD

CHOICE OF: CAESAR SALAD OR VINTAGE GREEK SALAD

CAESAR SALAD & HALF FLATBREAD

CHOICE OF: MARGHERITA OR JAMAICAN JERK CHICKEN

VINTAGE GREEK SALAD & HALF FLATBREAD

CHOICE OF: MARGHERITA OR JAMAICAN JERK CHICKEN

SPRING VEGETABLE SOUP & HALF FLATBREAD

CHOICE OF: MARGHERITA OR JAMAICAN JERK CHICKEN

KENNETT SQUARE MUSHROOM BISQUE & HALF FLATBREAD

CHOICE OF: MARGHERITA OR JAMAICAN JERK CHICKEN

ADD A PROTEIN TO ANY SALAD:

CHICKEN BREAST 10 | SHRIMP* 13 | SALMON* 13
ORGANIC TOFU 8 | FILET TIPS* 16 | LOBSTER TAIL* 16

* 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

HIBISCUS ARNOLD PALMER

Hibiscus Syrup, Fresh Brewed Tea, Lemon Juice,
Fresh Lemon

\$7

BUTTERFLY LEMON FIZZ

Butterfly Pea Syrup, Lemon Juice, Soda,
Borage Flower

\$7

ZERO PROOF LEMON SPRITZ

Alcohol-Free Giffard Aperitif, Lemon Juice,
Organic Agave, Fresh Basil & Lemon

\$10

ZERO PROOF CUCUMBER ELIXIR

Alcohol-Free Giffard Elderflower, Basil Syrup,
Lime Juice, Fresh Cucumber

\$10

GF NATURALLY GLUTEN-FREE
GLUTEN-FREE ROLL
SUBSTITUTION +\$2

SPRING BRUNCH

ADDITIONS

P PLANT-BASED DISH
500 DENOTES OVER 500
CALORIE ITEM

AVAILABLE EVERY SUNDAY UNTIL 3:30PM

Shareables & Sides

AVOCADO TOAST | 16.5

Butter Brioche, Watercress, Burrata, Lavender Truffle Honey

LOCAL FARMS CHEESE BOARD | 19.5

500 Chef's Selected Cheeses, Hazelnut Crisps, Tuscan Bread,
Local Honey, Fruits, Lavash Crisps & House-Made Jams

CINNAMON BUNS | 12

500 Cream Cheese Frosting, Walnut Crumble

BRUNCH POTATOES | 6

Roasted Yukon Gold Potatoes and Sautéed Shallots **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* | 18.5

500 Poached Eggs, Cajun Remoulade, Hollandaise, Old Bay

TRADITIONAL | 15

500 Poached Eggs, Canadian Bacon, Hollandaise

Sandwiches

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

GRASS-FED BEEF BURGER* | 18.5

500 Mild Cheddar, Caramelized Onions, Lettuce & Tomato, Brioche

ADD FARM-FRESH EGG \$3

KENNETT SQUARE MUSHROOM BÁNH MÌ | 17

Sweet Tamari Glaze, Chili Sauce, Spicy Pickled Vegetables,
Cucumbers, Jalapeños, Tuscan Roll

HARVEST AVOCADO BLT | 17

Applewood Smoked Bacon, Lettuce, Tomato,
Avocado Mash, Garlic Herb Aioli, Buttered Sourdough

ADD FARM-FRESH EGG \$3

CRAB CAKE SANDWICH* | 18.5

500 Bibb Lettuce, Cajun Remoulade, Grilled Brioche

HARVEST

SEASONAL GRILL & WINE BAR

Seasonal Entrées

GARDEN VEGETABLE FRITTATA | 16.5

Green Tomatoes, Fennel, Asparagus, Baby Spinach,
Manchego Cheese **GF**

BREAKFAST SCRAMBLE BOWL | 17

500 Roasted Peppers, Seasoned Potatoes, Shallots, Baby Spinach,
Goat Cheese, Cajun Aioli, Sourdough Crumble

RICOTTA & CHOCOLATE HAZELNUT CREPE | 14.5

500 Local Ricotta, Nutella Spread, Vanilla Whipped Cream,
Hazelnut Brittle

BREAKFAST SANDWICH | 13

500 Farm-Fresh Eggs, Bacon, Mild Cheddar, Brioche Bun,
Breakfast Potatoes

TWO EGG FARMER'S BREAKFAST | 14.5

500 2 Eggs, Bacon, Breakfast Potatoes,
Brioche Toast, Local Jam

CARROT CAKE WAFFLE | 18.5

500 Cream Cheese Buttercream Frosting, Maple Syrup **GF**

BRIOCHE FRENCH TOAST | 17

500 Cinnamon Sugar Salted Butter, Maple Syrup

Seasonal Mimosas

CLASSIC | 6

Sparkling Wine, Fresh Orange Juice

TROPICAL HIBISCUS | 10

Sparkling Wine, Agavales Mango Tequila, Hibiscus Syrup,
Pineapple Juice, Hibiscus Sugar Rim

CUCUMBER MINT | 11

Sparkling Wine, Western Son Cucumber Vodka,
Spearmint Syrup, Lemon Juice, Fresh Cucumber

ZERO PROOF | 10

Zonin Zero Non-Alcoholic Italian Prosecco, Fresh Orange Juice,
Orange Slice

Seasonal Bloody Marys

CLASSIC | 6

Hidden Still 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

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GF - NATURALLY GLUTEN-FREE

VF - PLANT-BASED DISH

HARVEST

SEASONAL GRILL & WINE BAR

HAPPY HOUR

MONDAY-FRIDAY | 3:00-6:00PM

AVAILABLE AT OUR BAR AREA & COURTYARD PATIO

25% OFF PREMIUM WINES BY THE GLASS

\$4 LOCAL DRAFT OR BOTTLED BEER

\$5 SEASONAL SANGRIAS

\$5 MOCKTAILS

\$5 HOUSE WINES (7OZ. POUR)

\$10 SEASONAL COCKTAILS

\$6 FLATBREADS

MARGHERITA

Caputo Bros Mozzarella, House-Made Marinara, Basil

JAMAICAN JERK CHICKEN

Green Tree Mild Cheddar, Roasted Peppers, Jamaican Jerk Glaze

\$10 APPETZERS

THAI CHICKEN LETTUCE WRAPS

Auker's Greenhouse Bibb Lettuce, Sriracha Peanuts, Scallions,
Spicy Mayo, Ginger Soy, Thai Peanut Sauce GF

WHIPPED RICOTTA DIP

Lavender Truffle Honey, Spiced Walnut Crumble,
Salted Tuscan Bread

TUNA POKE NACHOS*

Crispy Wontons, Avocado, Pickled Red Onions, Scallions, Jalapeños,
Ginger Soy, Spicy Mayo

PERUVIAN CHICKEN KABOB

Green Cabbage Slaw, Aji Verde, Scallions, Lime GF

SPRING HUMMUS

Lemony Artichoke & Herbs, Roasted Garlic,
Cucumber & Carrot Chips, Toasted Naan VF

GLUTEN-FREE FLATBREAD AVAILABLE UPON REQUEST

KOREAN BBQ PORK DUMPLINGS

Sweet & Spicy Bulgogi Sauce, Sriracha Mayo, Scallions

FRIED GREEN TOMATO & BURRATA

Spicy Pickled Vegetables, Basil Aioli GF

KUNG PAO CAULIFLOWER "WINGS"

Ginger Soy Glaze, Sriracha Peanuts, Scallions, Lime GF VF

\$10 GRASS-FED BEEF BURGER*

Mild Cheddar, Caramelized Onions, Lettuce & Tomato, Brioche

\$10 CRAB CAKE SLIDERS*

Bibb Lettuce, Cajun Remoulade, Brioche Buns

* 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.

Seasonal Sangrias

WHITE, CUCUMBER MINT | 5

White Wine, Western Son Cucumber Vodka, Lemon Juice,
Spearmint Syrup, Fresh Mint & Cucumber GF

ROSÉ, TROPICAL HIBISCUS | 5

Rosé Wine, Cruzan Pineapple Rum, Mango Purée, Hibiscus Syrup,
Pineapple Juice, Lemon Juice, Fresh Mango & Hibiscus Flower GF

RED, BLACK CHERRY RHUBARB | 5

Red Wine, Giffard Rhubarb Liqueur, Tart Cherry Juice,
Lime Juice, Organic Agave, Black Cherries GF

Seasonal Cocktails

HARVEST SPRING BOURBON | 10

Basil Hayden Straight Kentucky Bourbon, Lemon Juice,
Organic Agave, Fresh Lemon & Mint

BUTTERFLY MARTINI | 10

Weber Ranch Organic Vodka, Botanika Elderflower Liqueur,
Butterfly Pea Tea Syrup, Lime Juice, Edible Borage Flower

CUCUMBER TOM COLLINS | 10

The Botanist Botanical Gin, Garden Party Cucumber Liqueur,
Lime Juice, Fresh Basil, Fresh Cucumber, Soda GF

SMOKED MANGO MARGARITA | 10

Agavales Mango Tequila, Mango Puree, Lime Juice,
Organic Agave, King Cube, Live Smoke, Fresh Lime GF

BLACK CHERRY RHUBARB DAQUIRI | 10

Cruzan Black Cherry Rum, Giffard Rhubarb Liqueur,
Tart Cherry Juice, Lime Juice, Organic Agave, Black Cherry GF

HIBISCUS TEQUILA SOUR | 10

Tres Agaves Blanco Tequila, Hibiscus Syrup, Lemon Juice,
Aquafaba, Hibiscus Sugar Rim, Hibiscus Flower GF

AMALFI SPRITZ | 10

SPRITZ! Italia, Arvero Limoncello, Basil Syrup, Meyer Lemon Juice,
Fresh Lemon & Basil GF

“NUTELLA” ESPRESSO MARTINI | 10

Hidden Still Vanilla Vodka, Frangelico Liqueur,
Crème De Cacao, Espresso, Shaved Dark Chocolate GF

Seasonal Mocktails

HIBISCUS ARNOLD PALMER | 5

Hibiscus Syrup, Fresh Brewed Tea, Lemon Juice, Fresh Lemon GF

BUTTERFLY LEMON FIZZ | 5

Butterfly Pea Syrup, Lemon Juice, Soda, Borage Flower GF

ZERO PROOF LEMON SPRITZ | 5

Alcohol-Free Giffard Aperitif, Lemon Juice, Organic Agave,
Fresh Basil & Lemon GF

ZERO PROOF CUCUMBER ELIXIR | 5

Alcohol-Free Giffard Elderflower, Basil Syrup,
Lime Juice, Fresh Cucumber GF

HARVEST

SEASONAL GRILL & WINE BAR

SPRING PLANT-BASED MENU

Flatbreads

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

SPRING GARDEN

Macadamia "Ricotta", Sunny Harvest Co-Op Asparagus,
Spiced Sunflower Seeds, Pesto

13

MARGHERITA

Vegan Mozzarella, House Made Marinara, Basil

12

Appetizers

SPRING VEGETABLE SOUP CUP 7 / BOWL 13

Meyer Lemon, Herbs GF

SPRING HUMMUS

Lemony Artichoke & Herbs, Roasted Garlic,
Cucumber & Carrot Chips, Toasted Naan

14.5

GLUTEN-FREE FLATBREAD AVAILABLE UPON REQUEST

THAI TOFU LETTUCE WRAPS

Auker's Greenhouse Bibb Lettuce, Sriracha Peanuts, Scallions,
Ginger Soy, Thai Peanut Sauce GF

14

KUNG PAO CAULIFLOWER "WINGS"

Ginger Soy Glaze, Sriracha Peanuts, Scallions, Lime GF

13

Small Salads

SPRING BEET

Sunny Harvest Co-Op Gold Beets, Greens,
Lemon Vinaigrette GF

12.5

VINTAGE GREEK

Tomatoes, Chickpeas, Red Onions, Cucumbers, Romaine,
Kalamata Olives, Greek Dressing GF

10.5

ADD ORGANIC TOFU TO YOUR SALAD \$8

Handhelds

Available Monday - Saturday from 11am - 3:30pm. Sandwiches are served with a Harvest Side Salad & Pickle. Substitute any side for an additional charge. Gluten-Free Roll (+\$2)

BLACK BEAN BURRITO

Adobo-Spiced Yucca, Cabbage Slaw, Cilantro Rice, Lime

16.5

KENNETT SQUARE MUSHROOM BÁNH MÌ

Sweet Tamari Glaze, Chili Sauce, Arugula,
Spicy Pickled Vegetables, Cucumbers, Jalapeños, Tuscan Roll

17

Entrée Bowls

CUBAN BLACK BEAN BOWL

Jasmine Rice, Adobo Spiced Yucca, Roasted Peppers,
Smoked Chickpeas, Pickled Shallots, Radishes,
Jalapeños, Lime GF

17.5

LONGEVITY BOWL

Jasmine Rice, Baby Broccoli, Radishes, Snap Peas,
Kale "Seaweed Salad", Pickled Carrots, Avocado, Mangos,
Scallions, Miso Vinaigrette, Wonton Crisps

17

LEMON KALE PESTO BUCATINI

Local-Made Pasta, Shaved Asparagus, Tuscan Kale,
Citrus Bread Crumbs, Meyer Lemon Oil, Macadamia "Ricotta"

17.5

ADD ORGANIC TOFU TO YOUR BOWL \$8

Seasonal Entrées

SESAME TOFU

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

28

SPICY TOFU NOODLE BOWL

6-Pepper Spice, Ginger Soy, Shiitake Mushrooms, Carrots,
Snap Peas, Peppers, Toasted Cashews, Cilantro, Scallions

36.5

Farm-Fresh Plant-Based Sides

UN-FRIED STEAK-CUT FRIES GF

6

HARVEST SEASONAL GRILL & WINE BAR SPRING GLUTEN-FREE MENU

Flatbreads

- SPRING GARDEN** 16
Goat Cheese, Sunny Harvest Co-Op Asparagus, Spiced Sunflower Seeds, Pesto, Local Honey
- SMOKED SALMON** 19
Charred Spring Onion Crema, Cucumbers, Lemon-Dill Aioli, Fennel
- MARGHERITA** 15
Caputo Brothers Mozzarella, House-Made Marinara, Basil
- JERK CHICKEN** 18
Green Tree Mild Cheddar, Roasted Peppers, Jamaican Jerk Glaze

Appetizers

- THAI CHICKEN LETTUCE WRAPS** 14.5
Auker's Greenhouse Bibb Lettuce, Sriracha Peanuts, Scallions, Spicy Mayo, Ginger Soy, Thai Peanut Sauce
- PERUVIAN CHICKEN KABOB** 17
Green Cabbage Slaw, Aji Verde, Scallions, Lime
- SPRING HUMMUS** 17.5
Lemony Artichoke & Herbs, Roasted Garlic, Cucumber & Carrot Chips, Gluten-Free Flatbread
- FRIED GREEN TOMATOES & BURRATA** 16
Spicy Pickled Vegetables, Basil Aioli
- KUNG PAO CAULIFLOWER "WINGS"** 13
Ginger Soy Glaze, Sriracha Peanuts, Scallions, Lime

Soups & Small Salads

- SPRING VEGETABLE SOUP** CUP 7/BOWL 13
Meyer Lemon, Herbs
- KENNETT SQUARE MUSHROOM BISQUE** CUP 7/BOWL 13
Truffle & Thyme
- VINTAGE GREEK SALAD** 10.5
Tomatoes, Chickpeas, Red Onions, Cucumbers, Romaine, Kalamata Olives, Feta, Greek Dressing
- CITRUS BEET SALAD** 12.5
Salt-Roasted Beets, Greens, Manchego Cheese, Creamy Pepper Vinaigrette
- ADD A PROTEIN TO YOUR SALAD:
CHICKEN BREAST 10 | SHRIMP* 13 | SALMON* 13
ORGANIC TOFU 8 | FILET TIPS* 16 | LOBSTER TAIL* 16

Sandwiches

- GRASS-FED BEEF BURGER*** 20
Mild Cheddar, Caramelized Onions, Lettuce & Tomato, Gluten-Free Roll
- GRILLED CHICKEN CLUB** 20
Buttercup Brie, Smoked Bacon, Baby Greens, Tomato, Roasted Garlic Aioli, Gluten-Free Flatbread
- NORTH ATLANTIC SALMON BLT*** 22
Sundried Tomato Pesto, Tomato, Lemon-Dill Mayo, Bacon, Gluten-Free Flatbread
- MAHI MAHI TACOS*** 19
Mango Salsa, Cabbage Slaw, Spicy Green Mayo, Chili-Lime, Corn Tortillas
ADD A TACO \$6

Entrée Salads

- FILET WEDGE*** 23
Iceberg, Cherry Tomatoes, Crumbled Bleu Cheese, Bacon, Red Onions, Creamy Garlic Asiago Dressing
- JERK SALMON*** 22.5
Baby Greens, Avocado, Black Beans, Coconut, Almonds, Mangos, Red Onions, Mango Vinaigrette

Entrée Bowls

- CUBAN BLACK BEAN BOWL** 16.5
Jasmine Rice, Adobo Spiced Yucca, Roasted Peppers, Smoked Chickpeas, Pickled Shallots, Radishes, Jalapeños, Lime
- ADD A PROTEIN TO YOUR BOWL:
CHICKEN BREAST 10 | SHRIMP* 13 | SALMON* 13
ORGANIC TOFU 8 | FILET TIPS* 16 | LOBSTER TAIL* 16

Farmer's Butcher Block

- PENNSYLVANIA PRIME NY STRIP*** 47
Cheddar & Bacon Potato Gratin, Asparagus, Pickled Shallots, Horseradish Crema, Chives
- GRASS-FED FILET*** 43
Charred Spring Onions, Broccolini, Yukon Gold Potatoes, Red Wine-Shallot Demi Glace
- GRILLED SPRING LAMB*** 38
Feta Purée, Pesto Roasted Spring Vegetables, Balsamic, Lemon
- ADD ONS:
LOBSTER TAIL* 16 | GRILLED SHRIMP* 11 | CRAB CAKE* 13
SAUTÉED MUSHROOMS 4 | CARAMELIZED ONIONS 4

Seasonal Entrées

- SESAME CHICKEN** 28
Jasmine Rice, Seasonal Asian Vegetables, Scallions, Cilantro, Ginger Tamari Glaze
- MAKE IT PLANT-BASED BY SUBSTITUTING ORGANIC TOFU ✓
- LEMON-THYME HALF ROASTED CHICKEN** 29.5
Potatoes, Carrots, Asparagus, White Wine Citrus Pan Sauce, Fines Herbes
- PAN-SEARED ALASKAN HALIBUT** 36
Potato & Spring Vegetables, Grilled Lemon Citronette
- BERKSHIRE PORK CUTLET MILANESE** 34
Asparagus & Fennel Salad, Manchego, Garlic Aioli
- MARYLAND LUMP CRAB CAKES*** 36.5
Old Bay Butter, Roasted Gold Potatoes, Asparagus, Cajun Remoulade, Grilled Lemon
- NEW BEDFORD SCALLOP & SHRIMP RISOTTO*** 34.5
Saffron Tomato Cream, Spring Peas, Asiago Crisp, Radishes, Chive Oil
- CEDAR PLANK SALMON*** 29.5
Roasted Potatoes & Carrots, Broccolini, Lemon-Dill Aioli, Chive Oil, Grilled Lemon

Farm-Fresh Gluten-Free Sides

- SAFFRON TOMATO RISOTTO** 7
Asiago Crisp
- UN-FRIED STEAK-CUT FRIES** 6
- POTATO GRATIN** 8.5
Cheddar Cheese, Bacon, Chives
- SUNNY HARVEST CO-OP ROASTED CARROTS** 7
Feta, Lavender Truffle Honey, Spiced Walnut Crumble, Sumac
- ROASTED SPRING VEGETABLES** 6
Asparagus, Fennel, Gold Potatoes, Peppers, Onions, Citrus Pesto
- GRILLED BROCCOLINI** 7.5
Roasted Garlic, Jalapeño Aioli, Chimichurri

BRIGHT FUTURES BEGIN TODAY

HARVEST BELIEVES THAT GIVING CHILDREN A FRESH START IN LIFE WITH NUTRITIOUS FOOD GUIDANCE IS ONE OF THE BEST GIFTS WE CAN GIVE THEM, WHICH IS WHY WE ARE PROUD TO PROVIDE A KIDS' MENU FREE FROM ARTIFICIAL ADDITIVES, AND OFFERS HORMONE & ANTIBIOTIC-FREE PROTEIN.

OUR PROMISE MEANS YOU CAN FEEL GOOD ABOUT DINING OUT AS A FAMILY, AND KNOWING THAT YOU'RE PLANTING SEEDS FOR THEIR HEALTHY TOMORROW, TODAY.

HARVEST

SEASONAL GRILL & WINE BAR

GF - NATURALLY GLUTEN-FREE

Nutritious Snacks

- HUMMUS | 5**
Carrot & Cucumber Chips
- CHEESE & CRACKERS | 5**
Grapes & Honey
- CHIPS & GUACAMOLE | 5**
Lime



Healthy Entrées

- INCLUDES CHOICE OF TWO SIDES & DRINK
- CHICKEN BREAST | 14 GF**
 - WOOD-GRILLED SALMON* | 16 GF**
 - LOCAL CHEESE RAVIOLI | 14**
Marinara & Parmesan
 - AWARD-WINNING CREAMY MAC N CHEESE | 12**
 - FLATBREAD PIZZA | 13**
 - GRASS-FED BEEF SLIDERS | 15**
Mild Cheddar Cheese
 - GRASS-FED KIDS FILET | 18 GF**

Brunch

- SERVED SUNDAYS 11AM-3:30PM
INCLUDES DRINK
- 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 | 12**
English Muffin, Fried Egg, Mild Cheddar, Bacon, Breakfast Potato, Seasonal Fruit

Farm-Fresh Sides

- UN-FRIED FRIES GF**
- SEASONAL FRUIT GF**
- SEASONAL RICE GF**
- SEASONAL VEGGIES GF**
- APPLESAUCE GF**

Drinks

- MILK**
Plain or Chocolate
- LEMONADE**
- APPLE JUICE**
- ORANGE JUICE**
- HONEST® KIDS ORGANIC JUICES**

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