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## STARTERS + SOUPS

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### Chilled Jumbo Shrimp Cocktail

Served with House Made Cocktail Sauce 17.50

### New England Clam Chowder

Atlantic clams, potatoes, cream, and onions 10.25

### Quesadillas

Smoked Shredded Beef Brisket, Cheddar, Southwest Spices  
Cilantro, Jalapeños, Sour Cream + Pico de Gallo 14.50

### Charcuterie Plate

Trio of Cured Meats + Local Cheeses  
Grissini Breadsticks 23.75

### Bread Basket

Baked In-House, Cultured Vermont Butter 6.95

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## ENTRÉE SALADS

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### Harvest Salad

Roasted Sweet Potatoes, Crisp Apples, Toasted Pecans,  
Cranberries, and Goat Cheese with Spinach Dressed with  
Honey Maple Vinaigrette 13.50

### Caesar Salad

Romaine Hearts, Shaved Parmesan, Garlic Crouton Classic  
Caesar Dressing 13.75

### Garden Salad

Grape Tomato, Cucumber, Carrot, Red Onion,  
Honey Balsamic Vinaigrette 12.00

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## HANDHELDS

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### Mountain View Burger

Signature Beef Blend, Cheddar or Swiss Cheese, LTO 19.00  
*Add Bacon +2*

### Roasted Turkey Club

North Country Smokehouse Bacon, Lettuce, Tomato  
Sourdough Bread 17.75

### Grilled Chicken Breast Sandwich

North Country Smokehouse Bacon, Cheddar Cheese  
Lettuce, Tomato, Ranch, Ciabatta 17.75

### Grilled Portobello Mushroom Sandwich

Pesto Mayonnaise, Tomatoes, Fresh Basil, Crumbled Feta  
Balsamic Glaze on a Sprouted Oat Roll 18.75

A 22% service charge will automatically be added to parties of 8 or more.

Before placing your order, please inform your server if a person in your party has a food allergy.  
Consuming raw or undercooked potentially hazardous foods may increase risk of food borne illness.



# HARVEST

TAVERN

DAY MENU