

STARTERS & SALADS



HARVEST
TAVERN

HOUSE-MADE BREAD SELECTION — 9.25
Herbed Olive Oil, Cultured Vermont Butter

NEW ENGLAND CLAM CHOWDER — 12.75
Littleneck Clams, North Country Bacon, Kennebec Potatoes

HARVEST PLATTER — 21.50
Chef’s Choice of Two Locally Sources Cheeses, Crostini,
Proscuito, Bresaoia, Pickled Vegetables

SOUFFLE SHRIMP CAKE — 21.60
Fresh Shrimp, Pork Belly, Green Goddess,
“Ritz” Cracker, Roe, Chili Threads

CHARDONNAY MUSSELS — 15.75
Shallots, Chardonnay, Cracked Black Pepper, Chopped Italian
Parsley, Crostini, Butter, Garlic Saffron Aioli

TAVERN CAESAR — 13.75
Baby Romaine Wedge, Shaved Parmesan, Garlic Croutons,
Classic Caesar Dressing

HARVEST SALAD — 13.50
Escarole, Strawberry, Pickled Onions, Goat Cheese,
Candied Walnuts, Lemon Maple Vinaigrette

ENTRÉES

U-10 SCALLOPS GF — 42.55
Brown Butter Basted, Local Corn and Harissa Romesco,
Grilled Rabe, Poblano Mustarda

MVG HAMBURGER — 22.75
Clothbound Cabbot Cheese, Mock Béarnaise Sauce,
Shaved Onions, Lettuce, Tomatoes, Pickle, Brioche Bun, French Fries

CACIO E PEPE — 22.50
Linguine, Pecorino Romano, Cracked Black Pepper, Crostini

FILET GF — 53.00
8 oz Center Cut Filet, Agro Dulce, Pomme Puree,
Mushroom Sauce, Roasted Carrots

SALMON GF — 31.75
Beurre Blanc, Corn Custard, Seasonal Vegetables, Fingerling Potatoes

HALF ROASTED CHICKEN GF — 26.50
Au Jus, Grilled Lemon, Seasonal Vegetables, Yukon Potato Purée

STEAK FRITES GF — 50.00
12 oz Grilled NY Strip, Creamy Bourbon Au Poivre, French Fries, Maldon

SIDES

ZUCCHINI CAKES — 9.80
Summer Zucchini, Duck Egg, Ricotta, Mint Pistou

HOT MAPLE GLAZED CARROTS GF — 9.95

GARLIC PARMESAN FRITES — 9.75
House Shoestring Fries, Garlic Oil, Shredded Parmesan, Herb Aioli

GRILLED ASPARAGUS GF — 9.95
Roasted Pancetta, Shredded Parmesan

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.

Please let us know of any
food allergies or preferences.