

Bar Menu

(served in the Bar & Patio areas only)

From the Kettle

Cup 4.99 Bowl 6.99

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)

From the Field

Create your own **Salad Masterpiece** from our **Harvest Bar** ^{GF}:

(Over 45 Item Salad Bar including our House-made dressings, many Composed Salads including Kale & Quinoa plus our fresh Bread Bar including Roasted Garlic & Apple Butter!) 14.99

Fired-Up Favorites

Served on a grilled buttery Brioche bun with choice of one side:

(House-made Coleslaw, Potato Salad or Fresh Fruit)

Add a bucket of our All-natural Hand-cut French Fries 3.00

Chargrilled Burger

Half Pound Fire-grilled, never frozen Angus Burger with lettuce, tomato & onion (add on your favorite cheese or toppings) 11.49

Harvestland™ Grilled Chicken Sandwich

Dill-marinated All-Natural Grilled Chicken Breast with lettuce, tomato & onion (add your favorite cheese or toppings) 10.99

***Black Bean Burger**

Our Signature House-made Black Bean Cake topped with Hummus, Tomato, Avocado, Sprouts and Chipotle aioli 11.99

*Also available as an entree Salad (no side)

(Served over fresh Field Greens with our House Vinaigrette)

Shareables

Classic Shrimp Cocktail

Four (4) Jumbo Chilled Shrimp served with House-made Belvedere sauce and Lemon 11.99

**** 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 and grilled Pita chips 9.99

**** Vegetable Spring Rolls**

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

Escargot Fricassee

Sautéed with White Wine, Mushrooms, Garlic, Lemon & Cream with a Fontina Panko Parmesan crust and Garlic bread 11.99

**** Fried Green Tomatoes**

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

****Coconut Chicken Fingers**

All-natural Chicken breast is Hand-breaded in Coconut & Panko, fried golden brown & served with a Pineapple Thai Chili Sauce 9.99

Spinach & Artichoke Dip

Sautéed Spinach, Artichokes & Herb Cream Cheese topped with a Panko Parmesan served with House-made Crostini 10.99

****Swedish Meatballs**

Fresh Angus Meatballs topped with our House-made Red Wine Demi garnished with house pickled red onion 9.99

****Pigs in a Blanket**

100% Beef Hebrew National Jumbo Dog wrapped in Puff Pastry & baked to perfection! Sliced & served with choice of: Gulden's Spicy Brown or French's Yellow Mustard, Heinz Ketchup or Chipotle aioli 8.99

Coconut Shrimp

Jumbo White Shrimp Butterflied and Hand-breaded in Coconut & Panko, fried golden brown & served with a Pineapple Thai Chili Sauce 12.99

****1/2 Price Apps available 3-5pm in the Bar & Patio areas only!**