

VISIT BUCKS COUNTY
RESTAURANT
WEEK APRIL 28
thru MAY 4

Harvest Seasonal Grill & Wine Bar
Newtown, P.A.

1ST COURSE

[choice of one]

SMALL SPRING FARMER SALAD

Baby Arugula | Gem Lettuce | Strawberry | Asparagus | Shaved Radish
Sumac-Spiced Sunflower Seed | Avocado-Honey Vinaigrette

CUP OF SOUP: CRAB & CORN CHOWDER

2ND COURSE

[choice of one]

SPRING GARDEN FLATBREAD

Asparagus | Sumac-Spiced Sunflower Seed | Dandelion Green | Local Honey
Chive Pesto | Goat Cheese

SPINACH & FETA PIEROGIES

Chive Pesto | Meyer Lemon Yogurt | Sheep's Milk Feta | Almond | Micro Spring Onion

SEASONAL ORGANIC HUMMUS

Cucumber | Red Onion | Kalamata Olive Crumble | Crispy Chickpea | Banana Pepper
Cherry Tomato | Micro Arugula | Lemon Oil | Naan Flatbread | Cucumber & Carrot Chip

3RD COURSE

[choice of one]

LEMON THYME CHICKEN

Grilled Zucchini | Artichoke | Baby Arugula | Shaved Fennel | Roasted Baby Potato
Meyer Lemon Yogurt | Avocado-Honey Vinaigrette

PAN-SEARED LOCAL TROUT

Spring Onion & Leek Fritter | Herb Salad | Meyer Lemon Crème Fraiche | Marigold | Chili Oil

GRILLED WAGYU SIRLOIN STEAK (\$5 UPCHARGE)

Creamed Corn & Potato | Smoked Bacon & Spring Vegetable Succotash
Chive Pesto | Charred Tomato Butter

SUPER POWER GRAINS BOWL

Quinoa | Farro | Kale | Fire-Roasted Broccoli | Golden Raisin | Avocado | Almond
Pumpnickel Breadcrumb | Meyer Lemon Yogurt | Avocado-Honey Vinaigrette

ADD CHOICE OF: Grilled Chicken Breast | Grilled Salmon | Miso-Glazed Tofu

4TH COURSE

SEASONALLY-INSPIRED SPRING DESSERTS

\$35 | Pricing excludes additional menu items, beverages, taxes and gratuity.

#EatinBucksCo