



HARVEST
TAVERN

Smoothies

DETOX

Spinach, Avocado, Mango,
Cucumber, Almond Milk, Honey 10

STRAWBERRY OAT

Strawberries, Banana, Oats, Almond Butter,
Cinnamon, Oat Milk 10

Vanilla Whey Protein +3

Pressed Juices

GREEN MACHINE

Kiwi, Pear, Banana, Apple,
Pineapple, Mango 10

SUNRISE

Mango, Apple, Lemon, Orange 10

Starters

ARTISANAL BREAD SERVICE

Warm Artisan 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

CRISPY CALAMARI

Charred Lemon, Fresh Parsley, Housemade Marinara 20

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

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

Mains

TURKEY BLT

Applewood Bacon, Lettuce, Tomato,
Avocado Aioli, Toasted Sourdough 20

MAINE LOBSTER ROLL

Locally Sourced Maine Lobster,
Fry Basket, Fresh Herbs 28

MVG CHEESBURGER*

Clothbound Cabot Cheddar, MVG Burger Aioli,
Shaved Red Onion, Lettuce, Tomato,
Brioche Bun, French Fries 23

FRENCH DIP

Shaved Prime Rib, Swiss, Au Jus, Fries 26

HOT HONEY CHICKEN SANDWICH

Spicy White Mountain Bread & Butter Pickles,
Cider Slaw, Brioche Bun, Fries 21

STEAK FRITES

Chargrilled Strip Steak, Crispy Fries, Herb Butter 34



LUNCH

Please let us know of any food allergies or preferences. A 22% service charge will automatically be added to parties of 6 or more.

*Consuming raw or undercooked potentially hazardous foods may increase risk of foodborne illness.