

Welcome to the Harvest Table

Shareables

Spinach & Artichoke Dip

Sautéed Spinach, Artichokes & Herb Cream Cheese topped with a Panko Parmesan Crust and baked. Served with House-made Crostini 10.99

House-made Hummus with Tapenade

Roasted Garbanzo Beans blended with Sesame Butter, lemon and fresh garlic served with a Caper, Olive and Red Pepper Tapenade & grilled Pita chips 9.99

Fried Green Tomatoes

Thick-cut and Hand-breaded, served with Sprouts, Lemon and our House-made Remoulade 6.99

Vegetable Spring Rolls

Served with a Sweet Thai Chili sauce garnished with a Sesame & Pickled Ginger Superlaw 9.99

From the Kettle

Chilled Garden Gazpacho...*simply the best* ^{GF}

(add Jumbo Chilled Shrimp 2.99 each)

NE Clam Chowder (secret recipe)...a house favorite!

Soup du Jour (Chef's daily creation)

Cup 4.99 Bowl 6.99

From the Field

Create your own **Salad Masterpiece** from our **Harvest Bar**:

Over 45 Item Salad Bar including our House-made dressings, many Composed Salads including Kale & Quinoa plus our fresh Bread Bar including fresh Roasted Garlic & Apple Butter! 12.49

(no sharing/doggie bags)

Salad Add-Ons:

Add a Harvestland* Grilled Chicken Breast 5.00 ^{GF}

Add a Scoop of our House-made Chicken, Tuna or Egg Salad 4.50 ^{GF}

Catch of the Day (*ask your server*) Market Price ^{GF}

Seared Ahi Tuna Salad

Seared Ahi Tuna on a bed of Asian Superlaw with Edamame and Pickled Ginger garnished with a Vegetable Spring Roll and topped with a Wasabi Sesame Créma 16.99

The Berry Patch ^{GF}

Baby Field Greens tossed with Strawberries, Blueberries, dried Cranberries, Candied Pecans and diced seedless Cucumber with a fresh Raspberry vinaigrette 11.99

Harvest Medley Spinach Salad

Fresh Spinach leaves, Quinoa Tabouleh, pomegranate, artichoke hearts and heirloom tomato with our House vinaigrette, garnished with Spanakopita 11.99

Pickled Goat & Candied Kale ^{GF}

Pickled Beets & Hard-boiled egg, Goat Cheese, Kale Chiffenade, Candied Fennel & Lemon with our House vinaigrette 13.99

Caesar Salad

Romaine hearts, shaved Parmesan and garlic toasted croutons tossed with Caesar dressing & garnished with a Parmesan crisp (anchovies by request) 9.99

Fin, Fruit & Fowl ^{GF}

Fresh Baby Field Greens topped with a scoop of each of our House-made Tuna, Chicken and Egg Salads garnished with fresh Fruit and sprouts 14.99

Chicken & Dumplings

Tossed Savoy Cabbage, crisp Iceberg and tri-colored peppers topped with a Harvestland Grilled Chicken Breast with a soy and sesame dressing sprinkled with Mandarin oranges and Edamame garnished with our Ginger, Chicken and Lemongrass dumplings 15.99*

Handcrafted Deli Sandwiches

Served with lettuce, tomato, onion, deli pickle & choice of House-made coleslaw, potato salad or fresh fruit

*** All-Natural Roast Turkey, Ham, Roast Beef, Corned Beef, Chicken Salad, Tuna Salad or Egg Salad**

Bread: *White, Multigrain, Rye or Wrap (Hoagie, Brioche or Croissant add 50¢)*

Cheeses: *Swiss, Provolone, Cheddar or American*

(Pepper-jack or Horseradish Cheddar add 50¢)

10.99

**We serve All-Natural meats with no additives or preservatives*

Sandwich Add-ons:

Bacon...2.50, Grilled Onions or Mushrooms...1.00, Avocado...2.00, Feta or Goat Cheese...3.00

Iron-Seared Mouthwatering Melts

Smoked BBQ Brisket

Lightly Hickory-smoked Beef Brisket warmed with Cherry Dr. Pepper BBQ sauce topped with grilled onions, Provolone & Fontina cheese sauce on a buttery Brioche bun 13.49

Mrs. C's Amazing Meatloaf Melt

Family-recipe Meatloaf topped with tomato jam, grilled onions, Horseradish Cheddar and house Demi on our grilled thick-cut rye 11.99

New York Reuben

Shaved Corned Beef Brisket, Silver Floss Sauerkraut and Swiss cheese piled high on grilled thick-cut rye served with Thousand Island dressing for dipping 12.49

Potsdam Tri-colored Pepper Wrap

Tri-colored Peppers, Florida sweet onions, fresh herb pesto and Provolone with your choice of Harvestland Chicken or Slow-roasted All-Natural Beef* wrapped in a flour tortilla and panini grilled 12.49*

Tuna or Chicken Salad Melt

House-made Harvestland Chicken Salad or White Albacore Tuna Salad served warm on a toasted English Muffin topped with Cheddar cheese and Vine-ripe Tomato 11.99*

Trapper Dip

Honoring a house favorite, All-Natural shaved Roast Beef topped with Provolone cheese piled on a locally baked fresh Hoagie roll served with au jus for dipping 12.99*

(add grilled onions or mushrooms only 1.00 ea.)

Fired-Up Favorites

Served on a grilled Brioche bun with lettuce, tomato, onion, deli pickle & choice of House-made coleslaw, potato salad or fresh fruit (unless otherwise specified)

Chargrilled Burger

Half Pound Fire-grilled, never frozen Angus Beef Burger (add your favorite cheese or toppings) 11.49

Harvestland* Grilled Chicken Sandwich

Dill-marinated, All-Natural, Grilled Chicken Breast served on a buttery Brioche Bun 10.99

Black Bean Cake

House-made Black Bean Cake topped with Hummus, Tomato, Avocado, Sprouts & Chipotle Aioli 11.99

The Big Dawg

Chargrilled 1/4 lb. Hebrew National All Beef Hot Dog with all the fixins'!

Choices: *Shredded Cheddar, sauerkraut, chopped onion, relish, bacon crumbles 9.99*

All-Natural, Hand-cut French Fries 3.00

Add a Side House or Caesar Salad 4.50

(ENTREE SPLIT/SHARE CHARGE 3.00)

Add a Single Trip to our Harvest Bar with your Sandwich Entrée for only \$5

(no sharing/doggie bags)

GF= Gluten Free (most items can be made gluten free upon request)

Fresh · Handcrafted · Local

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.