

GF - GLUTEN-FREE ITEMS
AVAILABLE UPON REQUEST.
UPCHARGE FOR GF BREAD.

🌱 - PLANT-BASED OPTION

HARVEST

SEASONAL GRILL & WINE BAR

MOST ITEMS UNDER
500 CALORIES.

⁵⁰⁰ DENOTES OVER
500 CALORIE ITEM



HARVEST’S FARMERS

LANCASTER FARM FRESH
Leola, PA

KINGS KREAMERY
Lancaster, PA

DOE RUN FARMS
Coatesville, PA

HOPE SPRINGS FARM
East Earl, PA

ROUNDTOP FARMS
Honey Brook, PA

FREE BIRD FARMS
Fredericksburg, PA

MILLWOOD SPRINGS ORGANICS
Lancaster, PA

CASTLE VALLEY MILL
Doylestown, PA

TILING POINT FARM
Shavertown, PA

POCONO HYDRO FARM
Moscow, PA

CALKINS CREAMERY
Honesdale, PA

FULLERS OVERLOOK FARM
Waverly, PA

FLATBREADS

HARVEST

Harvest Spice, Asiago Gratin GF

SMOKED SALMON*

Dill Crema, Baby Arugula, Pickled Cucumber, Pickled Red Onion, Asiago, Fennel Frond, Everything Spice GF

JERK CHICKEN*

Jamaican Jerk Glaze, Roasted Bell Pepper, Mild Cheddar GF

SPRING GARDEN

Goat Cheese, Asparagus, Sumac-Spiced Sunflower Seed, Local Honey, Chive Pesto, Pea Tendril GF

SALADS

HARVEST

Baby Mixed Greens, Roasted Soy Bean, Carrot, Cherry Tomato, Harvest Vinaigrette GF 🌱

MODERN GREEK

Bibb Lettuce, Kale, Cherry Tomato, Crispy Chickpea, Cucumber, Red Onion, Kalamata Olive Crumble, Sheep’s Milk Feta, Banana Pepper, Greek Dressing GF

SPRING FARMER

Little Gem Lettuce, Pea Tendril, Strawberry, Sugar Snap Pea, Asparagus, Radish, Sumac-Spiced Sunflower Seed, Avocado Vinaigrette GF 🌱

ADD A PROTEIN: Chicken Breast* 7 | Shrimp* 9 | Salmon* 11 | Organic Tofu 6
Flat-Iron Steak* 13 | Sea Scallops* (3) 13 | Crab Cake* 12 | Baked Falafel 7

APPETIZERS

CUP OF SOUP

Seasonal Du Jour

SWEET PEA & AVOCADO TOAST

Pumpernickel, Lemon Oil, Everything Spice, Sea Salt, Pea Tendril 🌱

MARINATED BEEF SKEWERS*

Roasted Garlic Tehina, Papaya Yogurt, Cilantro GF

KUNG PAO CAULIFLOWER “WINGS”

Ginger Soy, Crushed Sriracha-Salted Peanut, Toasted Sesame, Scallion, Lime 🌱

SPRING CRAB CAKE*

Spicy Carrot-Ginger Remoulade, Crispy Carrot, Carrot Top Oil

FIRE-ROASTED BROCCOLI

Avocado, Almond, Basil Pesto, Sea Salt, Golden Raisen, Avocado, Vinaigrette, Everything Spice GF 🌱

EVERYTHING-SPICED EDAMAME

Sea Salt GF 🌱

ORGANIC PORK POTSTICKERS*

Smokey Tamarind-Tomato Jam, Mango, Toasted Coconut, Scallion

ORGANIC HUMMUS

Moroccan-Spiced Carrot, Crispy Chickpea, Golden Raisin, Carrot Top Oil, Naan Flatbread, Cucumber & Carrot Chip GF 🌱

SWEET PEA & PISTACHIO FALAFEL

Mango Amba, Roasted Garlic Tehina, Pickled Cucumber, Radish, Cashew “Crema”, Harissa Powder GF 🌱

SANDWICHES

Sandwiches are served with a Harvest Side Salad. Substitute any side for an additional charge.

GRASS-FED BEEF BURGER*

⁵⁰⁰ Mild Cheddar, Bibb Lettuce, Caramelized Onion, Tomato, Poppy Seed Onion Roll, Pickle GF SUBSTITUTE IMPOSSIBLE BURGER \$2

HARVEST GRILLED CHICKEN CLUB*

⁵⁰⁰ Smoked Bacon, Baby Arugula, Tomato, Havarti, Citrus Herb Aioli, Naan Flatbread, Pickle GF

SALMON BLT*

Sun-Dried Tomato Pesto, Smoked Bacon, Lemon-Chive Mayo, Bibb Lettuce, Naan Flatbread, Pickle GF

MAHI MAHI FISH TACOS*

Pickled Red Cabbage, Baby Arugula, Tomatillo Salsa, Guacamole, Cilantro-Lime Sour Cream, Baked Flour Tortilla GF

FARM-FRESH SIDES

ORGANIC CILANTRO-LIME RICE GF 🌱

UN-FRIED STEAK-CUT FRIES GF 🌱

SMOKED BACON & SPRING VEGETABLE SUCCOTASH GF

SWEET PEA FARRO RISOTTO

CRISPY-SMASHED POTATOES WITH MUSTARD-BACON DRESSING

HARVEST CREAMY MAC & CHEESE GF

ENTRÉE SALADS

STRAWBERRY PATCH CHICKEN*

Baby Spinach, Goat Cheese, Strawberry, Candied Pecan, Strawberry Balsamic Vinaigrette GF

HARVEST STEAK*

⁵⁰⁰ Baby Romaine Wedge, Cherry Tomato, Red Onion, Aged Bleu Cheese, Smoked Bacon, Hard-Boiled Egg, Roasted Garlic-Asiago Dressing GF

JAMAICAN JERK SALMON*

⁵⁰⁰ Baby Mixed Greens, Avocado, Mango, Papaya, Roasted Corn, Black Bean, Almond, Toasted Coconut, Jerk Glaze, Mango Vinaigrette GF

MEDITERRANEAN FALAFEL

Sweet Pea & Pistachio Falafel, Roasted Garlic Tehina, Arugula, Red Onion, Cauliflower & Asparagus Tabbouleh, Naan Crouton, Greek Dressing GF 🌱

ENTRÉE BOWLS

ANCIENT GRAIN “FRIED RICE”

Jasmine Rice, Quinoa, Farro, Eggplant, Bell Pepper, Sweet Onion, Edamame, Carrot, Sugar Snap Pea, Broccoli, Shiitake Mushroom, Cilantro, Lime, Toasted Sesame, Soy Sauce, Crispy Shallot, Pea Tendril 🌱

CHILLED SUPER POWER GRAINS

⁵⁰⁰ Quinoa, Farro, Kale, Broccoli, Golden Raisin, Avocado, Pumpernickel Breadcrumb, Sumac-Spiced Sunflower Seed, Avocado Cashew “Crema”, Moroccan-Spiced Carrot, Mango Vinaigrette 🌱

CUBAN BLACK BEAN & RICE

Organic Cilantro-Lime Rice, Grilled Mojo Corn, Bell Pepper, Crispy Chickpea, Cilantro, Radish, Scallion, Lime, Avocado Cashew “Crema” GF 🌱

ADD A PROTEIN: Chicken Breast* 7 | Shrimp* 9 | Salmon* 11 | Organic Tofu 6
Flat-Iron Steak* 13 | Sea Scallops* (3) 13 | Crab Cake* 12 | Baked Falafel 7

FISH & SEAFOOD

CEDAR-ROASTED SALMON*

Herbes de Provence, Roasted Potato, Chive Pesto, Citrus-Papaya Yogurt, Zucchini, Broccoli, Grilled Lemon GF

SEARED SEA SCALLOPS*

⁵⁰⁰ Lemon Basil Risotto, Shaved Fennel & Carrot Salad, Sweet Pea Purée, Lemon Oil GF

SPICY SHRIMP NOODLE BOWL*

⁵⁰⁰ Ginger Soy Soba Noodles, Broccoli, Carrot, Edamame, Shiitake Mushroom, Eggplant, Bell Pepper, Sugar Snap Pea, Toasted Cashew, Cilantro, Scallion, Sesame Seed, Chili Oil

SEARED CHILEAN SEA BASS*

Lump Crab Salad, Carrot Purée, Heirloom Tomato Confit, Limoncello Butter, Pistachio GF

MEATS & POULTRY

LEMON THYME CHICKEN*

Zucchini, Baby Arugula, Shaved Fennel, Sun-Dried Tomato Pesto, Roasted Potato, Citrus-Papaya Yogurt, Avocado Vinaigrette GF

GRILLED WAGYU SIRLOIN*

⁵⁰⁰ Creamed Potato & Corn, Smoked Bacon & Spring Vegetable Succotash, Chive Pesto, Cilantro, Charred Tomato Butter GF

SEARED BONE-IN DUROC PORK CHOP*

⁵⁰⁰ Crispy-Smashed Potato, Kale, Zucchini, Red Onion, Pistachio, Warm Mustard-Bacon Dressing

GRILLED FILET MIGNON*

⁵⁰⁰ Farro Risotto, Charred Broccoli, English Pea, Mushroom, Carrot Top Oil, Harissa Powder

PLANT-BASED VEGAN

HARVEST VEGGIE BURGER

Black Bean, Green Lentil, Quinoa, Poblano Pepper, Bell Pepper, Onion, Corn, Edamame, Kale, Cilantro, Guacamole, Pickled Red Cabbage, Crispy Shallot, Plant-Based Potato Roll, Harvest Side Salad, Pickle GF 🌱

EGGPLANT “PARMESAN”

Zucchini Noodle, Fire-Roasted Tomato Sauce, Herbed Gluten-Free Breadcrumb, Basil Pesto GF 🌱

SWEET PEA RAVIOLI

⁵⁰⁰ Garlic, English Pea, Basil Pesto, Asparagus, Cherry Tomato, Sugar Snap Pea, Broccoli, Fennel, Lemon Oil, Sweet Pea Purée 🌱

BLACK BEAN TACOS

Organic Cilantro-Lime Rice, Grilled Mojo Corn, Avocado Cashew “Crema”, Pickled Red Cabbage, Baby Arugula, Tomatillo Salsa, Guacamole, Baked Flour Tortilla, Harvest Side Salad GF 🌱

WILD MUSHROOM ENCHILADAS

⁵⁰⁰ Cornmeal Crêpe, Poblano Pepper, Braised Black Bean, Organic Cilantro-Lime Rice, Tamarind Mole, Radish, Scallion, Pickled Red Cabbage, Avocado Cashew “Crema” 🌱

* THE CONSUMPTION OF RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. COMBINING THIS PRACTICE WITH ALCOHOL FURTHER INCREASES THE RISK.



CHAMPAGNE // SPARKLING

	40Z	70Z	BOTTLE
🍷 BRUT ROSÉ, SEGURA VIUDAS CAVA, SPAIN	-	-	36
🍷 CREMANT, MAISON DE GRANDE ESPRIT, "L'ETRE MAGIQUE" BOURGOGNE, FRANCE	-	-	70
🍷 BRUT, ZENSA, "ORGANICO" EMELIA ROMAGNA, ITALY	-	-	50
🍷 BRUT, VEUVE CLIQUOT, "YELLOW LABEL" CHAMPAGNE, FRANCE	-	-	105

SPARKLING SPLITS

🍷 PROSECCO, PIO, DELLE VENEZIE ITALY (200ML)	-	-	14
🍷 ROSÉ, BOLLICINI VENETO, ITALY (250ML)	-	-	14
🍷 CUVÉE BRUT, KENWOOD CALIFORNIA (187ML)	-	-	14

ROSÉ WINES

🍷 ROSÉ, VHINO VERDE, SOL REAL MINHO, PORTUGAL	6	10	32
🍷 ROSÉ, ELOUAN, PINOT NOIR OREGON	7	12	42
🍷 ROSÉ, GRENACHE/SYRAH, M. CHAPOUTIER, "BELLERUCHE" RHÔNE, FRANCE	9	14	50

WHITE WINES

HOUSE	40Z	70Z	BOTTLE
🍷 PINOT GRIGIO	5	8	28
🍷 SAUVIGNON BLANC	5	8	28
🍷 CHARDONNAY	5	8	28

BY THE GLASS OR BOTTLE

🍷 MOSCATO, "SEVEN DAUGHTERS" PIEMONTE, VENETO, ITALY	8	13	46
🍷 RIESLING, LAMOREAUX FINGER LAKES, NEW YORK	8	13	46
🍷 PINOT GRIGIO, ZENSA PUGLIA, ITALY	8	13	46
🍷 TORRONTES, SAN HUBERTO WINERY LA RIOJA, ARGENTINA	6	10	32
🍷 SAUVIGNON BLANC, THE CROSSINGS AWATERE VALLEY, NEW ZEALAND	8	13	46
🍷 SAUVIGNON BLANC, KARAMOOR ESTATE FORT WASHINGTON, PENNSYLVANIA	7	12	40
🍷 SAUVIGNON BLANC, WAIRAU RIVER MARLBOROUGH, NZ	9	14	50
🍷 WHITE BLEND, "LEGENDE", BARONS DE ROTHCHILD BORDEAUX, FRANCE	11	18	60
🍷 VERMENTINO, CASTELLO BANFI, "LA PETTEGOIA" TOSCANA I.G.T., ITALY	10	16	58
🍷 BURGUNDY, CAVE DE LUGNY, MACON VILLAGES BURGUNDY, FRANCE	8	13	46
🍷 CHARDONNAY, HARVEST, "CHARGE" CALIFORNIA	6	10	32
🍷 CHARDONNAY, RODNEY STRONG SONOMA, CALIFORNIA	8	13	46
🍷 CHARDONNAY, "RUSSIAN RIVER RANCHES", SONOMA CUTRER SONOMA COUNTY, CA	11	18	60

RED WINES

HOUSE	40Z	70Z	BOTTLE
🍷 PINOT NOIR	5	8	28
🍷 MERLOT	5	8	28
🍷 CABERNET SAUVIGNON	5	8	28

BY THE GLASS OR BOTTLE

🍷 PINOT NOIR, SEA SUN CENTRAL COAST, CALIFORNIA	10	16	58
🍷 PINOT NOIR, JOLIESSE CALIFORNIA	8	13	46
🍷 PINOT NOIR, SIDURI WILLAMETTE VALLEY, OREGON	11	18	60
🍷 MONTEPULCIANO D'ABRUZZO, MONTEFRESCO ABRUZZI, ITALY	7	12	42
🍷 CHIANTI D.O.C.G., CECCHI TUSCANY, ITALY	10	16	58
🍷 ZINFANDEL, PREDATOR CALIFORNIA	8	13	46
🍷 RIOJA, “RIOJA JOVEN”, NAVARDIA RIOJA, SPAIN	7	12	42
🍷 MERLOT, BENZIGER FAMILY WINERY, "RESERVE" SONOMA COUNTY, CA	9	14	50
🍷 MERLOT, "DECOY", DUCKHORN SONOMA COUNTY, CA	11	18	60
🍷 BORDEAUX, CHÂTEAU HAUT-BICOU, SALIGNAC BORDEAUX, FRANCE	7	12	42
🍷 MALBEC, ALTOSUR, TUPUNGATO MENDOZA, ARGENTINA	7	12	42
🍷 RED BLEND, "ILLUSION", PEIRANO ESTATE LODI, CALIFORNIA	8	13	46
🍷 SHIRAZ, FARM TO TABLE VICTORIA, AUSTRALIA	9	14	50
🍷 RED BLEND, BROKEN EARTH WINERY, "PULL" PASO ROBLES, CALIFORNIA	10	16	58
🍷 CABERNET SAUVIGNON, HARVEST, "CHARGE" CALIFORNIA	6	10	32
🍷 CÔTES DU RHÔNE, DOMAINE DES CHANSSAUD RHÔNE VALLEY, FRANCE	8	13	46
🍷 SUPER TUSCAN, IL POGGIONE TOSCANA, I.G.T., ITALY	13	20	65
🍷 CABERNET SAUVIGNON, “SUBSTANCE”, ELEMENTAL COLUMBIA VALLEY, WASHINGTON	9	14	50
🍷 CABERNET SAUVIGNON, STORYPOINT CALIFORNIA	8	13	46
🍷 CABERNET SAUVIGNON, SCATTERED PEAKS NAPA VALLEY, CA	13	20	65
🍷 SYRAH, TRUCHARD CARNEROS, CALIFORNIA	10	16	58

PORT // DESSERT

	3oz		
🍷 PORTO, TAYLOR FLADGATE, LATE BOTTLED VINTAGE PORT DUORO, PORTUGAL	11	-	-
🍷 TAWNY PORT, CROFT, "10 YEAR OLD", PORTO DUORO, PORTUGAL	12	-	-

RESERVE WINES

🍷 PINOT NOIR, KING ESTATE, SIGNATURE OREGON	-	-	75
🍷 MERLOT, STAG'S LEAP NAPA VALLEY, CA	-	-	105
🍷 BORDEAUX BLEND, TREFETHEN FAMILY VINEYARDS, DOUBLE T NAPA VALLEY, CA	-	-	70
🍷 CABERNET SAUVIGNON, KENDELL JACKSON ESTATE ALEXANDER VALLEY, CA	-	-	75



SIGNIFIES WINERIES COMMITTED TO GREEN WINE MAKING PRACTICES: BIODYNAMIC, ORGANICALLY GROWN GRAPES, SUSTAINABLE AND/OR CARBON NEUTRAL.

SEASONAL COCKTAILS

HARVEST SPRING BOURBON Basil Hayden's Bourbon, Fresh Lemon, Fresh Mint, Organic Agave Nectar, Soda	14
COCO LIME REFRESHER Black Cat Rum, Fresh Lime, Coconut Water, Organic Agave, Fresh Basil, Soda	11
HONEYDEW MARGARITA Tres Agaves Blanco Tequila, Triple Sec, Fresh Honeydew, Fresh Mint, Fresh Lime , Local Honey	11
PEAR & CUCUMBER COOLER Revivalist “Equinox Expression”, Gin, Elderflower Liqueur, Pear, Cucumber, Fresh Lemon, Sparkling Wine, Fresh Mint	13
SPRING SPRITZ Bonanto Botanical Aperitivo, Fresh Orange, Organic Agave, Sparkling Wine	10
STRAWBERRY BLOSSOM Stateside Vodka, Elderflower Liqueur, Strawberry Purée, Local Honey, Soda	13

SEASONAL SANGRIAS

RED, SPRING BERRY Red Wine, Christian Brothers Brandy, Raspberry Liqueur, Strawberry Purée, Blackberry, Raspberry	9
WHITE, MANDARIN HONEY White Wine, Mishka Honey Vodka, Gran Gala Liqueur, Mandarin Orange, Local Honey, Fresh Mint	9
ROSÉ, CITRUS MELON Rosé Wine, Limoncello, Mango Purée, Lemon Juice, Fresh Mango	9

SEASONAL MOCKTAILS

HONEYDEW SPRITZ Honeydew, Fresh Mint, Local Honey, Fresh Lemon, Soda	6
STRAWBERRY ARNOLD PALMER Strawberry, Fresh Lemon, Organic Agave, Brewed Iced Tea	6
COCO GRAPEFRUIT REFRESHER Fresh Grapefruit, Coconut Water, Fresh Basil, Soda	6
SPRING BERRY COOLER Strawberry, Blackberry, Raspberrry, Lemonade, Fresh Mint	6

WINE FLIGHTS (3) 2oz. POURS FROM OUR WINE LIST	13
BEER FLIGHTS (6) 3.5oz. DRAFT BEERS	12
SANGRIA FLIGHTS (3) 3oz. POURS OF HOUSE-MADE SANGRIA	12

BOTTLED BEERS

BLUE MOON	6	SAMUEL SMITH'S ORGANIC CIDER	10
BARRITT'S	5	SIERRA NEVADA PALE ALE	6
GINGER BEER N.A.		STELLA ARTOIS	6
CORONA EXTRA	6	BUCKLER N.A.	5
GUINNESS DRAUGHT	6	YUENGLING LAGER	5
HEINEKEN	6		
HEINEKEN LIGHT	6	EVIL GENIUS	
HOEGAARDEN WHITE	6	OMISSION	
MICHELOB ULTRA	5	OMMEGANG	
MILLER LITE	5	PEAKS ORGANIC	

SEASONAL DRAFTS

BENNY BREWING COMPANY	WILKES-BARRE, PA	WALLENPAUPACK BREWING CO.	HAWLEY, PA
SUSQUEHANNA BREWING	PITTSTON, PA	NIMBLE HILL	MEHOOPANY, PA
TRÖEGS	HERSHEY, PA	VICTORY	DOWNINGTOWN, PA