



DINNER MENU

Most items on our dinner menu are also available for take out.

APPETIZERS | STREET FOOD | FAIR FARE

Mini Crab Cakes Four boardwalk-style crab cakes served with dill aioli.	\$8.75	Chef's Mac & Cheese Fusilli pasta tossed in a rich cheese sauce made from Amish-made Goot Essa cheddar. (v)	\$8.99
Batter-Fried Zucchini Fried zucchini spears with zippy horseradish cream. (v)	\$7.99	Fish Soft Tacos Two street-style soft tacos with seasoned, seared Mahi Mahi, Sriracha aioli, mango-napa slaw.	\$8.99
Suzie Wong Egg Roll A State College & Grange Fair classic for over 50 years! (v)	\$4.50	Pulled Pork Soft Tacos Two street-style soft tacos with local pulled pork in apple BBQ sauce, cheddar cheese, slaw & fries—all IN the taco!	\$7.99
Buffalo Wings Eight wings tossed in a traditional Buffalo-style sauce. Served with ranch or bleu cheese dressing by request.	\$8.75	Cheddar Jack Quesadillas Cheddar jack quesadillas served with traditional salsa. (v) With Grilled Chicken: add \$2 With Smoked Beef Brisket: add \$3 (GF wrap available by request)	\$7.99
Buffalo Cauliflower Fresh cauliflower flash-fried and tossed in traditional Buffalo-style sauce, and sprinkled with bleu cheese crumbles. Served with ranch or bleu cheese dressing by request. (v)	\$7.99		

SALADS

Croutons available by request.

Mesclun Greens A simple, elegant salad of tender field greens topped with house-made balsamic vinaigrette. (v)(gf)(df)	\$8.50
Garden Salad Mix of romaine and iceberg lettuces, topped with tomato, cucumber, and carrot. (v)	\$8.50
Caesar Salad Crisp romaine lettuce tossed with shredded parmesan, tossed in our house-made Caesar dressing. (gf)	\$9.50

Salad Add-Ons:

- Add Grilled Chicken Breast \$4.50
- Add Grilled Veggies \$4.50
- Add Mini Crab Cakes (4) \$7.99

Choice of dressings:

- balsamic vinaigrette, creamy bleu cheese, ranch, Caesar, or oil & vinegar

CASUAL COMBOS

All combos come with your choice of regular or sweet potato fries.

Chicken Tenders & Fries Chicken breast breaded and fried crisp. Served with your choice of fries.	\$9.99
Buffalo Chicken Tenders & Fries Our chicken tenders in a traditional Buffalo-style sauce. Served with your choice of fries.	\$9.99
Coconut Shrimp & Fries Tender shrimp, crunchy coconut coating. Served with mango salsa and your choice of fries. Served with mango salsa.	\$14.99
French Fries w/ Goot Essa Cheese Sauce A hearty portion of French fries topped with Amish-made Goot Essa cheddar sauce.	\$8.99
Sweet Potato Fries w/ Sriracha Aioli A hearty portion of sweet potato fries served with spicy Sriracha aioli for dipping.	\$8.99

SANDWICHES

All hot sandwich selections served with your choice of regular or sweet potato fries.

Chicken Pesto Panini Grilled, sliced chicken breast, provolone cheese, grilled red pepper, and basil pesto on baguette, grilled in our sandwich press.	\$13.50	Pulled Pork BBQ Sandwich Locally raised and slowly braised—our pulled pork is served on baguette with melted cheddar, and a garnish of house-made coleslaw on the side.	\$13.75
Smoked Beef Brisket Panini Sliced, house-smoked beef brisket with BBQ sauce, cheddar, and classic slaw on baguette, grilled in our sandwich press.	\$14.50	Harrison's (Almost) Famous Grilled Cheese Four kinds of cheese—Cheddar, Swiss, Provolone, and American—and lots of it, served on whole grain bread. (v) (bread substitutions not available)	\$13.50

Sub your bread for no additional charge. Bread choices: sliced whole grain or baguette.

Make any sandwich vegetarian by subbing your meat for grilled veggies.

Guide to symbols: (v) vegetarian, (gf) gluten free, (df) dairy free

ENTREES

Each comes with a suggested side, but please substitute or add on to suit your taste and appetite!

Batter-Fried Fish & Chips	\$18.99	Vineyard Chicken	\$18.99
Three pieces of lightly battered cod with a zippy horseradish cream for dipping. Served with sweet potato fries.		Boneless breast of chicken in a subtle sauce of herbs, white wine, and mushrooms. Served with roasted red potatoes.	
Pan-Seared Scallops with Grits	\$28.99	Chicken Parmesan	\$18.99
Scallops sauteed with white wine, garlic & shallot, arranged over creamy Parmesan grits. Served with Chef's veg sauté.		Boneless chicken breast, breaded and baked with marinara, mozzarella and parmesan. Served with linguine marinara.	
Horseradish-Crusted Snapper	\$25.99	Eggplant Parmesan	\$17.99
Snapper fillet coated with horseradish and seasoned potato flakes, and pan fried. Topped with horseradish butter and served with Chef's veg sauté. (gf)		Tender slices of eggplant, breaded and baked with marinara, mozzarella and parmesan. Served with linguine marinara. (v)	
Tropical Habanero Salmon	\$25.99	BBQ Beef Brisket	\$21.99
A seasoned, pan-seared salmon fillet topped with fresh sweet & mildly spicy mango-habanero salsa. (gf) Served with sweet potato fries.		House-smoked beef brisket with a sweet & tangy apple BBQ sauce. Served with Chef's Mac & Cheese.	
Local Chef's Mac & Cheese	\$17.99	Grilled BBQ Chicken	\$17.99
Fresh, local fusilli pasta from Fasta & Ravioli Co., tossed in a rich cheese sauce made with cream and Amish-made Goot Essa cheddar. Served with Chef's veg sauté.(v)		Boneless chicken breast with a sweet & tangy apple BBQ sauce. Served with mango-napa slaw.	
		Grilled New York Strip*	\$29.99
		A steakhouse classic: 10-ounce strip steak finished with crispy fried onions. Served with a roasted red potatoes. (gf without onions)(df)	

SIDES (V)

Regular Fries (df)	\$3.99	Mango-Napa Slaw (gf)(df)	\$3.99
Sweet Potato Fries (df)	\$3.99	Classic Slaw (gf)(df)	\$3.99
Parmesan Grits	\$3.99	Roasted Red Potatoes (gf)(df)	\$3.99
Chef's Mac & Cheese	\$3.99	Side Garden Salad (gf)(df)	\$4.99
Linguine Marinara (df)	\$3.99	Side Meslun Greens (gf)(df)	\$4.99
Chef's Vegetable Sauté (gf)(df)	\$3.99	Side Caesar Salad (NOT v)(gf)	\$5.50

SWEETS (V)

Homemade Rustic Fruit Pie	\$5.99
Sweet Indulgence Chocolate Mousse Pie	\$6.75
Cheesecake with fresh strawberries	\$5.99
Berkey Creamery Vanilla Ice Cream (gf)	\$4.75
Fresh Strawberries & Vanilla Ice Cream (gf)	\$5.50

Add a scoop of vanilla ice cream to any dessert: \$2.50

SOFT BEVERAGES

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Lemonade, Seltzer Water	\$2.50
Iced Tea or Hot Tea	\$2.50
Coffee (regular or decaf)	\$2.50
Pellegrino Sparkling Water (500 ml)	\$3.25
Pellegrino Sparkling Water (1 L)	\$4.99
Fiji Water (500 ml)	\$3.25
Fiji Water (1 L)	\$4.99

BAR BEVERAGES

WINES BY THE GLASS

House Wines \$5
Pinot Grigio, Chardonnay, Merlot, Cabernet Sauvignon
Cielo Pinot Grigio \$6.75
Rata Estates Sauvignon Blanc \$7

More wines by the glass coming soon!

BEERS BY THE CAN

Bud Light \$2.75
Budweiser \$2.75
Rolling Rock \$2.75
Michelob Ultra \$3
Dogfish Head 60-Min IPA \$4
Heineken \$4
Stella Artois \$4
Otto's Apricot Wheat \$4
Axemann Blue Stripe Kolsch \$4
New Belgium Fat Tire Amber Ale \$4.75
Bell's Two-Hearted Ale \$4.75

WINES BY THE BOTTLE

Our full list of wines is available to view online, or ask to see a copy!

COCKTAILS / LIQUORS

Our full cocktail and liquor list is available to view online, or ask to see a copy!

*The Department of Agriculture has asked us to remind you: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.