

FROM THE TOP

Take it from the top and start your meal with one of the delicious options below!

STARTERS

House-Specialty Marinated Mushrooms \$8.50

Our secret recipe, full of rich, umami flavor. A must-try for mushroom lovers! These long-time favorites are served chilled. (v)(trace gluten)(df) ♥ 🌱 ∞

Mini Crab Cakes \$8.75

Four boardwalk-style, deviled crab cakes in miniature.
Served with garlic dill aoli.

Goat Cheese Fritters \$9.50

Medallions of local Byler goat cheese in a crispy panko breading.
Served with Harrison's signature Fig & Olive Relish. (v) 🌱 ∞

Coconut Shrimp \$11.75

Tender shrimp deep-fried with coconut, seasoning, and bread crumbs. Served with our house-made mango salsa.

Antipasto Bruschetta \$8.75

Local Gemelli artisan bread crostini topped with house-made herb & garlic cheese, grilled red peppers, Kalamata olives, capers, and parmesan cheese, then toasted. (v) ∞

Suzie Wong Egg Roll \$4.50

Locally made for almost 50 years—this one belongs in the egg roll hall of fame! In the Suzie Wong tradition, we serve this local specialty with packets of soy sauce, duck sauce, and hot mustard for dipping. (v)(df) ∞

SEASONAL SOUPS

Four homemade soups available daily.
Featuring award-winning, seasonal soups
with vegetarian, gluten-free and
dairy-free options.

Cup \$4.50 / Bowl \$5.75

Ask your server about today's selection!

FARE TO SHARE

Heartier portions to make a creative meal or share with a friend!

Loaded Potato Skins \$7.50

Baked potato skins topped with local Hogs Galore bacon, cheese, sour cream and green onion. (gf) 🌱

Buffalo Wings \$8.75

Eight wings tossed in Harrison's twist on the traditional wing sauce recipe from Buffalo, NY. Served with celery and your choice of bleu cheese or ranch on the side.

Buffalo Cauliflower \$8.

Fresh cauliflower flash-fried and tossed in Harrison's twist on the traditional sauce recipe from Buffalo, NY, and sprinkled with bleu cheese crumbles. Served with your choice of bleu cheese or ranch on the side. (v)

Beef Empanadas \$8.75

Ground beef, cheddar, jalapeño, roasted bell peppers and spices in a crispy wrapper. Served with a spicy pepper sauce.

Cheese Fries \$7.75

A double order of fries topped with our house-made Goot Essa cheddar cheese sauce. (v) (Add local bacon! + \$2.50) 🌱

Local Smoke Brisket Nachos \$13.75

A heap of crispy corn chips generously topped with Southwestern black beans, Goot Essa cheddar cheese sauce, and our own smoked brisket. Completed with a sprinkling of house-pickled jalapeño, fresh tomato salsa, sour cream and shredded cheddar cheese. 🌱

Southwestern Black Bean Nachos \$8.75

A heap of crispy corn chips generously topped with Southwestern black beans and Goot Essa cheddar cheese sauce. Finished with a sprinkling of house-pickled jalapeño, tomato salsa, sour cream and shredded cheddar cheese. (v) 🌱

THE GARDEN

Choose from starter salads or entrée salads, traditional salads or fusion salads with uncommon combinations.

TRADITIONAL SALADS

Served with house-made croutons or roasted garbanzo beans (gf) by request

House Caesar Salad \$9.

Crisp romaine lettuce tossed with shredded parmesan and our secret recipe, house-made Caesar dressing. (gf)

Garden Salad \$8.

Crisp iceberg and romaine lettuce topped with carrot, tomato and cucumber. Served with your choice of dressing. (v)(df)(gf)

Mesclun Greens \$8.

A simple, elegant salad of tender field greens topped with house-made balsamic vinaigrette. (v)(gf)(df)

Local/Organic Salad Market Price

Our winter produce comes from Tait Farm and other local growers. As long as winter stock and green houses have supply, we will offer local produce. Ask your server what we're offering today! (v) (typically gf & df—please ask) 🌱🌿

SALAD ADD-ONS

Customize your traditional or fusion salad with any of the following additions.

Add Grilled Chicken (gf) (df) or Grilled Veggies (v) (gf) (df) **\$5.**

Add Grilled Balsamic Beef (gf) (df), Grilled Salmon (gf) (df), or Grilled Shrimp (gf) (df) **\$7.**

Add extra dressing **\$1.75**

Choice of dressings:

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

FUSION SALADS

Autumn Beet Salad \$14.

Our most popular seasonal salad! Mesclun greens, local Byler goat cheese, roasted beets, world-spiced walnuts, with our house-made Dijon vinaigrette. (v)(gf) ♥🌱

Mediterranean "Chef" Salad \$11.

Mesclun greens topped with a variety of good-for-you ingredients: grilled veggies, Kalamata olives, white beans, tomato, cucumber and capers. Served with a feta-yogurt dressing. (v)(gf) ♥

Rosemary Chicken Salad \$13.

Mesclun greens drizzled with house-made balsamic vinaigrette, and topped with our signature rosemary chicken salad. Simple and delicious. (gf) ♥

Crab Cake Caesar Salad \$18.

As seasoned, sautéed lump cake served atop our house Caesar salad: crisp romaine lettuce tossed with shredded parmesan and our secret recipe, house-made Caesar dressing.

Bacon & Bleu Wedge Salad \$13.

A classic returns! A crunchy wedge of iceberg lettuce topped with local Hogs Galore bacon, bleu cheese crumbles, tomatoes, and creamy bleu cheese dressing. 🌱

THE MAIN EVENT

Our entrées come with a suggested side, but side substitutions are welcome.

FRUITS OF THE SEA

Beer-Battered Fish & Chips \$19.

Three pieces of lightly battered mild cod with your choice of classic tartar sauce or a zingy horseradish sauce for dipping. Served with sweet potato fries.

Pan-Seared Scallops \$29.

Pan-seared scallops sautéed with white wine, garlic and shallot, and served over creamy Parmesan grits. Accompanied by fresh asparagus. (gf)

Horseradish-Crusted Snapper \$26.

Fillet of snapper rubbed with horseradish, then coated with a gluten-free, seasoned potato flake crust and crispy pan fried. Topped with horseradish butter and served with roasted brussel sprouts sautéed with local Hogs Galore bacon. (gf) 🌱

Tropical Habanero Salmon \$26.

A seasoned, pan-seared salmon fillet topped with a fresh sweet & spicy mango-habanero salsa. Served with Moroccan-spiced roasted sweet potatoes. (gf)(df)♥

Lump Crab Cakes \$32.

Two cakes made from sweet lump crab meat, red bell pepper, celery, and onion are seasoned and breaded then pan-crisped and served with fresh broccoli.

Smoked Salmon Bucatini \$24.

Our house-smoked salmon and local Fasta Ravioli & Co. bucatini are tossed with fresh spinach in a rich gorgonzola



MEATLESS MAINS

For our vegetarian and vegan friends out there!

Balsamic-Glazed Asparagus & Portobello \$19.

A flavorful combination of grilled asparagus and portobello mushroom served with Moroccan-spiced roasted sweet potatoes & chilled citrus-mango Israeli couscous. Sprinkled with crunchy roasted garbanzo beans. (v)(df)(vegan)♥

Eggplant Parmesan \$19.

Tender slices of eggplant coated in panko and seasoning, then pan-fried. Topped with fresh mozzarella and marinara, and served over a bed of linguine. (v)

Local Chef's Mac & Cheese \$18.

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 the local vegetable of the day. (v) 🌱 ∞

Just the Sides \$18.

Create your own vegetarian smorgasbord from our selection of sides. Choose any three sides from below, plus a small mesclun or garden salad, to enjoy as your meal. Served with bread & butter.

THE SIDES

\$4.50

(GF): local vegetable of the day, fresh broccoli, brussel sprouts sautéed with local bacon (can be requested v), fresh asparagus, Parmesan grits, Moroccan-spiced roasted sweet potatoes, chargrilled vegetables, small mesclun or tossed salad.

\$3.50

(GF): baked potato, thick-cut American fries, fresh coleslaw. (not GF): French fries, sweet potato fries, Israeli couscous, linguine with marinara or olive oil, bread & butter basket.

THE MAIN EVENT

(CONTINUED)

Our entrées come with a suggested side, but side substitutions are welcome.

HOUSE-SPECIALTY PRIME RIB

A top-of-the-mountain tradition!

Prime Rib Dinner* \$32.

A 12-ounce portion of slow-roasted, flavorful, melt-in-your-mouth Prime Rib. Sliced and served to order and to your preferred doneness. Served with a baked potato. (gf)(df)

LOCAL SMOKE

Smoked on-site, low and slow over indirect heat with wood smoke in the tradition of Texas barbeque. An 8-ounce portion served with thick-cut American fries, a garnish of house slaw and hot sauce on the side.

Sliced Smoked Brisket with Classic Hickory BBQ Sauce \$22.

Smoked Pork Butt with Tropical BBQ Sauce 🌿 \$19.

FARM & PASTURE FAVORITES

In other words, more meat and poultry options!

Grilled Sirloin Steak* \$24.

A steakhouse classic: 10-ounce sirloin finished with crispy fried onions. Served with a baked potato. (gf without onions)(df)

Pretzel-Crusted Chicken \$19.

Two boneless chicken breasts coated with PA-made hard pretzels, sautéed and topped with mustard butter. Served with sweet potato fries. ∞

Shawarma Chicken \$19.

Our take on a traditional Mediterranean dish. Two boneless chicken breasts are marinated in olive oil, garlic, cumin, paprika, turmeric, cinnamon and red pepper, then grilled and topped with a tomato-cucumber relish. Served with chargrilled veggies. (gf)(df) ♥

Vineyard Chicken \$19.

Boneless breast of chicken in a subtle sauce of herbs, white wine, & PA-grown mushrooms. Served with fresh broccoli. (trace gluten)(trace dairy)

Local Meatloaf Platter \$19.

Hidden Pond beef and local Hogs Galore chorizo are spotlighted in this classic meatloaf with a kick. Served with the local vegetable of the day. 🌿 ∞

* 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.

BETWEEN BREAD

Try one of our hot sandwiches or burgers for a more casual meal.

HOT SANDWICHES

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

Shaved Prime Rib Panini au Jus \$14.75

Prime shaved beef and provolone on baguette, grilled in our sandwich press. Served with rich pan juices for dipping.

Chicken Pesto Panini \$13.50

Grilled, sliced chicken breast, provolone cheese, grilled red pepper, and basil pesto on baguette, grilled in our sandwich press.

Caprese Panini \$12.50

Fresh mozzarella, sliced tomatoes, basil pesto, fresh spinach, and drizzle of balsamic reduction baguette, grilled in our sandwich press. (v)

Harrison's (Almost) Famous Grilled Cheese \$12.75

Four kinds of cheese—Cheddar, Swiss, Provolone, and American—and lots of it, served on whole grain bread. A sandwich fit for the Gods on Mt. Olympus, according to one avid fan! (v) (bread substitutions not available)

Pulled Pork BBQ Sandwich \$13.75

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. 🌱

Fried Fish Sandwich \$13.50

Two pieces of lightly battered mild cod on a brioche roll with lettuce, tomato and a side of classic tartar sauce.

BURGERS

On a brioche roll with lettuce and tomato.

Served with your choice of French or sweet potato fries.

Grilled Half-Pound Burger (Beef)* \$11.50

Smoked Salmon Burger with dill aioli \$12.50

Customize your burger with any of these toppings:

Add cheese: \$1.25

(American, cheddar, bleu, Swiss, or provolone)

Add sautéed mushrooms \$1.50

Add caramelized onions \$1.50

Add pickled jalapeños \$1.50

Add local bacon or local BBQ pulled pork \$2.50

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

Make it vegetarian by subbing your meat for portobello mushroom.

A Guide to Our Symbols

(v) Vegetarian ♥ Heart Healthy (df) Dairy Free (gf) Gluten Free*

🌱 Contains locally grown ingredients

∞ Contains locally manufactured ingredients

**Please remember that gluten-free items are prepared in close proximity to items that contain gluten.*

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