

To Begin...

White Bean-Roasted Garlic Soup 7
Shredded Duck and Smoked Plum Tomatoes

Nantucket Bay Scallop Bisque 10
Watercress and Pear

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Simply Tossed Organic Lettuces 8
Aged Sherry Dressing

Romaine Hearts and Baby Red Romaine* 9
Caesar Dressing

Crisp Calamari 11
"Rhode Island" Style

Smoked Maine River Trout "Waldorf" 10
Celery Root, Champagne Grapes and Black Walnuts

Roasted Beet and Lamb's Lettuce Salad 11
Berkshire Blue Cheese Fritter, Almond Oil

Country Duck and Cognac Pate 9
Condiments of the Season

*The Commonwealth of Massachusetts suggests that the consumption of raw or undercooked meat, fish, shellfish, eggs and poultry may be harmful to your health and increase the risk of foodborne illness

Main Dishes...

6
ma Segments

1 Pan Juices

ries and Port, Homemade Apple Sauce

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Warm Country Salad of Grilled Chicken 14
Chicory, Great Hill Blue, Heirloom Apples, Walnuts and Bacon

Harrington Ham and Vermont Cheddar "Monte Cristo" 11
Walnut Mustard, Coleslaw

Griddled Maine Lobster Salad Sandwich 15
Homemade French Fries and Apple-Horseradish Slaw

The Harvest "Certified Angus" Burger* 11
Homemade French Fries

Grilled Eggplant-Olive Pizza 12
Roasted Bell Peppers, Carmelized Onion, Goat Cheese and Balsamic Dressed Arugula

121701

Eric Brennan, Executive Chef

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Raw Bar

Cape Breton Oysters* 13
(Nova Scotia)

Kumamoto Oysters* 15
(Humbolt Bay, CA)

Pat's Wellfleet Littleneck Clams* 9

Classic Shrimp Cocktail 13

"Grand Banks" Seafood Sampler* 60

Chilled Calamari Salad
Maine Lobster Salad
Smoked Black Mussels
6 Oysters (3 of each)
6 Littlenecks
4 Jumbo Shrimp
Periwinkles

Half Size 30

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Main Dishes...

The Harvest Risotto
Changes Daily

Grilled "Black Pearl" Salmon with Winter Citrus 16
Salad of Fire Roasted Bulgar, Pummelo and Satsuma Segments

Tagliatelle Pasta 13
Rock Shrimp, Garlic, Lemon, Tomato and Basil

Sage Roasted Breast of Chicken 14
Root Vegetable Hash, Braised Greens and Smoked Pan Juices

Grilled Pork Tenderloin* 14
Braised Pork with Rainbow Chard, Cape Cranberries and Port, Homemade Apple Sauce

Beef Short Ribs Braised in Autumn Ale 15
Whipped Yukon Potatoes, Vermont Cheddar Toast

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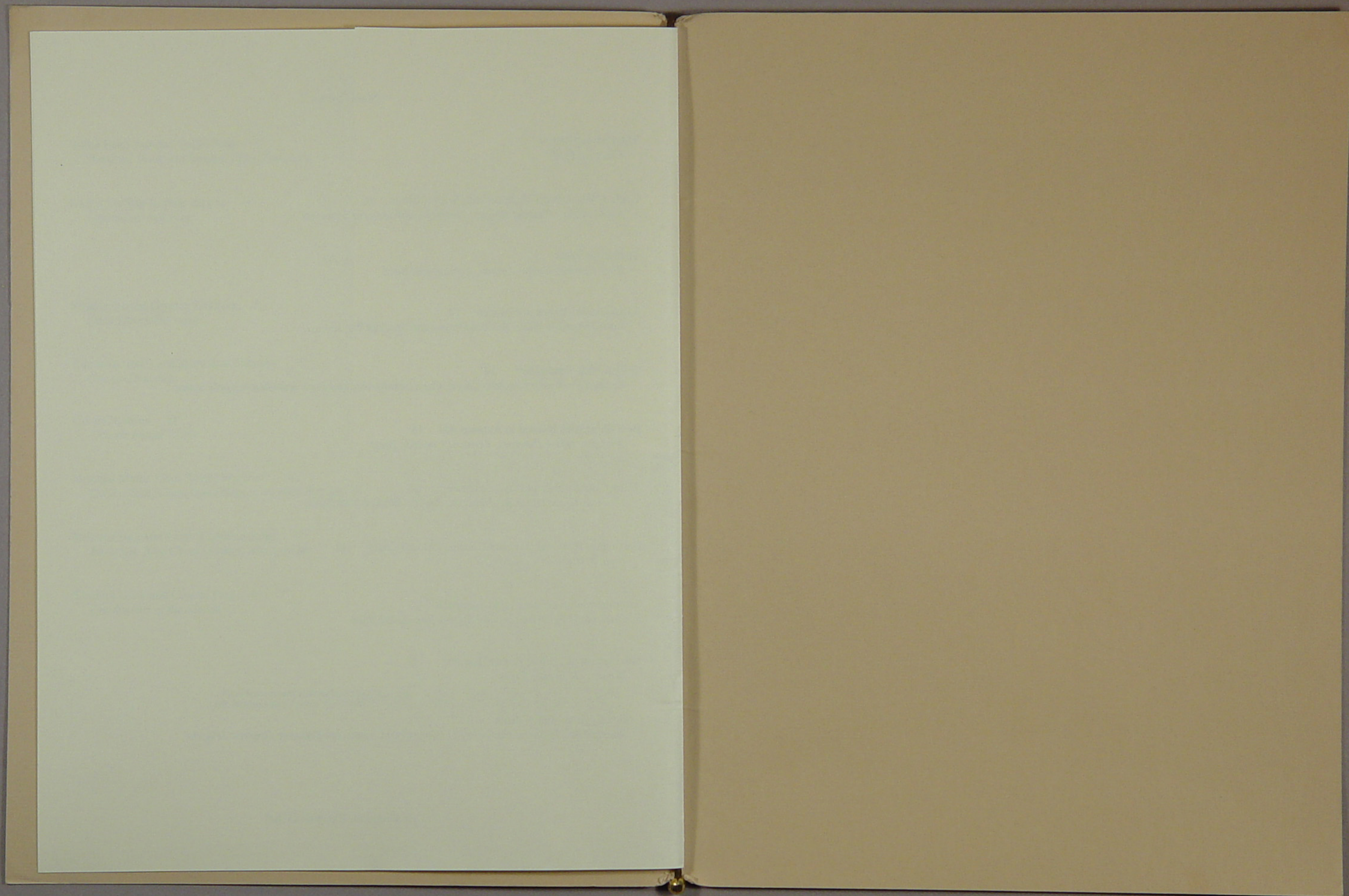
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Harvard Square • Cambridge