



Harvest Moon

BREWERY/CAFE



STARTERS AND SMALL PLATES

French Onion Pale Ale Soup - 4 Cup / 5 Bowl

Caramelized onions, pale ale beef broth, garlic croutons, Swiss cheese

Vegetarian Chili - 7

Crispy tortilla bowl, cheddar & jack cheeses, sour cream, tomatoes, scallions

Soup du Jour - 4 Cup / 6 Bowl

Soup of the day

Brunswick Wings - 11

10 jumbo wings, Buffalo or homemade BBQ style, celery, bleu cheese sauce

Crispy Calamari - 9

Cornmeal fried calamari, Harvest Moon classic (BBQ & pico de gallo) or Italian (bruschetta & marinara)

Jumbo Soft Pretzel Braids - 8

Chipotle-smoked bacon aioli & honey-beer mustard

Moon Nachos - 9 (gf)

Tri-color corn chips, cheddar/jack, pico de gallo, tomatoes, olives, jalapeños, sour cream & guacamole w/vegetarian chili - 10 w/grilled chicken or spicy beef - 11

Crab & Avocado - 13 (gf)

Chile-lime crab, fresh avocado, tomatoes, red onions, corn tortilla chips, cilantro sour cream, chipotle drizzle

Zorba the Meatball - 10

Sliced lamb meatball, smoked tomato-IPA drizzle, baby arugula, Mediterranean salsa

General Tank's Pork Belly - 10

Hoisin glazed pork belly, wheat beer kimchee, grilled pineapple salsa

Maui Tuna Poke - 13 (gf)

Diced yellowfin tuna, mango, avocado, cucumber, scallion, poke glaze

Risotto al Forno - 9 (gf)

Baked sun-dried tomato & artichoke risotto, smoked mozzarella, Romesco sauce

MexiCali Hummus - 9 (gf)

Chipotle-black bean hummus, avocado salsa, tortilla chips, cucumber

Pickle Chips - 6

Batter-fried dill pickle chips, Dijon-horseradish aioli

Onion Petals - 6

Crispy onion petals - *choice of sauces (.50 each)* -- chipotle bacon aioli, Dijon-horseradish, honey-beer mustard, mango ranch, Buffalo sauce

Quesadilla of the Day - 9

Our Chef's daily creation, ask your server

PIZZAS

**GLUTEN FREE PIZZA CRUST* - \$2 Additional*

Margherita - 9

Mozzarella blend, pomodoro sauce, fresh basil

The Reuben - 13

Braised corned beef, Swiss cheese, coleslaw, thousand island dressing, toasted caraway oil

Bruschetta Pizza - 10

Mozzarella, extra virgin olive oil, marinated tomato, red onion, basil salad

Prosciutto Bianco - 13

Prosciutto, mozzarella, fresh tomato, pesto ricotta, garlic oil, balsamic reduction

The Gardener Strikes Back - 12

Grilled zucchini, summer squash, eggplant, roasted red peppers, yellow tomato marinara, fresh mozzarella

Traditional - 9

Extra Toppings - \$1 each extra cheese, pepperoni, onions, mushrooms, fresh garlic, black olives, jalapenos, fresh tomato, grilled veggies, grilled chicken, bacon, sausage, spicy beef, pickles

SALADS

Moon Salad - 6

Red leaf lettuce, grape tomatoes, carrots, red onions, garlic croutons, shaved Romano, balsamic vinaigrette

Moon Caesar - 9

Romaine lettuce, garlic croutons, red onion, Parmesan, toasted sunflower seeds, three-cheese Caesar dressing

Sesame Tuna Salad - 12

Medium rare tuna, baby greens, cucumbers, carrots, scallions, wasabi peas, ginger-soy vinaigrette

Strawberry Fields - 12 (gf)

Field greens, strawberries, Montrachet goat cheese, toasted pistachios, peppercorn-white balsamic vinaigrette

Baby Arugula - 12

Baby arugula, shaved prosciutto, sun dried tomatoes, garlic croutons, grilled artichokes, honey-balsamic vinaigrette

Fajita Salad - 9

Romaine lettuce, corn salsa, black beans, cheddar/jack cheese, scallion sour cream, guacamole, mango ranch, crispy tortilla bowl

ADD CHICKEN or BLACKENED TOFU TO ANY SALAD- \$3

ADD SHRIMP, STEAK or FRIED CALAMARI - \$5

SANDWICHES

Harvest Moon Burger - 10

Prime Hereford beef burger, red leaf lettuce, sliced tomato, red onion on a brioche bun - side fries
Burger extras - .75 each American, Swiss, cheddar, jack, pepperjack, fresh mozzarella, bleu cheese, jalapeños, roasted red peppers, guacamole, caramelized onions, mushrooms, bacon

Body and Seoul Chicken Wrap - 10

Thin-sliced chicken, pineapple-hoisin glaze, wheat beer kimchee in a tortilla wrap - side fries

Big Chicken Sandwich - 9

Choice of Grilled, BBQ'd or Blackened, red leaf lettuce & tomato on a multi-grain roll - side house chips

Burrito Grande - 8

Spanish rice, black beans, diced tomatoes, red onions, cheddar/jack, scallions in a tomato tortilla
Served with tortilla chips, sour cream & pico de gallo w/grilled veggies - 9
w/grilled chicken or spicy beef or BBQ'd pork - 10

Roast Beef Pretzel - 10

House-made roast beef, caramelized onions, Swiss cheese, Dijon-horseradish sauce on a toasted pretzel roll - side house chips

BBQ'd Pulled Pork - 9

Slow-braised BBQ'd pork, chipotle bacon aioli, fried onion straws on a brioche bun - side fries

Veggie Flatbread Wrap - 10

Grilled eggplant, zucchini, yellow squash, roasted red peppers, mozzarella, arugula, pesto mayo in Italian flatbread - side house chips

Flatbread Fish Tacos - 11

Beer battered cod, chipotle ranch slaw, roasted corn salsa in warm naan bread - side tortilla chips

El Guapo Turkey Burger - 12

Grilled turkey burger, pepperjack cheese, avocado, pico de gallo on a brioche bun - side fries

Veggie Burger - 9

Red leaf lettuce, tomato, red onion, pesto mayo on brioche - side fries

SIDES

French fries served in pail - 3 or basket - 5
Sweet potato fries served in pail - 4 or basket - 6
Mashed potatoes - 3 House chips - 3
Daily vegetable - 4

DINNER ENTREES

Available after 4:00PM

Hanger Steak - 25

Chile dusted Angus hanger steak, pepperjack whipped potatoes, grilled pineapple salsa, smoked tomato-IPA coulis & jalapeno-avocado drizzle

Atlantic Salmon - 20 (gf)

Tortilla crusted salmon, Spanish rice, avocado salsa, chipotle-lime drizzle

Fish and Chips - 15

Mild Manor-battered Alaskan cod, served British-style with fries and malt vinegar

Roasted Chicken - 19 (gf)

Garlic & parsley roasted half chicken, smoked mozzarella whipped potatoes, grilled portobello mushrooms & onions, yellow tomato & basil coulis

Spaghetti al Limone - 16

Spaghetti, lemon-infused olive oil, fresh parsley, baby arugula, grilled artichokes, toasted pistachios
with grilled chicken - 18 with grilled shrimp or steak - 20

Moon Pad Thai - 15 (gf)

Sautéed rice noodles, julienned vegetables, spicy peanut sauce,
with tofu - 16 with grilled chicken - 17 with grilled shrimp - 19

Pork Ribeye - 19 (gf)

Peppercorn grilled pork ribeye, sun dried tomato & artichoke risotto, roasted garlic & gorgonzola compound butter, Romesco sauce

George Street Tortellini - 17

Three cheese tortellini, diced prosciutto, English peas, sun-dried tomatoes, shaved parmesan, light roasted garlic cream

LUNCH EXTRAS

Available from 11:30AM to 4:00PM

B.L.T. - 7

Smoked bacon, sliced tomato, mixed greens, roasted shallot aioli on toasted ciabatta - side fries

Turkey B.L.T. - 9

House-roasted turkey breast, smoked bacon, greens, tomato, roasted shallot aioli, on toasted ciabatta - side fries

Soup and a Half - 8

Half of a B.L.T. or Turkey B.L.T. with fries and a cup of the Chef's daily soup
With French onion soup or vegetarian chili - 9

Soup and Salad - 8

Choice of Moon Salad or Moon Caesar, toasted multigrain bread, and a cup of the Chef's daily soup
With French onion soup or vegetarian chili - 9

Fish and Chips - 13

Mild Manor-battered Alaskan cod, served British-style with fries and malt vinegar

Moon Pad Thai - 9

Sautéed rice noodles, julienned vegetables, spicy peanut sauce
with tofu - 10 with grilled chicken - 11 with grilled shrimp - 13

Omelet of the Day with Home Fries - 9

Ask your server

EXECUTIVE CHEF

MICHAEL "TANK" DEANGELIS

18% gratuity will be added to parties of 7 or more

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

(gf) = gluten-friendly