

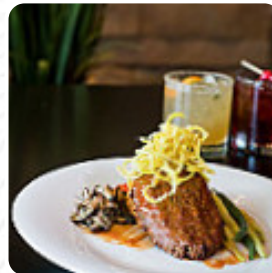


Harvest Seasonal Grill Menu

<https://menulist.menu>

1460 Bethlehem Pike, North Wales, Pennsylvania, USA, 19454, NORTH WALES, United States

+12674608986 - <http://harvestseasonalgrill.com>



The restaurant from NORTH WALES offers **269** different **dishes and drinks** on [the menu](#) for an average price of \$15.2. Harvest Seasonal Grill offers a local, farm-to-table menu with items under 500 calories in an upscale casual setting. Our menu changes every three months to highlight new seasonal flavors. We proudly serve 50+ wines by the glass and a variety of local and organic beers. We collaborate with over 75 local farmers to bring you the freshest, highest quality ingredients. Our commitment to sustainability is reflected in every aspect of our business, from our menu to our decor, and even our eco-friendly cleaning products.

Harvest Seasonal Grill Menu



Non Alcoholic Drinks

WATER

10 Most Popular

LEVANTE

Main Courses

BRUNCH BURGER \$18.0

Burger

IMPOSSIBLE BURGER

Toast

TOAST

Seafood

LOBSTER RAVIOLI \$38.0

Breakfast

BREAKFAST POTATOES \$6.0

Rice

RISOTTO

Starters & Salads

FRENCH FRIES

Sauces

APPLESAUCE

Hauptgang

SHORT RIB \$17.0

Appetizer

SESAME CHICKEN \$28.0

Meat

GRILLED FILET MIGNON \$40.0

Beef Dishes

FILET MIGNON

From The Grill

RIBS

Indian

NAAN

Chicken Dishes

LEMON CHICKEN

Fish & Seafood

CEDAR-ROASTED SALMON \$25.0

Spirits

PINOT GRIGIO

Vegetarian & Vegan

VEGAN EGGPLANT PARMESAN \$28.0

Hamburgers

THE IMPOSSIBLE BURGER \$18.0

Mexican Dishes

TACOS

Harvest Seasonal Grill Menu



Main

GRASS-FED BEEF BURGER \$15.0

Kids Menu

KIDS SODA

Chicken Wings

WINGS

Pizza Ø 26Cm

VICTORY

Toppings

TOPPINGS

Starters & Sides

PORK POTSTICKERS \$11.0

Easy To Drink

PINOT NOIR

Brunch

SOURDOUGH TOAST \$4.0

Burgers & Sandwiches

SHORT RIB FRENCH DIP \$17.0

For The Table

NAAN FLATBREAD PIZZA \$12.0

Entree

GRILLED GRASS-FED FILET MIGNON \$35.0

Salads & Soups

BUTTERNUT SQUASH SOUP

Kids Breakfast

KIDS BREAKFAST SANDWICH \$13.0

Brunch Entrees

BUTTERSCOTCH MOCHACCINO FRENCH TOAST \$17.0

Brunch Favorites

CHURRASCO STEAK EGGS \$32.0

Brunch Sides

SMOKED BACON \$6.0

Rosé Wines

ROSÉ, MIRABEAU, BELLE ANNÉE ROSÉ PROVENCE, FRANCE

3Rd Course

ANY SEASONALLY INSPIRED DESSERT

Red Wines By The Glass

CABERNET SAUVIGNON, TWENTY ROWS, NAPA VALLEY, CALIFORNIA

Craft Bottles

EVIL GENIUS

Wine Flights

(3) 2OZ. POURS FROM OUR WINE LIST \$13.0

Harvest Seasonal Grill Menu



Beer On Tap

DOGFISH HEAD 60 MIN IPA \$6.0

Monday

TACO BOWL \$13.0

Beer Flights

(4) 3.5OZ. DRAFT BEERS \$12.0

Meatless

IMPOSSIBLE MEATLOAF \$26.0

Bottle

BARRITT'S GINGER BEER N.A. \$5.0

Fresh Sides

SEASONAL ORGANIC RICE

Les Petits Plats

BRIE EN CROÛTE \$21.0

Insalata (Salad)

SEARED SEA SCALLOPS \$34.0

Grilled Pizzas

PROSCIUTTO RICOTTA \$14.0

Today's Soup

MUSHROOM BISQUE

Draft Selection

YARDS SEASONAL

Breakfast - From The Griddle

SEASONAL FRENCH TOAST \$11.0

Buffalo Chicken Fajitas

PINEAPPLE GINGER MARGARITA \$13.0

Nutritious Snacks

ORGANIC HUMMUS VEGGIES \$7.0

Brunch (Includes Drink)

SCRAMBLED ORGANIC EGGS \$14.0

In The Bottle

BELLS 2 HEARTED ALE \$6.0

Cold Beers

SAMUEL ADAMS SEASONAL

Sides

ROASTED ROOT VEGETABLES \$6.0

Vegan Kitchen Menu

VEGAN EGGPLANT PARM SANDWICH \$16.0

Import/Craft

STRONGBOW CIDER \$6.0

Fish & Seafood

SPRING SEA SCALLOPS \$26.0

Harvest Seasonal Grill Menu



Harvest Bennys

FARM-FRESH \$15.0

Sangria Flights

(3) 3OZ. POURS OF HOUSE-MADE SANGRIA \$12.0

Reserve Wine Flights

(3) 2OZ. POURS FROM OUR RESERVE LIST \$22.0

American Kobe

BRAISED SHORT RIBS \$34.0

Dinners And Entrees

EGGPLANT PARMESAN \$18.0

Custom Chopped Salad - Meats & Proteins

GRILLED FLAT IRON STEAK \$18.0

Soups

LOBSTER BISQUE \$14.0

MUSHROOM SOUP

Vegetarian

CAULIFLOWER

SESAME TOFU \$26.0

Side Orders

MAC CHEESE \$5.0

ORGANIC RICE \$6.0

Fish

GRILLED SALMON \$21.0

SMOKED SALMON \$14.0

Dessert

SEASONAL FRUIT

DARK CHOCOLATE SALTED CARMEL TART \$12.0

Wine

CHARDONNAY

MERLOT

Popular Items

SALMON BLT \$16.0

FARMERS CHEESE QUESADILLA \$11.0

Food

\$10 SEASONAL FLATBREADS \$10.0

SPICY SOBA NOODLE BOWL \$14.0

Bottled Beer

HEINEKEN LIGHT \$6.0

DOGFISH HEAD

2Nd Course

VEGAN BRICK OVEN CHIMICHANGA \$27.0

CEDAR- ROASTED SALMON

Seasonal Drafts

2SP BREWING

TROEGS

Harvest Seasonal Grill Menu



Entrée Bowls

CUBAN BLACK BEAN RICE	\$15.0
CUBAN BLACK BEAN RICE	\$16.0

Port / Dessert

PORTO, TAYLOR FLADGATE, LATE BOTTLED VINTAGE PORT DUORO, PORTUGAL	\$11.0
TAWNY PORT, CROFT, 10 YEAR OLD , PORTO DUORO, PORTUGAL	\$12.0

Plant-Based Entrée Bowls

SPICY SOBA NOODLE	\$17.0
ROASTED WINTER SQUASH RIGATONI	\$17.0

Provision Drafts

ALLAGASH WHITE	\$6.0
YUENGLING LAGER	\$5.0

Uncategorized

ROSÉ, BORDEAUX CLAIRET, MERLOT BORDEAUX, FRANCE	
PEAR BLEU	\$13.0

Soft Drinks

LEMONADE
APPLE JUICE
ORANGE JUICE

Appetizers

KUNG PAO CAULIFLOWER WINGS	\$11.0
ORGANIC HUMMUS	\$13.0
KOREAN BBQ CHICKEN LETTUCE WRAPS	\$14.0

Happy Hour

25% OFF PREMIUM WINES BY THE GLASS
\$4 LOCAL DRAFT OR BOTTLED BEER
\$5 SANGRIAS HOUSE HOUSE WINES (7OZ POURS)

Bread



PITA	
LOCAL HARVEST	\$9.0
BRAISED SHORT RIB MUSHROOM	\$15.0

Bottled Beers

SEASONAL SPARKLING SELTZERS	\$6.0
ST. PAULI GIRL N.A.	\$5.0
OMISSION GF	

Champagne / Sparkling

BRUT ROSÉ, SEGURA VIUDAS CAVA, SPAIN	\$36.0
BRUT, ZENSA, ORGANICO EMELIA ROMAGNA, ITALY	\$50.0
BRUT, VEUVE CLIQUOT, YELLOW LABEL CHAMPAGNE, FRANCE	\$105.0

Seasonal Sangrias

WHITE, MANDARIN HONEY	\$5.0
RED, SUGAR PLUM	\$5.0
ROSÉ, CRANBERRY GINGER	\$5.0

Restaurant Category

VEGAN
VEGETARIAN
DESSERT

Harvest Seasonal Grill Menu



Alcoholic Drinks

SAUVIGNON BLANC

CABERNET SAUVIGNON

CORONA EXTRA \$6.0

SANGRIA

Drinks

DRINKS

BEER

LOCAL NON-GMO MILK

HONEST KIDS ORGANIC JUICES

By The Glass Or Bottle

PINOT GRIGIO, TERLATO FRIULI, ITALY

CHARDONNAY, HARVEST, CHARGE
CALIFORNIA

PINOT NOIR, JOLIESSE CALIFORNIA

MONTEPULCIANO D'ABRUZZO,
MONTEFRESCO ABRUZZI, ITALY

Seasonal Mocktails

GINGER CRANBERRY MULE \$6.0

SUGAR PLUM SPARKLER \$6.0

WINTER SPICE SPARKLING
LEMONADE \$6.0

MANDARIN ORANGE ARNOLD PALMER

Sandwiches

GRILLED CHICKEN CLUB \$17.0

CHICKEN SALAD SANDWICH \$16.0

JUMBO LUMP CRAB CAKE
SANDWICH \$18.0

KENNETT SQUARE MUSHROOM
CHEESESTEAK \$16.0

KENNET SQUARE MUSHROOM
CHEESESTEAK \$16.0

Beer

GUINNESS DRAUGHT \$6.0

HEINEKEN \$6.0

MICHELOB ULTRA \$5.0

STATESIDE VODKA SODA \$8.0

STELLA ARTOIS \$6.0

Seasonal Cocktails

HARVEST FIG BOURBON \$14.0

WINTER CRANBERRY COCKTAIL \$12.0

VANILLA POM FIZZ \$11.0

BOURBON ESPRESSO
BOULEVARDIER \$13.0

HONEY MANDARIN MOJITO \$11.0

Healthy Entrées

GRILLED LOCAL NON-GMO
CHICKEN BREAST \$13.0

GRILLED NON-GMO SALMON \$15.0

MINI GRASS-FED BEEF BURGERS \$15.0

MEATLESS CHICKEN NUGGETS \$14.0

GLUTEN-FREE PENNE PASTA \$12.0

Farm-Fresh Sides

UN-FRIED STEAK-CUT FRIES \$6.0

CRISPY SMASHED POTATOES WITH
ROMESCO \$7.0

HARVEST CREAMY MAC CHEESE \$7.0

CRISPY SMASHED POTATO WITH
ROMESCO \$7.0

ORGANIC SPANISH SOFRITO RICE \$6.0

Harvest Seasonal Grill Menu



PIMENTO CHEESE GRITS WITH BACON ONION JAM \$7.0

Side Dishes



MAC CHEESE \$12.0
WINTER SALAD
YUKON GOLD MASHED POTATOES \$7.0

HARVEST SIDE SALAD \$6.0
UN-FRIED FRIES
SEASONAL VEGGIES
ROASTED SEASONAL ROOT VEGETABLES \$6.0
ENGLISH MUFFIN \$4.0

Starters



PLANT-BASED EGGPLANT PARMESAN \$18.0
PLANT-BASED CHICKEN THAI CURRY \$21.0

PAN-SEARED ARCTIC CHAR \$26.0
CRAB SPINACH DIP \$18.0
THAI BEEF SATAY \$17.0
JUMBO LUMP CRAB CAKES \$35.0
GRILLED SHRIMP GRITS \$28.0
BRICK OVEN CHIMICHANGA \$27.0
FILET MIGNON LOBSTER OSCAR \$55.0

Entrées



SEASONAL ORGANIC HUMMUS \$10.0
EVERYTHING-SPICED EDAMAME \$9.0

ARTISAN CHEESE CHARCUTERIE BOARD \$19.0

HARVEST FLATBREAD \$6.0
GRILLED CHILI-LIME SHRIMP \$17.0
ORGANIC PORK POTSTICKERS \$14.0
CUP OF SOUP
CRAB SPINACH DRIP \$18.0
LOCAL HARVEST FLATBREAD \$9.0
CRAB CAKE \$18.0

These Types Of Dishes Are Being Served



BURGER
APPETIZER
DESSERTS

MEAT
TOSTADAS
SALAD
MEATLOAF
FISH
CHICKEN
PIZZA
SOUP

Salads



HARVEST SALAD \$5.0
MODERN GREEK SALAD \$7.0
HARVEST STEAK SALAD \$19.0

ROASTED ROOT VEGETABLE \$14.0
WINTER \$8.0
MODERN GREEK \$9.0
ROASTED BEET CITRUS \$9.0
GRILLED WINTER CHICKEN \$19.0

Harvest Seasonal Grill Menu



THAI STEAK	\$22.0
WINTER WHEAT BERRY	\$12.0
ROASTED BEET SPINACH	\$11.0
ROASTED BEET CITRUS SALAD	

Ingredients Used



CARROTS

PEAS

AVOCADO \$13.0

SCALLOPS

BEEF

SALMON

SHRIMP

TUNA

DUCK

CHEESE

BACON

BRUSSEL SPROUTS

By The Glass Or Bottle White Wines

MOSCATO, RAYWOOD CENTRAL COAST,
CALIFORNIA

VINHO VERDE, SECRETO, "ALVARINHO
RESERVA" VINHO VERDES, PORTUGAL

RIESLING, "URBAN REISLING", ST.
URBANS-HOF MOSEL, GERMANY

PINOT GRIGIO, TIERRA DI CHIETI I.G.T.,
SPINELLI ABRUZZO, ITALY

WHITE BLEND, CÔTES DU ROUSSILON
BLANC, M.CHAPOUTIER BILLA-HAUT
LANGUEDOC, FRANCE

SAUVIGNON BLANC, "GEISEN"
MARLBOROUGH, NEW ZEALAND

SAUVIGNON BLANC, CA' MOMI NAPA
VALLEY, CALIFORNIA

SAUVIGNON BLANC, DOMAINE HUBERT
BROCHARD, "LES CARISANNES" LOIRE
VALLEY, FRANCE

WHITE BLEND, CHENIN BLANC
VIOGNIER PINE RIDGE, CALIFORNIA

WHITE BLEND, CONUNDRUM, WAGNER
FAMILY WINERY CALIFORNIA

GRUNER VELTLINER, DR KONSTANTIN
FRANK FINGER LAKES, NEW YORK

CHARDONNAY, CHALK HILL WINERY
SONOMA, CALIFORNIA

CHARDONNAY, PAUL HOBBS WINERY,
"CROSSBARN" SONOMA COAST,
CALIFORNIA

By The Glass Or Bottle Red Wines

PINOT NOIR, SEA SUN CENTRAL COAST,
CALIFORNIA

PINOT NOIR, 60 SOULS WILLAMETTE
VALLEY, OREGON

GRENACHE, "LITTLE JAMES' BASKET
PRESS ROUGE", CHATEAU SAINT
COSME GIGONDAS, FRANCE

SAMSO, CARIGNAN, CASA MARIOL,
"CRIANCA" TERRA ALTA, SPAIN

CHIANTI, BADIA AL COLL TUSCANY,
ITALY

PRIMITIVO, VIGNETI DEL SALENTO 'I
MURI' PUGLIA IGT

ZINFANDEL, BOGLE, "OLD VINES"
CALIFORNIA

RIOJA, BODEGAS LARCHAGO RIOJA,
SPAIN

BARBERA D'ASTI, CASCINA VENGORE
PIEMONTE, ITALY

MERLOT, "CHANGE", GÉRARD
BERTRAND, PAYS D'OC FRANCE

MERLOT, DECOY, DUCKHORN SONOMA
COUNTY, CA

Harvest Seasonal Grill Menu



**BORDEAUX, LES CARRELETS
BORDEAUX, FRANCE**

**MALBEC, ARGENTO MENDOZA,
ARGENTINA**

**SHIRAZ, SCHILD ESTATE BAROSSA
VALLEY, AUSTRALIA**

NERO D'AVOLA, PURATTO SICILY, ITALY

**RED BLEND, BROKEN EARTH WINERY,
"PULL" PASO ROBLES, CALIFORNIA**

**CÔTES DU RHÔNE, DOMAINE DES
CHANSSAUD RHÔNE VALLEY, FRANCE**

**RED BLEND, "PESSIMIST", DAOU FAMILY
ESTATES PASO ROBLES, CALIFORNIA**

**RED BLEND, JEZREEL VINEYARDS,
"ALFA" JEZREEL VALLEY, GALILEE,
ISRAEL**

**CABERNET SAUVIGNON, HARVEST,
"CHARGE" CALIFORNIA**

**SUPER TUSCAN, ARGIANO TOSCANA,
I.G.T., ITALY**

**CABERNET SAUVIGNON, LIBERTY
SCHOOL PASO ROBLES, CALIFORNIA**

**CABERNET SAUVIGNON, STORYTELLER,
LIMITED EDITION ALEXANDER VALLEY,
CALIFORNIA**

**CABERNET SAUVIGNON, DUCKHORN
VINEYARDS, "GREENWING" COLUMBIA
VALLEY, WASHINGTON**

**RED BLEND, BOURBON BARREL AGED,
IRON SIDE CELLARS LAKE COUNTY,
CALIFORNIA**

**PETITE SIRAH, FOPPIANO VINEYARDS
RUSSIAN RIVER VALLEY, CALIFORNIA**

Harvest Seasonal Grill

1460 Bethlehem Pike, North
Wales, Pennsylvania, USA,
19454, NORTH WALES, United
States

Opening Hours:

Monday 11:00-22:00
Tuesday 11:00-22:00
Wednesday 11:00-22:00
Thursday 11:00-22:00
Friday 11:00-23:00
Saturday 11:00-23:00
Sunday 10:00-22:00

Made with [Menu](#)

