



**HARVEST
TAVERN**

APPETIZERS

NEW ENGLAND CLAM CHOWDER — 12.75

Littleneck clams, North Country bacon,
potatoes, oyster crackers

TAVERN CAESAR — 13.75

Romaine hearts, shaved Parmesan,
garlic croutons, classic Caesar dressing

Add Bacon Bites \$2 | Marinated Chicken \$8 | Salmon \$10 | Shrimp \$11

HARVEST SALAD — 13.50

Roasted Sweet Potatoes, Clementines, Candied Walnuts,
Goat Cheese, Garden Lettuce, Maple Dijon Vinaigrette

Add Marinated Chicken \$8, Salmon \$10, Shrimp \$11

ENTRÉES

MOUNTAIN VIEW GRAND WAGYU HAMBURGER* — 19.75

Wagyu Beef, Bacon, Red Onions, Lettuce,
Tomatoes, Brioche Bun, French Fries

Add Vermont White Cheddar \$2, Bacon \$2, Truffle Aioli \$2, Miso Aioli \$2, Tarte Aioli \$2

CACCIO E PEPE — 22.50

Rigatoni, Pecorino Romano, Cracked Black Pepper

Add Bacon Bites \$2, Marinated Chicken \$8, Salmon \$10, Shrimp \$11

HALF ROASTED CHICKEN — 26.50

Seasonal Vegetables, Sweet Potato, Fall Walnut Risotto

STEAK FRITES* — 51.00

14 Oz. Seared Ribeye, Roasted Marrow,

Bordelaise Butter, French Fries

DESSERTS

DARK CHOCOLATE BOMB — 13.50

Fudge Brownie, Dark Chocolate Dome,
Dulce De Leche, Silky Ganache, Maldon Sea Salt

MAPLE CRÈME BRÛLÉE — 12.50

Custard Made with New Hampshire Maple Syrup,
Chocolate-Dipped Cinnamon Biscotti, Fresh Berries

BRAKE FOR MOOSE — 12.50

Milk Chocolate Mousse Tower, Chocolate Sauce,
Moose-Shaped Shortbread Cookie, Served Warm with Vanilla Ice Cream

CARAMEL APPLE CHEESECAKE — 12.00

Graham Cracker Crust, Caramelized Sugar Top,
Vanilla Whipped Cream, Candied Apple

*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.*