

Lunch Menu

Starters

Harvest Soup Du Jour with House Made Crostini

Cup \$4.00 Bowl \$5.00

Classic French Onion Soup \$5.50

Caramelized onions simmered in an herbed beef stock, topped with garlic croutons and melted cheeses

Harvest Roasted Garlic Hummus \$7.00

Roasted garlic hummus served with grilled pita, carrots, cucumber and celery

Buttermilk Fried Chicken Tenders \$8.00

Buttermilk fried chicken tenders, tossed in your choice of one sauce: hickory barbeque, Asian sesame or honey buffalo. Served with celery, carrots and blue cheese dipping sauce

Loaded Harvest Tater Tots \$7.00

Crispy tater tots topped with bacon and Colby Jack cheese

Beer Battered Mozzarella Sticks \$7.00

Served with a tomato basil sauce

Harvest Chicken Wings* \$8.00

Crispy chicken wings tossed in your choice of one sauce: hickory barbeque, Asian sesame or honey buffalo. served with celery, carrots and blue cheese dipping sauce

Crispy Honey Buffalo Cauliflower \$9.00

Served with tzatziki sauce, carrots and celery

Salads

Hail Caesar Salad \$6.50

Romaine lettuce tossed with shaved parmesan cheese and house made croutons in a creamy Caesar salad dressing

Grilled Romaine Salad \$7.00

Grilled romaine lettuce, shaved parmesan cheese, house made croutons with a creamy Caesar dressing

Harvest Signature House Salad \$7.50

Garden greens, cherry tomatoes, cucumbers, black olives, dried cranberries, toasted sunflower seeds, topped with feta cheese, served with a red onion vinaigrette dressing

**Add Grilled Chicken Breast* to any Salad for an Additional \$3.00...Sliced Steak* Additional \$5.00
Grilled Salmon Fillet* Additional \$6.00**

Sandwich, Wraps & Paninis

Harvest Burger* \$9.00

Grilled sirloin burger, served on a toasted brioche roll with lettuce, tomato, red onion and pickle...add cheese \$1.00

Bacon Avocado Grilled Chicken Sandwich* \$12.00

Bacon avocado grilled chicken sandwich with lettuce and tomato on a brioche roll

Signature Pretzel Crusted Chicken Club* \$12.00

Pretzel coated breast of chicken, bacon, lettuce and tomato, served on a pretzel roll with a smoky tomato mayonnaise

Nantucket Crab Cake Sandwich* \$14.00

Harvest Café's signature crab cake, served on a toasted brioche roll with coleslaw and honey mustard sauce

Roast Turkey, Cranberry & Brie Panini* \$12.00

Bacon, Tomato, Swiss & Avocado Panini* \$11.00

Grilled Vegetable Panini \$12.00

Grilled marinated vegetables (eggplant, zucchini, yellow squash, roasted peppers, roasted tomatoes and Portobello mushroom) with roasted garlic aioli

Grilled Eggplant and Tomato Lettuce Wrap \$11.00

With Alfalfa sprouts, balsamic glaze and roasted garlic aioli

Mini Burger* \$8.00

Mini burger which includes a choice of soup du jour or salad
Please ask your server for details

Barbeque Pulled Pork* \$11.00

House-made hickory barbeque slow braised pulled pork sandwich, topped with coleslaw and served on a brioche roll

Grilled Chicken Wrap* \$10.00

Grilled breast of chicken with lettuce, tomato, honey mustard sauce, served in a sandwich wrap

Open Face Tuna Melt \$8.00

Tuna salad, tomato and melted cheddar cheese on a toasted English muffin

Harvest Triple Layered Roasted Turkey Club* \$9.00

Roasted breast of turkey, smoked bacon, lettuce, tomato and mayonnaise on your choice of toast

House Roasted Prime Rib French Dip \$12.00

Italian garlic bread with natural Au Jus and mozzarella

Seared Vegetable Burger \$14.00

Served on a brioche roll with lettuce, tomato, red onion and a pickle...add cheese \$1.00

**All Sandwiches and Wraps are Served with a Choice of One of the Following:
Harvest Fries, Sweet Potato Fries, Tater Tots or a Small Garden Salad (Onion Rings Add \$1.50)**

Additional Sides

Harvest Fries • Sweet Potato Fries • Baked Potato • Sautéed Mushrooms • Beer Battered Onion Rings • Caramelized Onions \$3.00
Tater Tots • Avocado \$2.00 Crispy Coleslaw \$3.50 Sautéed Spinach • Vegetable du Jour \$4.00

Menu Created & Executed by Chef Nicholas DiBartolomeo

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

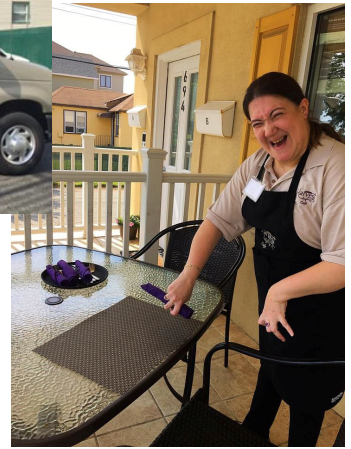
Harvest Café

694 New Dorp Lane
Staten Island, NY 10306
347-857-6888
www.harvestcafe-si.org



OPEN 7 DAYS A WEEK
8:00am-3:00pm

**SERVING BREAKFAST,
LUNCH & WEEKEND
BRUNCH**



The Harvest Café is owned and operated by A Very Special Place, Inc., whose goal is to create new opportunities for people with intellectual and developmental disabilities. The Café is a certified training site for those who want to learn new skills in a distinctive environment. Trained habilitative staff work with the chef and restaurant staff who share their expertise and knowledge of this profession with the trainees.

“Great Food With a Mission...”

Let us
Cater or
Host your
next Event

Harvest has on and off premise catering options.

Private Four hour events—25 person minimum—45 maximum
Formal Sit Down or Buffet Options available
Meeting and Business Functions available with WIFI and
presentation equipment.

Let us come to you! Delivery Available for Catering your next
affair—Hot and Cold Options Available.

**Creative
Arts
Network**

Artwork displayed at the Harvest Café is courtesy of the Creative Arts Network, a venue for established and emerging artists of all ages who have an intellectual and developmental disability.



Continued Thanks to our Sponsors Richmond County Savings Foundation and Polonsky Dare to Dream Fund