HARVEST KITCHEN

DINNER

FOR THE TABLE

Harvest Guacamole 13 (V)
Fresh corn tortilla chips, *Add Fresh Veggies for $3*

Crispy Calamari 13
Chipotle mayo dip, harvest honey glaze dip

Grilled Whole Wheat-Molasses Flat Bread 16
- With gorgonzola, prosciutto, fig jam and arugula

or
- With wild mushrooms, robiola cheese, truffle oil (V)

Bread, Spreads & Veggies 1+1 for $8 or 2+2 for $13

House-Made Rosemary Focaccia *(48 hour ferment)* (V)
Fresh Tortilla Chips (GF) (V)
Fresh Cut Veggies (GF) (V)
Grilled Whole-Wheat Molasses Flat Bread Slices
Roasted Red Pepper Hummus (GF) (V)
Ricotta, Honey, Thyme, Pepperoncini (GF)

THE BEGINNING

Creamy Corn Chowder 10 (GF)
Silky poblanos, chervil, chive oil

Kale and Veggie Pot-Stickers 13 (V)
Caramelized sesame seeds, dipping sauce

Thai-Spiced Grilled Shrimp Lettuce Wraps 14 (GF)
Leaf lettuce, julienne carrots, cucumber, cilantro, mint, tamarind sauce

Yellowfin Tuna Tartar 19
Ginger, soy, sesame, crispy wontons

Pow Pow Brussles Sprouts 12 (V)
Sweet-n-spicy, peanuts, soy sauce

Caramelized Cauliflower Honey, lime, cilantro **11** (GF)

Shishito Charred Peppers 13 (GF) (V)
Charred, olive oil, salt

Warm Spinach & Artichoke Dip 14
Flatbread

Bacon Wrapped Dates 14 (GF)
Almonds, endive salad, blue cheese

Grilled Steak Skewer 16 (GF)
Over mexican creamy corn, spicy mayo

Burgers or 'wiches

A Local Blend Of Certified Black Angus Brisket, Chuck, & Short Rib
Served on a Hawaiian Bun or whole wheat, or over salad with no fries
Substitute Gluten free roll (+$2) Sub Grass Fed or Beyond Burger (+2)

All served with Fries | Substitute a Salad (+$1)

HK Classic Burger 19
Guacamole, lettuce, tomato, caramelized onions, pickles, HK classic sauce

Bacon Cheddar Guac Burger 19
Guacamole, lettuce, tomato, caramelized onions, pickles, HK classic sauce, bacon, cheddar

Veggie Black Bean Burger 18
Guacamole, greens, tomato, pickles, caramelized onions, cucumber

Turkey Swiss Burger 19
Lettuce, tomato, caramelized onions, pickles, HK classic sauce

HK Classic Griddled Chicken 19
Guacamole, lettuce, tomato, caramelized onions, pickles, HK classic sauce

Tuna Steak & Kimchi 22
Chipotle mayo, pickled jalapeños, cilantro, pickled onion, pickle, lettuce, tomato

Bleu & Shroom Burger 20
Mushrooms, garlic aioli

Kitchen Scratch Crispy Chicken 20
Guacamole, lettuce, tomato, caramelized onions, pickles, HK classic sauce

Harvest Beyond Burger 21
Guacamole, lettuce, tomato, caramelized onions, pickles, HK classic sauce

NYC'S BEST CUBANO 22
Roast pork, black forest ham, swiss cheese, pickles, mustard

ADD ONS

bacon $2
bleu $2
swiss $2
cheddar $2
guacamole $2
sautéed mushrooms $2
extra HK sauce $1
spicy house sauce $1
jalapeños $1

JUST BECAUSE

Seasonal Grilled Vegetables 8 (GF) (V)
Sautéed Broccoli 8 (GF) (V) **Hand-Cut Fries** House sauce **8** (GF) (V)
Rice & Beans 7 | Mixed Green Salad 8 (GF) (V)

THE MAINS

Taco Options
Add guacamole $3
Lettuce Wrap Available

Wild Mushroom Tacos 20
Queso fresco, salsa verde

Slow Roasted Pork Tacos 20 (GF)
Tomatillo & avocado salsa

Spicy Seared Red Snapper Tacos 22 (GF)
Napa slaw, salsa verde, lime crema, chipotle aioli

Organic Lemon-Thyme Brick Chicken 26 (GF) AVAILABLE
Corn & zucchini succotash, basil, roman gnocchi square

Pasta of the Season MP
Local organic whole grain pasta

Truffle Gnocchi 24
Charred potato pasta, black truffle cream, parmesan

Grilled Shrimp 28 (GF)
Seafood saffron risotto

Faroe Islands Salmon 28 (GF)
Ginger confit, stir-fried vegetables, sherry-honey glaze

Roasted Branzino 29 (GF)
Sautéed spring vegetables, caramelized onions, herb butter

Pork Tenderloin 27 (GF)
Green lentils, carrots, sweet potato, mustard, port glaze

Maine-Style Lobster Roll 29
Buttered bun, crème fraiche, herbs, old bay fries

Sirloin Steak Frites 33 (GF)
Tomato chutney, house steak sauce

Harvest Paella 30 (GF)
Saffron rice, shrimp, mussels, calamari and chorizo

BOWLS & SALADS

***add:** Angus Steak 7 | Faroe Island Salmon 7*
Shrimp 6 | Organic Tofu 4 | Organic Chicken 5

Market Chopped Salad 18 (GF)
Crunchy lettuce, carrots, radish, red onion, cucumber, tomato, avocado, shaved parmesan, lemon-herb vinaigrette

Veggie Rice Bowl 19 (V)
Cabbage, yellow squash, zucchini, broccoli, carrots, radish, scallion, ginger soy

Beet Salad 19 (GF)
Goat cheese, spinach, pistachios, balsamic vinaigrette

Endive & Baby Arugula Salad 19 (GF)
Walnuts, bleu cheese, cranberry, sherry-walnut vinaigrette

Modern Greek Salad 19 (GF)
Little gem crunchy lettuce, cress, sheep's milk feta, persian cucumbers, za'atar chickpeas, kalamata olives, red onion, dill, tomato, greek dressing

Kimchi Fried Rice 19 (GF)
Egg, broccoli, peas, onion, scallions, mushrooms cabbage, carrots, radish, soy sauce

Warm Quinoa Salad 19 (GF)
Butternut squash, cranberry, pumpkin seeds, red onion, spinach, honey balsamic dressing

Brussels Sprout Caesar Salad 18
Romaine lettuce, parmesan cheese, croutons, caesar dressing *ADD Bacon Crumble +$2*

(GF) We make every effort to make our GF please understand that there is flour in the air and in our kitchen.

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DRINKS

Specialty Cocktails 14

Harvest Moon Margarita Mango puree, orange juice, tequila, cointreau, fresh lime juice, splash of grenadine
***Wake Me Up* Martini** Espresso, vodka, baileys
Classic Mojito Rum, mint, fresh lime
Lavender Sangria Pinot grigio, lavender, apricot brandy, white rum, pineapple juice, orange juice
Raz-berry Tart Fresh raspberry, vodka, lemon juice, simple syrup
Watermelon Buzz Pisco, watermelon, honey, fresh lemon, grape fruit juice
Skinny Dipper Cucumber infused tequila, fresh pineapple, fresh cucumber
Berry-jito Choice of raspberry, black berry, strawberry, blue berry, or mixed berries, gin, fresh mint, lemon
Ginger Fresco Gin, fresh ginger, mint, grapefruit, lemon
Bare Footin' bourbon, lemon, cranberry bitters, muddled black berry, simple syrup
Cozy Rozy Kettle One rose and grapefruit vodka, rose syrup, fresh lemon, grapefruit juice
Teeny Bikini Prickly pear infused gin, elderflower liqueur, lemon/lime
Lemon Grass Fizz Citron vodka, st.germain, lemon grass syrup, fresh lemon juice, sparkling wine

Classic Margarita 14

Tequila, triple sec, fresh lime

Frozen Margaritas 14

Add flavor $1 extra- Strawberry, Mango, Passion Fruit, White Peach, Pomegranate, Lavender, Rose

Harvest Mojito 14

Rum, mint, fresh lime

Zero Proof Cocktails 8.5

Flavored Lemonade Lavender, passion fruit, strawberry, white peach, pomegranate, mango, prickly pear, watermelon
Watermelon Smash Watermelon puree, fresh basil, lemon, honey soda
Cucumber Cooler Cucumber, mint, lime, soda
Lemon Blast Lemon grass syrup, lemon, cranberry juice, soda
Strawberry Fields Strawberry puree, fresh basil, lemon, honey, soda

Beer On Tap

Guiness, Dublin, Ireland, (4.2%ABV), Dry Irish Stout, malty sweetness and a hoppy bitterness 9.5
Goose Island IPA Chicago, Il (5.9 ABV) Full flavored ipa with citrus aroma, bold hop finish 9
Allagash White Portland, ME (5% ABV) The allagash brewery's traditional belgian wheat beer. 9
Barrier Money Oceanside, NY (7.3% ABV)
Dry-hopped ipa using zacca, simcoe, and citra hops resulting in a uniquely fine balanced local ipa. 10
Samuel Adams Seasonal, Boston, MA, (5.3% ABV) American Wheat Ale. 9
Peaks Seasonal IPA ME, (5% ABV), A juicy, Seasonal Take on the Classic NE style IPA 9
Kona Big Wave Kailua_Kona, HI (5.2% ABV) European pale lager 9
Stella Artois Leuven, Belgium (4.4% ABV) American blond ale 9

Beer By The Bottle & Can

Ithaca Apricot Wheat Ithaca, NY (4.9% ABV), Light refreshing American Wheat Ale with a touch of Apricot 10
Juice Bomb IPA Hopewell Junction (6.5 % ABV) Bursting with citrus 10
Half Acre Daisy Cutter Chicago, Il (5.2% ABV) A west coast pale ale with a generous amount of aromatic hops 10
Corona Extra Mexico, (4.5% ABV) The original mexican pale lager 10
Heineken Netherlands (5% ABV) Pale lager low bitterness, crisp taste, hint of malt/citrus overtones. 10
Corona Light, (9.4% ABV), Mexico, Pilsner Style Lager, Light moderate herbal flavors, crisp clean finish 10
Glutenberg, Blonde Ale, (gluten free) 9, airy and lemony, floral and lightly herbal notes 10
Heineken (0.0% ABV) Amsterdam, Non alcoholic 10
Bud Lite, St.Louis, MI (5% ABV) American light lager 10

White Wine By the Glass 13

Pinot Grigio, Vino dei Fratelli, Italy
Chardonnay, Wente, Livermore, CA
Gruner Veltliner, Paul Direder, Austria
Sauvignon Blanc, Selini, New Zealand

Red Wines By The Glass 14

Pinot Noir, Nicholas Idiart, Pays d'oc, France
Cabernet Sauvignon, Leaping Horse, CA
Beaujolais, Bouchard, France
Malbec, Inkarri Mendoza, Argentina (organic)
Montepuleiano D' Abruzzo Fratelli, Italy

Rose By The Glass & Bottle

Rose, Sao Miguel, Colhelita Seleccionada, Portugal 14/52
Sparkling Rose, Paul De Coste, France, 14/52

Sparkling By The Glass

Brut, Paul De Coste, France 12

Red By The Bottle

Pinot Noir, Nicholas Idiart, Pays d'oc, France 44
Cabernet Sauvignon, Liberty School, Paso Robles, CA 56
Montepulciano d'abruzzo, Vino dei Fratelli, Italy 52
Beaujolais, Bouchard, France, 48
Pinot Noir, La Crema, Sonona Coast, CA 65
Pinot Noir, Folie a Deux, Sonoma, CA 56
Zinfindel, Four Vines, Old Vines, Lodi, CA, 46
Sangiovese, Carpineto, Tuscany, Italy, 56
Malbec, Inkarri Mendoza, Argentina (organic) 48
Cabernet Sauvignon, Ravel & Stitch, Central Coast, CA, 60
Chateauneuf Du Pape, Domaine du Vieux lazaret, Rhine Valley, France, 90

White Wine By The Bottle

Pinot Grigio, Benvolio, Italy 40
Chardonnay, Wente, Livermore, CA , 45
Gruner Veltliner, Paul Direder, Austria, 48
Sauvignon Blanc, Selini, New Zealand, 48
Sauvignon Blanc, Pouilly Fume, France, 60
Chardonnay, Neilson, Santa Barbara County, Ca 48
Gavi di Gavi, Villade Rosa, Italy, 52
Albariño, O Fillo, Rias baixas, Spain, 44
Albariño, Gaizon, Uraguay, 44
Muscadet, Domaine de l"Olivier, Loire Valley, France, 45
Bordeaux Blanc, Les hauts de Lagarde, France, (organic) 50
Riesling, Lamoreaux landing, Finger lakes, Ny 46

Sparkling By The Bottle

Ponsardin Brut, Veuve Clicquot, Reims, France 150
Sparkling, Domaine Paul De Coste, France 45
Brut Champagne, Pommery, Reims, France 130
Rose Champagne, Taitinger, Reims, Frace 115

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