

**V** - PLANT-BASED DISH  
**GF** - NATURALLY GLUTEN-FREE  
**GLUTEN-FREE SUBSTITUTIONS:**  
**GF NAAN +\$3 / GF ROLL +\$2**

**☑** - DENOTES OVER 600 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  
 CASTLE VALLEY MILL  
 DOYLESTOWN, PA

### FLATBREADS

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

- SUMMER STREET CORN** 13  
 Caputo Brother's Mozzarella, Smoked Chili-Lime Aioli, Tajin, Lime Zest
- ORCHARD PEACH & CRISPY PROSCIUTTO** 15  
 Farmer's Goat Cheese, Baby Arugula, Balsamic Glaze
- MARGHERITA** 12  
 Caputo Brother's Mozzarella, House-Made Marinara, Basil
- JAMAICAN JERK CHICKEN** 15  
 Green Tree Mild Cheddar, Roasted Peppers, Jamaican Jerk Glaze

### SOUPS & SMALL SALADS

- MARYLAND CRAB SOUP** CUP 9 / BOWL 15  
 Tomatoes, Carrots, Green Beans, Yukon Gold Potatoes, Old Bay, Lemon Oil GF
  - SWEET CORN CHOWDER** CUP 6 / BOWL 12  
 Chives, Lemon-Chili Oil GF
  - FARMER'S MARKET WATERMELON & BERRIES** 11.5  
 Baby Greens, Seasonal Berries, Goat Cheese, Candied Pecans, Balsamic Glaze, Lime Vinaigrette GF
  - SUMMER BEET SALAD** 12.5  
 White Horse Market Salt-Roasted Beets, Grilled Peaches, Yellow Beet Purée, Whipped Yogurt, Pistachios, Lemon-Chili Oil GF
  - CAESAR SALAD** 9.5  
 Shredded Romaine & Kale, Lemon-Herb Croutons, Parmesan, Creamy Garlic Caesar Dressing
- ADD A PROTEIN TO YOUR SALAD:**  
 Chicken Breast 10 | Shrimp\* 13 | Salmon\* 13 | Organic Tofu 8 | Petite Beef Filet\* 17

### APPETIZERS

- THAI CHICKEN LETTUCE WRAPS** 14.5  
 Auker's Greenhouse Bibb Lettuce, Sriracha Peanuts, Scallions, Spicy Mayo, Ginger Soy GF
- GRILLED SHRIMP SKEWER** 18  
 Agave-Lime Cabbage Slaw, Scallions, Aji Verde Sauce, Lime GF
- WHIPPED RICOTTA DIP** 16  
 Lavender Truffle Honey, Spiced Pistachio, Salted Tuscan Bread
- CHARRED SWEET CORN "RIBS"** 15  
 Smoked Chili-Lime Aioli, Cotija Cheese, Scallions, Lime
- TUNA POKE NACHOS\*** 18  
 Crispy Wontons, Avocados, Pickled Red Onions, Scallions, Jalapeños, Ginger Soy, Spicy Mayo
- SUMMER HUMMUS** 14.5  
 Sweet Corn-Tomato Relish, Cucumber & Carrot Chips, Toasted Naan **V**  
 GLUTEN-FREE NAAN AVAILABLE UPON REQUEST
- KOREAN BBQ PORK DUMPLINGS** 15  
 Sweet & Spicy Bulgogi Sauce, Sriracha Mayo, Scallions
- LOBSTER QUESO DIP** 23  
 Blue Corn Tortilla Chips, Tomato-Corn Salsa, Micro Herbs GF
- LOCAL ARTISAN CHEESE BOARD** 23  
 Chef's Selected Cheeses, Candied Pecans, Tuscan Bread, Local Honey, Lavash Crisps, Fruits & House-Made Jam
- KUNG PAO ROASTED CAULIFLOWER** 14  
 Ginger Soy Glaze, Sriracha Peanuts, Scallions, Lime GF **V**

### SANDWICHES

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

- GRASS-FED BEEF BURGER\*** 18  
 Mild Cheddar, Caramelized Onions, Lettuce & Tomato, Brioche
- GRILLED CHICKEN CLUB** 18  
 Buttercup Brie, Leidy's Smoked Bacon, Tomato, Roasted Garlic Aioli, Grilled Naan
- NORTH ATLANTIC SALMON BLT\*** 19  
 Sun-Dried Tomato Pesto, Tomato, Lemon-Dill Mayo, Leidy's Bacon, Naan
- CHILI-LIME FISH TACOS\*** 19  
 Wild-Caught Mahi Mahi, Mango Salsa, Cabbage Slaw, Spicy Green Mayo, Chili-Lime, Flour Tortillas  
**ADD A TACO \$6**

### ENTRÉE SALADS

- BUTCHER'S STEAK WEDGE\*** 23  
 Wood-Grilled Beef Filet, Iceberg, Cherry Tomatoes, Leidy's Bacon, Red Onions, Crumbled Bleu Cheese, Creamy Pepper Dressing GF
- JAMAICAN JERK SALMON\*** 22.5  
 Baby Greens, Avocados, Black Beans, Toasted Coconut Chips, Almonds, Mangos, Red Onions, Mango Vinaigrette GF
- SOUTHWEST CHICKEN** 21  
 Latin-Spiced Grilled Chicken, Butterhead Lettuce, Romaine, Grilled Corn, Black Beans, Tomatoes, Red Onions, Avocados, Cotija Cheese, Tortilla Strips, Creamy Chipotle Dressing
- LOBSTER COBB\*** 28  
 Baby Greens, Avocados, Grilled Corn, Bacon, Chopped Eggs, Pickled Red Onions, Tomatoes, Croutons, Chili-Lime Dressing

### FARMER'S BUTCHER BLOCK

- PENNSYLVANIA PRIME NY STRIP\*** 47  
 Rosemary Salt Roasted Potatoes, Asparagus, Horseradish Crema, Chives GF
  - PASTURE-RAISED BEEF FILET\*** 43  
 Roasted Squash and Zucchini, Yukon Gold Potatoes, Red Wine-Shallot Demi GF
  - SMOKED BBQ PORK RIBS** 36  
 Sticky Hoisin BBQ Sauce, Creamy Mac & Cheese, Castle Valley Mill Cornbread, Agave-Lime Slaw
- ADD-ONS:** Grilled Shrimp\* 13 | Crab Cake\* 16 | Sautéed Mushrooms 4 | Caramelized Onions 4

### SEASONAL ENTRÉES

- SESAME CHICKEN** 28  
 Jasmine Rice, Seasonal Asian Vegetables, Scallions, Cilantro, Ginger Soy Glaze GF  
**MAKE IT PLANT-BASED BY SUBSTITUTING ORGANIC TOFU **V****
- WOOD-GRILLED PERUVIAN HALF-CHICKEN** 29.5  
 Salt-Roasted Potatoes, Aji Verde, Spiced Grilled Corn, Pickled Red Onions GF
- WILD-CAUGHT ALASKAN HALIBUT\*** 36  
 Yukon Gold Potatoes & Summer Vegetables, Grilled Lemon Citronette GF
- BURRATA RAVIOLI ALLA VODKA** 25  
 Talluto's Ravioli, Crispy Prosciutto, Ricotta, English Peas, Tomato Parmesan Cream Sauce, Basil
- SPICY SHRIMP NOODLE BOWL\*** 29  
 6-Pepper Spice, Ginger Soy, Shiitake Mushrooms, Carrots, Baby Bok Choy, Peppers, Spicy Peanut Crumbles, Cilantro, Scallions  
**MAKE IT PLANT-BASED BY SUBSTITUTING ORGANIC TOFU **V****
- BERKSHIRE PORK CUTLET MILANESE** 34  
 Asparagus & Fennel Salad, Asiago Cheese, Garlic Aioli GF
- MARYLAND LUMP CRAB CAKES\*** 38.5  
 Salt-Roasted Potatoes, Summer Squash and Zucchini, Cajun Remoulade, Grilled Lemon GF
- NEW BEDFORD SCALLOP & SHRIMP RISOTTO\*** 34.5  
 Saffron Tomato Cream, English Peas, Asiago Crisp, Chive Oil GF
- CEDAR PLANK SALMON\*** 29.5  
 Roasted Summer Squash & Zucchini, Potatoes, Spiced Local Yogurt, Chive Oil, Grilled Lemon GF
- EGGPLANT "PARMESAN"** 27  
 House-Made Marinara, Linguini, Plant-Based Mozzarella, Basil **V**

### PLANT-BASED ENTRÉE BOWLS

- CUBAN BLACK BEAN BOWL** 17.5  
 Grilled Corn, Roasted Peppers, Smoked Chickpeas, Pickled Red Onions, Jalapeños, Jasmine Rice, Black Beans, Lime GF **V**
  - LONGEVITY BOWL** 17  
 Jasmine Rice, Baby Bok Choy, "Seaweed Salad", Pickled Carrots, Avocados, Mangos, Scallions, Miso Vinaigrette, Wonton Crisps **V**
- ADD A PROTEIN TO YOUR BOWL:**  
 Chicken Breast 10 | Shrimp\* 13 | Salmon\* 13 | Organic Tofu 8 | Petite Beef Filet\* 17

### FARM-FRESH SIDES

- SAFFRON TOMATO RISOTTO** 8  
 Asiago Crisp GF
- UN-FRIED STEAK-CUT FRIES** GF **V** 6
- MEXICAN STREET CORN** 7  
 "Off the Cob", Smoked Chili-Lime Aioli, Cotija GF
- CREAMY MAC & CHEESE** 7
- ROSEMARY SALT ROASTED POTATOES** GF **V** 8.5
- STIR-FRIED VEGETABLES** 7.5  
 Shiitake Mushrooms, Carrots, Baby Bok Choy, Peppers, Onions, Sweet Ginger Soy Glaze GF **V**
- BUTTER-ROASTED CORNBREAD** 6  
 Poblano Peppers, Farm Cheese, Maple 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

	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 RIESLING", 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 ROSÉ, D.O.P., ACINIUM Veneto, Italy	-	-	35
🍷 BRUT RESERVE, CREMANT DE BOURGOGNE, ALBERT BICHOT	-	-	55
🍷 BRUT, VEUVE CLICQUOT, "YELLOW LABEL", REIMS Champagne, France	-	-	135

SPARKLING SPLITS

🍷 BRUT ROSÉ, CAVA, SEGURA VIUDAS (187ML) Penedès, Spain	-	-	15
🍷 PROSECCO D.O.C., TERREDIRAI (187ML) Italy	-	-	15
🍷 BRUT, MÉTHODE 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 RIESLING", 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

<b>HARVEST PEACH OLD FASHIONED</b>	<b>16</b>
Basil Hayden Straight Kentucky Bourbon, Peach Purée, Organic Agave, Angostura Bitters, Soda, Fresh Peach	
<b>STRAWBERRY BRAMBLE</b>	<b>14</b>
The Botanist Gin, Strawberry Purée, Basil Syrup, Lime Juice, Soda, Fresh Strawberry & Basil Leaf GF	
<b>PASSION FRUIT PALOMA</b>	<b>15</b>
Hornitos Reposado Tequila, Chinola Passion Fruit Liqueur, Grapefruit Juice, Organic Agave, Soda, Grapefruit Chip GF	
<b>RASPBERRY YUZU MARTINI</b>	<b>16</b>
New Amsterdam Vodka, Paramour Lavender Yuzu Liqueur, Fresh Raspberries, Aquafaba, Organic Agave, Lemon Juice	
<b>MIXED BERRY MOJITO</b>	<b>14</b>
Cruzan Raspberry Rum, Blackberry Liqueur, Mint Syrup, Lime Juice, Fresh Blackberry & Mint, Soda	
<b>BLUE HAWAIIAN MARGARITA</b>	<b>15</b>
Agave Mango Tequila, Pineapple Juice, Spirulina Syrup, Lime Juice, Fresh Lime, Hawaiian Volcanic Black Salt GF	
<b>WATERMELON SPRITZ</b>	<b>13</b>
SPRITZ! Italia, Western Son Watermelon Vodka, Watermelon Purée, Mint Syrup, Lemon Juice, Fresh Mint & Watermelon GF	
<b>BANANA BREAD ESPRESSO MARTINI</b>	<b>15</b>
Hidden Still Vanilla Vodka, Crème de Cacao, G.E. Massenez Crème de Banana, Espresso, Banana Chip, Graham Cracker Rim	

HOUSE-MADE SEASONAL SANGRIAS

<b>WHITE, CITRUS PASSION FRUIT</b>	<b>10</b>
White Wine, Cruzan Passion Fruit Rum, Grapefruit Juice, Lime Juice, Organic Agave, Grapefruit Chip GF	
<b>ROSÉ, STRAWBERRY GUAVA</b>	<b>10</b>
Rosé Wine, Smirnoff Strawberry Vodka, Guava Purée, Lime Juice, Organic Agave, Fresh Strawberry GF	
<b>RED, BLUEBERRY BASIL</b>	<b>10</b>
Red Wine, Western Son Blueberry Vodka, POM Juice, Basil Syrup, Lemon Juice, Fresh Blueberry GF	
<b>SANGRIA FLIGHTS (3) 3OZ. POURS OF HOUSE-MADE SANGRIA</b>	<b>14</b>

SEASONAL MOCKTAILS

<b>WHITE PEACH ARNOLD PALMER</b>	<b>7</b>
Fresh Brewed Tea, White Peach Purée, Organic Agave, Lemon Juice, Fresh Peach GF	
<b>STRAWBERRY LIMEADE</b>	<b>7</b>
Strawberry Purée, Lime Juice, Organic Agave, Soda, Fresh Strawberry GF	
<b>ZERO-PROOF WATERMELON SPRITZ</b>	<b>10</b>
Alcohol-Free Giffard Aperitif, Watermelon Purée, Mint Syrup, Lemon Juice, Soda, Fresh Watermelon & Mint GF	
<b>ZERO-PROOF "RUM PUNCH"</b>	<b>10</b>
Lyres Zero-Proof "Rum", Pineapple Juice, Organic Agave, Fresh Blackberry GF	

ADD HIDDEN STILL CERTIFIED GLUTEN-FREE, ADDITIVE-FREE & LOCALLY-SOURCED 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
DOG FISH HEAD	6	SIERRA NEVADA PALE ALE	6
60 MINUTE IPA	6	STELLA ARTOIS	6
GLUTEN-FREE SEASONAL	MP	STELLA ARTOIS N/A	6
GUINNESS DRAUGHT	7	YUENGLING LAGER	5
HEINEKEN	6	STATESIDE VODKA SODA	8

ASK YOUR SERVER ABOUT OUR DRAFT BEER LIST

# HARVEST

SEASONAL GRILL & WINE BAR

## SUMMER BRUNCH ADDITIONS

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

**P** PLANT-BASED DISH  
**500** DENOTES OVER 500  
CALORIE ITEM

AVAILABLE EVERY SUNDAY UNTIL 3:30PM

### Shareables & Sides

#### AVOCADO & SWEET PEA TOAST | 16.5

Sourdough, English Pea, Lemon Oil, Golden Beet Purée,  
Everything Spice, Sea Salt, Fines Herbes **P**

#### LOCAL FARMS CHEESE BOARD | 23

**500** Chef's Selected Cheeses, Candied Pecans, Tuscan Bread,  
Local Honey, Lavash Crisps, Fruits & House Made Jam

#### SUMMER PEACH CINNAMON ROLLS | 12

**500** Cream Cheese Frosting

#### BRUNCH POTATOES | 6

Roasted Yukon Gold Potatoes and Sautéed Shallots **GF**

#### ENGLISH MUFFIN | 4

Whipped Butter, Jam

#### SMOKED BACON | 7 **GF**

### Farm-Fresh Bennys

Served with Breakfast Potatoes or a Harvest Side Salad.  
Substitute any side for an additional charge.

#### CRAB CAKE\* | 20.5

**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

#### CHICKEN OR SHRIMP QUESADILLA | 18

Mozzarella, Black Beans, Tomato-Corn Salsa,  
Roasted Jalapeño Aioli, Agave-Lime Cabbage Slaw, Lime

#### HARVEST AVOCADO BLT | 17

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

ADD FARM-FRESH EGG \$3

#### CRAB CAKE SANDWICH\* | 19.5

**500** Bibb Lettuce, Cajun Remoulade, Grilled Brioche

### Seasonal Entrées

#### HARVEST GARDEN FRITTATA | 16.5

Tomato, Tuscan Kale, Asparagus, Goat Cheese, Fines Herbes **GF**

#### SUNRISE SCRAMBLE BOWL | 17

**500** Highspire Hills Egg, Bacon, Garden Peppers, Onions,  
Mild Cheddar, Cajun Aioli

#### BREAKFAST SANDWICH | 13

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

#### THE FARMHOUSE BREAKFAST | 14.5

**500** 2 Highspire Hills Eggs, Leidy's Bacon, Breakfast Potatoes,  
Brioche Toast, Local Jam

#### DARK CHOCOLATE WAFFLE | 15

**500** Whipped Cream, Salted Whipped Butter, Maple Syrup,  
Mixed Seasonal Fruit **GF**

#### LEMON-BERRY FRENCH TOAST | 15

**500** Lemon Poppy Seed Curd, Fresh Summer Berries

### Seasonal Mimosas

#### CLASSIC | 6

Sparkling Wine, Fresh Orange Juice

#### SUMMER SUNRISE | 10

Hornitos Reposado Tequila, Grenadine, Orange Juice,  
Sparkling Wine, Fresh Orange, Amarena Cherry

#### BLUE HAWAII | 11

Cruzan Passionfruit Rum, Pineapple Juice, Spirulina Syrup,  
Sparkling Wine

#### 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

\* 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.

GF - NATURALLY GLUTEN-FREE

🌿 - PLANT-BASED DISH

# HARVEST

SEASONAL GRILL & WINE BAR

## HAPPY HOUR

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

AVAILABLE LOCATION AREAS VARY BY RESTAURANT

**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 Brother's Mozzarella, House-Made Marinara, Basil

#### JAMAICAN JERK CHICKEN

Green Tree Mild Cheddar, Roasted Peppers, Jamaican Jerk Glaze

#### SUMMER STREET CORN

Caputo Brother's Mozzarella, Smoked Chili-Lime Aioli,  
Tajin, Lime Zest

### \$10 APPETIZERS

#### THAI CHICKEN LETTUCE WRAPS

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

#### TUNA POKE NACHOS\*

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

#### SUMMER HUMMUS

Tomato-Corn Relish, Cucumber & Carrot Chips, Toasted Naan 🌿

*GLUTEN-FREE NAAN AVAILABLE UPON REQUEST*

#### KOREAN BBQ PORK DUMPLINGS

Sweet & Spicy Bulgogi Sauce, Sriracha Mayo, Scallions

#### KUNG PAO ROASTED CAULIFLOWER

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

#### CHARRED SWEET CORN "RIBS"

Smoked Chili-Lime Aioli, Cotija Cheese, Scallions, Lime

### \$10 GRASS-FED BEEF BURGER\*

Mild Cheddar, Caramelized Onions, Lettuce & Tomato, Brioche

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———— *Seasonal Sangrias* ————

**WHITE, CITRUS PASSION FRUIT | 5**

White Wine, Cruzan Passion Fruit Rum, Grapefruit Juice, Lime Juice, Organic Agave, Grapefruit Chip GF

**ROSÉ, STRAWBERRY GUAVA | 5**

Rosé Wine, Smirnoff Strawberry Vodka, Guava Purée, Lime Juice, Organic Agave, Fresh Strawberry GF

**RED, BLUEBERRY BASIL | 5**

Red Wine, Western Son Blueberry Vodka, POM Juice, Basil Syrup, Lemon Juice, Fresh Blueberry GF

———— *Seasonal Cocktails* ————

**HARVEST PEACH OLD FASHIONED | 10**

Basil Hayden Straight Kentucky Bourbon, Peach Purée, Organic Agave, Angostura Bitters, Soda, Fresh Peach

**STRAWBERRY BRAMBLE | 10**

The Botanist Gin, Strawberry Purée, Basil Syrup, Lime Juice, Soda, Fresh Strawberry & Basil Leaf GF

**PASSION FRUIT PALOMA | 10**

Hornitos Reposado Tequila, Chinola Passion Fruit Liqueur, Grapefruit Juice, Organic Agave, Soda, Grapefruit Chip GF

**RASPBERRY YUZU MARTINI | 10**

New Amsterdam Vodka, Paramour Lavender Yuzu Liqueur, Fresh Raspberries, Aquafaba, Organic Agave, Lemon Juice GF

**MIXED BERRY MOJITO | 10**

Cruzan Raspberry Rum, Blackberry Liqueur, Mint Syrup, Lime Juice, Fresh Blackberry & Mint, Soda

**BLUE HAWAIIAN MARGARITA | 10**

Agavales Mango Tequila, Pineapple Juice, Spirulina Syrup, Lime Juice, Fresh Lime, Hawaiian Volcanic Black Salt GF

**WATERMELON SPRITZ | 10**

SPRITZ! Italia, Western Son Watermelon Vodka, Watermelon Purée, Mint Syrup, Lemon Juice, Fresh Mint & Watermelon GF

**BANANA BREAD ESPRESSO MARTINI | 10**

Hidden Still Vanilla Vodka, Crème de Cacao, C.E. Massenez Crème de Banana, Espresso, Banana Chip, Graham Cracker Rim

———— *Seasonal Mocktails* ————

**WHITE PEACH ARNOLD PALMER | 5**

Fresh Brewed Tea, White Peach Purée, Organic Agave, Lemon Juice, Fresh Peach GF

**STRAWBERRY LIMEADE | 5**

Strawberry Purée, Lime Juice, Organic Agave, Soda, Fresh Strawberry GF

**ZERO-PROOF WATERMELON SPRITZ | 5**

Alcohol-Free Giffard Aperitif, Watermelon Purée, Mint Syrup, Lemon Juice, Soda, Fresh Watermelon & Mint GF

**ZERO-PROOF “RUM PUNCH” | 5**

Lyres Zero-Proof “Rum”, Pineapple Juice, Organic Agave, Fresh Blackberry GF

**ADD HIDDEN STILL CERTIFIED GLUTEN-FREE, ADDITIVE-FREE & LOCALLY-SOURCED VODKA TO ANY MOCKTAIL FOR \$6**

GLUTEN-FREE BREAD SUBSTITUTIONS WHERE AVAILABLE:  
GLUTEN-FREE NAAN +\$3 / GLUTEN-FREE ROLL +\$2  
GLUTEN-FREE FLATBREAD +\$3

# 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.

### EGGPLANT PARMESAN SANDWICH \$17

House-Made Marinara, Caputo Brother's Mozzarella,  
Roasted Garlic Aioli, Ciabatta

### HARVEST AVOCADO BLT \$17

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

### CHICKEN OR SHRIMP QUESADILLA \$18

Mozzarella, Black Beans, Tomato-Corn Salsa,  
Roasted Jalapeño Aioli, Agave-Lime Cabbage Slaw, Lime

### CRAB CAKE SANDWICH\* \$19.5

Bibb Lettuce, Cajun Remoulade, Grilled Brioche

## \$16 Seasonal Pairings

### MARYLAND CRAB SOUP & SALAD

CHOICE OF: CAESAR SALAD OR FARMER'S  
MARKET WATERMELON & BERRIES SALAD

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### SWEET CORN CHOWDER & SALAD

CHOICE OF: CAESAR SALAD OR FARMER'S  
MARKET WATERMELON & BERRIES SALAD

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### CAESAR SALAD & HALF FLATBREAD

CHOICE OF: MARGHERITA OR JAMAICAN JERK CHICKEN

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### FARMER'S MARKET WATERMELON & BERRIES SALAD & HALF FLATBREAD

CHOICE OF: MARGHERITA OR JAMAICAN JERK CHICKEN

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### MARYLAND CRAB SOUP & HALF FLATBREAD

CHOICE OF: MARGHERITA OR JAMAICAN JERK CHICKEN

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### SWEET CORN CHOWDER & 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 | PETITE BEEF FILET\* 17

\* 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*

## WHITE PEACH ARNOLD PALMER

Fresh Brewed Tea, White Peach Purée, Organic Agave,  
Lemon Juice, Fresh Peach GF

**\$7**

## STRAWBERRY LIMEADE

Strawberry Purée, Lime Juice, Organic Agave,  
Soda, Fresh Strawberry GF

**\$7**

## ZERO-PROOF WATERMELON SPRITZ

Alcohol-Free Giffard Aperitif, Watermelon Purée,  
Mint Syrup, Lemon Juice, Soda,  
Fresh Watermelon & Mint GF

**\$10**

## ZERO-PROOF "RUM PUNCH"

Lyres Zero-Proof "Rum", Pineapple Juice,  
Organic Agave, Fresh Blackberry GF

**\$10**