HARVEST

WEEKEND BRUNCH

STARTERS

Green Curry Biscuits Caramelized Onion Jam, Yogurt Butter 10

East Coast Oysters Rose Petal Mignonette, Cocktail Sauce, Lemon* 3.5ea

Pickled Local Herring Marinated Spring Potato & Cucumber Salad, Dill Yogurt* 14

Salmon Tartare Tostada Fava Beans, Marinated Cucumber, Radish, Pea Tendrils, Soy & Sesame* 16

Creamy Asparagus & Nettle Soup Lemon Crème Fraîche, Herbed Pine Nuts, Parmesan 15

Greek Yogurt Parfait Toasted Granola, Seasonal Fruit, Honey 8

Strawberry Rhubarb Salad Ripe & Pickled Green Strawberries, Compressed Rhubarb, Goat Cheese Croquettes, Salted Cashews 16

Classic Caesar Salad Romaine Hearts, Caesar Dressing, Parmesan Biscotti, Balsamic* 12

SALAD ADDITIONS

Roasted Chicken Breast 10 | Prime Brandt Flat Iron Steak* 14 | Faroe Island Salmon* 14

LIBATIONS

Barrel-Aged Espresso Negroni 15
with espresso-infused punt e mes and cherry heering, aged 3 weeks in barrel

Grand Mimosa 12
bubbles, oj, grand marnier

Harvest Bloody Mary 12
vodka or tequila, house mix

ZERO PROOF

Strawberry Rhubarb Rickey 6
strawberry rhubarb shrub, lime, soda

Pineapple Lime Almond Iced Tea 6
Pineapple Syrup, Lime, Orgeat, Iced Tea

Pigeon Cove Kombucha 9
pineapple chamomile made in gloucester, MA

BRUNCH

Benedict Choice of Citrus Cured Smoked Salmon or Housemade Bacon, Poached Eggs, Hollandaise, English Muffin, Home Fries* 16

The Harvest Breakfast Two Sunnyside Eggs, Home Fries, Smoked Bacon, Sourdough Toast* 14

Fried Chicken & Foie Gras Waffles Belgian Waffle, Wild Apple Purée, Burnt Honey, Foie Gras Butter 19

Buttermilk Pancakes Toasted Coconut, Blood Orange, Whipped Cream, Vermont Maple Syrup 14

Brandt Prime Beef Flat Iron Steak & Eggs Two Sunnyside Eggs, Hand Cut Fries, Leafy Salad, Sauce au Poivre* 26

The Harvest Burger Savenor's Beef or Impossible Burger, Pickles, Cabot Cheddar, Mustard Aïoli, French Fries* 18

New England Lobster Roll Griddled Roll, Pickle, Housemade Potato Chips 30

Vegetarian Chili & Eggs Lentil, Black Bean, and Red Quinoa Chili, Crispy Tortilla, Avocado, Two Sunnyside Eggs, Lime Crème Fraîche, Cilantro* 18

SIDES

Smoked Bacon 9

Maple Sausage 9

French Fries 9

Home Fries 9

2 Eggs any Style 6

Sourdough Toast 4

CHEESE BOARD

Fruit, Nuts, Toast 10 ea | 27 for 3

Cremont
Vermont Creamery, VT
Cow/Goat - Aged Double-Cream, Smooth Interior

Ashbrook,
Spring Brook Farm, VT
Raw Cow* - Semi-Soft, Washed-Rind, In the Style of Morbier

Invierno,
Vermont Shepherd, VT
Raw Sheep/Cow* - Semi-Hard, Natural Rind, Rich Buttery Texture, Earthy Flavor

*The Commonwealth of Massachusetts suggests that the consumption of raw or undercooked meat, fish, shellfish, eggs and poultry may be harmful to your health and increase the risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

WINES BY THE GLASS

SPARKLING

Champagne, Taittinger, *Cuvée Prestige*, Brut, Reims, France NV 27 / 112
Prosecco, Zonin, Extra Brut, Italy NV 11 / 48

WHITE

Chardonnay, Route Stock, Carneros, California 2019 17 / 72
Chardonnay, Long Depaquit, Chablis, France 2018 15 / 64
Sauvignon Blanc, Pascal Jolivet, *Attitude*, Loire Valley, France 2019 14 / 60
Garganega, Pieropan, Soave, Veneto, Italy 2018 12 / 52
Riesling, St. Urbans-hof, *Kabinett*, Ockfener Bockstein, Mosel, Germany 2015 14 / 60
Pinot Bianco, Castel Sallegg, Alto Adige, Italy 2017 10 / 44

ROSÉ

Rhône Blend, Peyrassol, Côtes de Provence, France 2020 14 / 60

RED

Pinot Noir, Sokol Blosser, *Evolution*, Willamette Valley, Oregon 2018 14 / 60
País, J. Bouchon, *Pais Viejo*, Maule, Chile 2019 13 / 56
Provence Blend, Chateau de Roquefort, *Les Mûres*, Côtes de Provence, France 2015 16 / 68
Tempranillo, Señorío de P. Peciña, Rioja Crianza, Spain 2009 (out of magnum) 15 / 128
Cabernet Sauvignon, Long Valley, Monterey, California 2018 14 / 60

COCKTAILS

Harvest Sangria 13
Rosé Wine, Citrus Trifecta, Strawberry, Elderflower, Ginger

Stalking Strawberries 14
Berkshire Greylock Gin, Pimm's, Strawberry-Rhubarb Shrub, Rhubarb Bitters

Yellow Black Cyan 13
Hibiscus-Vanilla Infused Tequila, Agave, Lime, Salty Pinch, Pineapple Kombucha

Nib Off the Old Block 17
Cocoa Nib-Infused Mad River Revolution Rye, Becherovka, Maraschino, Averna

Take Me Anywhere 15
Pierre Ferrand 1840 Cognac, Pineapple Gomme, Bénédictine, Crème de Cacao, Lime, Bitters

Ain't That Appeeling 15
Flor de Caña 7 YR Rum, Amaro Nonino, House Orange Lavender-Cello, Lime, Orange Bitters

BEER - BOTTLES & CANS

Light Lager, Bunker Machine, *Czech-Style Pilz*, Maine - snappy crisp pilsner, spicy saaz hops 12
Maibock Lager, Idle Hands, *Bluma*, Malden - malty golden lager, clean hops, brewed for spring 14
IPA, Uinta, *Hop Nosh*, Utah - low gravity sessionable style 8.5
Double IPA, Lamplighter, *Neon Lights*, Cambridge - juicy hops, hazy new england style 15
Wheat, Weihenstephaner, Germany - classic hefeweizen from german's oldest brewery 10.5
Sour, Jolly Pumpkin, *Io Saison*, Michigan - rose & hibiscus saison, aged 4 years. super funk **750ml** 32
Saison, Transmitter, *Harvest*, New York - brett-kissed, chardonnay barrel aged **500ml** 43
Saison, Kent Falls, *Elita*, Connecticut - low alcohol, dry, meadow flowers **500ml** 19
Belgian, Orval, *2014 Vintage*, Belgium - dank brettanomyces character, meadow flowers 18
Dark Belgian, Boulevard, *Bourbon Barrel Quad*, Missouri - cellar aged, high octane 14.5
Stout, Nøgne Ø, *Dark Horizon 5th Edition*, Norway - aged 4+ years, the apex of their brewing. **16% abv** 72
Cider, Stormalong, *Legendary Dry*, Sherborn - dry and tannic, made of bittersweets 15
Cider, Eric Bordelet, *Tendre*, France - farmhouse style, lively and bright **750ml** 35