

Harvest Table Lunch Menu

Shareables

Classic Shrimp Cocktail ^{GF}

Four Jumbo Shrimp served with House-made Belvedere sauce and Lemon 11.99

Spinach Artichoke Dip*

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

House-made Hummus*

Roasted Garbanzo Beans blended with Sesame Butter (Tahini), 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 7.99

Vegetable Spring Rolls

Served with our Sweet Thai Chili sauce over a Sesame & Pickled Ginger Superslaw 9.99

From the Kettle

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

(add Jumbo Chilled Shrimp for 2.99 each)

NE Clam Chowder *(secret recipe)...a House favorite!*

Soup du Jour *(Chef's daily creation, ask your Server)*

Cup 4.99 Bowl 7.99

From the Field

Indulge in your own creative **Salad Masterpiece** from our **Harvest Bar** ^{GF}:

Over 45 Item Salad Bar including our House-made dressings, lots of Composed Salads including Kale & Quinoa plus our fresh Bread Bar (with flatbreads, fresh Roasted Garlic & Apple Butter! 12.99

Substitute a Single Trip to our Harvest Bar with your Entrée for \$5. Sorry, No Sharing or Doggie Bags

Salad Add-Ons:

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

Add a Scoop of our House-made Chicken, Tuna or Egg Salads ^{GF} 4.75

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

Jumbo Chilled Shrimp ^{GF} 2.99 ea.

Add a Skewer of Grilled Shrimp ^{GF} (3) 8.99

Seared Ahi Tuna Salad*: *Seared Ahi Tuna on a bed of Asian Superslaw with Edamame & Pickled Ginger topped with Wasabi Sesame Créma & garnished with a Vegetable Spring Roll 16.99*

The Berry Patch ^{GF}: *Fresh Baby Field Greens tossed with Strawberries, Blueberries, dried Cranberries, Candied Pecans and diced seedless Cucumber with a Raspberry Vinaigrette 11.99*

Harvest Medley Spinach Salad*: *Fresh Spinach leaves, Quinoa Tabouleh, Pomegranate, Artichoke Hearts & Grape Tomatoes served with our House Vinaigrette & garnished with Spanakopita 12.99*

Pickled Goat & Candied Kale ^{GF}: *Pickled Beets & Hard-boiled egg, Goat Cheese, Kale Chiffenade, Candied Fennel & Lemon served with our House Vinaigrette 13.99*

Caesar Salad*: *Romaine hearts, shaved Parmesan and Garlic-toasted Croutons tossed with Caesar dressing & garnished with a fresh Parmesan crisp (Add Anchovies 1.50) 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 15.99*

GF=Gluten Free *May be made Gluten Free upon request with exceptions (Ask your Server)

Fresh · Handcrafted · Local

Handcrafted Cold Deli Sandwiches

House-Roasted Turkey, Roast Beef & Corned Beef, Cure 81 Ham, Chicken, Tuna or Egg Salad 10.99

Bread: White, Multigrain, Rye or Wrap (Hoagie, Brioche or Croissant add 1.00 or GF Bread add 1.50)

Cheeses: American, Swiss, Cheddar or Provolone 50¢ (Pepper-jack or Horseradish Cheddar add 1.00)

Sandwich Add-ons:

Bacon 2.50, Grilled Onions or Mushrooms 1.00, Avocado 2.00, Feta, Blue 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 on a buttery Brioche bun 13.99

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 12.99

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 12.99

Potsdam Tri-colored Pepper Wrap

Tri-colored Peppers, Grilled Onions, fresh Herb Pesto and Provolone with your choice of Harvestland™ Chicken Breast or Slow-roasted All-Natural Beef wrapped in a flour tortilla and panini grilled 12.99

Tuna Salad or Chicken Salad Melt

Our Signature House-made Chicken Salad or White Albacore Tuna Salad served warm on a toasted English Muffin topped with Vine-ripe Tomato and Cheddar cheese 12.99

Trapper Dip

A House favorite, House-roasted shaved Roast Beef topped with Provolone cheese on a locally baked fresh Hoagie roll served with au jus for dipping 12.99

Fired-Up Favorites

Chargrilled Burger

½ lb. Handmade Fire-grilled fresh Angus Beef Burger with Lettuce, Vine-ripe Tomato & Red Onion on a toasted Brioche bun (add your favorite cheese & toppings) 11.99

Harvestland® Grilled Chicken Sandwich

Dill-marinated, All-Natural, Grilled Chicken Breast with Lettuce, Vine-ripe Tomato & Red Onion on a toasted Brioche bun 10.99

Black Bean Burger

Our Famous House-made Black Bean Burger with Hummus, Tomato, Avocado, Sprouts & our Chipotle Aioli on a toasted Brioche bun 12.99

The Beyond Burger®*

The World's first Plant-based Burger...it looks, cooks and satisfies like Beef with no GMO's, Soy or Gluten, served with Lettuce, Tomato & Onion on a toasted Brioche bun 13.99

The Big Dawg

*Chargrilled 1/4 lb. Hebrew National All Beef Hot Dog with your choice of Toppings!
Choose 3: Shredded Cheddar, Sauerkraut, Chopped Onion, Relish, Bacon Crumbles 10.99*

Apple Butter Baby Back Rib Stack^{GF}

Melt in your mouth Meaty Baby Back Ribs dusted with dried Ancho chili powder, cooked Low & Slow then topped with our House-made Apple Butter BBQ sauce 13.99

Sides: House-made Coleslaw, Potato Salad or Fresh Fruit 2.50

Add a Bucket of our fresh, All-natural, Hand-cut Fries 3.00

Add a Side House Salad 4.50 or Side Caesar Salad 6.00

*All Sandwiches served with a Deli Pickle and your choice of House-made Coleslaw, Potato Salad or Fresh Fruit.
Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness*