



HARVEST TAVERN

Starters

RUSTIC BREAD SERVICE

Warm housemade bread, cultured butter, flaked sea salt
10

NEW ENGLAND CLAM CHOWDER

House-made chive biscuit
14

WARM SPINACH & ARTICHOKE DIP

Three cheeses, roasted garlic, crispy spiced tortilla chips
12

STEAK TARTARE

Hand chopped tenderloin, cornichon, capers, shallots, Mountain View Grand quail eggs
18

Seafood

AHI TUNA CRUDO

Yuzu vinaigrette, radish, pickled jalapeno & red onion
18

OYSTERS ON THE HALF SHELL

Half dozen Blue Point oysters, mignonette, horseradish
13

Salads

THE HARVEST CAESAR

Little gem lettuce, parmigiano-reggiano, croissant croutons, lemon-anchovy dressing
15

CLASSIC WEDGE

Iceberg lettuce, pancetta, egg, great hill creamy bleu dressing
15

ADD PROTEIN TO ANY SALAD

Grilled Chicken +8 | Salmon +10 | Steak +14

Mains

MAINE LOBSTER ROLL

Locally sourced Maine lobster, french fries, fresh herbs
28

PAN SEARED HALIBUT

Black rice, heirloom carrots, snap peas, asparagus, light lemon jus
34

CACIO E PEPE

Bucatini pasta, pecorino romano, black pepper
22

CIDER-BRINED ROASTED HALF CHICKEN

New Hampshire succotash with sweet corn, asparagus, mixed peppers
32

ATLANTIC SALMON*

Roasted corn puree, couscous, European cucumbers, heirloom tomatoes, baby red onion, Kalamata olives
32

WHITE MOUNTAIN CHEESEBURGER*

Clothbound Cabot cheddar, shaved red onion, tomato, Mountain View Grand burger aioli, lettuce, french fries
23

8 oz CENTER-CUT FILET*

Pomme puree, roasted carrots, maple red wine demi-glace
53

16 oz RIBEYE*

Roast Fennel, baby beet, Cabernet au jus, white & red mini pearl onions
51

SPICY VODKA RIGATONI

Vodka sauce, calabrian chili, pecorino romano
32

Ask for our Prime Rib Special on Saturdays

Sides

CREMINI MUSHROOMS

Roasted garlic, herbs, Worcestershire, thyme
9

BRAISED HEIRLOOM CARROTS

Hot honey glaze, toasted hazelnuts
10

GARLIC PARMESAN FRITES

House shoestring fries, shredded Parmesan, herb aioli
9

GRILLED ASPARAGUS

Roasted pancetta, shaved Parmesan
9