



HARVEST

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Welcome to Harvest, Mountain View Grand's main restaurant specializing in authentic farm-to-table cuisine. The name Harvest pays tribute to the agricultural heritage of the resort as well as its strong commitment to environmental sustainability, organically sourced food, and local farmers.

Mountain View Grand Resort & Spa began in 1865 as the humble family farm of William and Mary Jane Dodge. Originally called Mountain View House, the property served devoted guests through succeeding generations of the Dodge family until 1979, when it passed through several owners before closing in 1986. Dormant for 16 years, the property was returned to its former glory in the summer of 2002 and renamed Mountain View Grand Resort & Spa.

Today, Mountain View Grand is proud to carry on the legacy of the Dodge family through the revitalization of Mountain View Farm, the construction of vegetable and herb gardens, and our relationship with local growers. Currently we partner with over 16 farmers and distributors from northern New Hampshire and Vermont.

Apple Haven Farm – *West Stewartstown, NH*

Farmer Brown – *Franklin County, VT*

Fuller's Sugarhouse – *Lancaster, NH*

Haynes Homestead – *Colebrook, NH*

Hurley's Honey – *Colebrook, NH*

McMann Gardens – *North Stratford, NH*

MiVida Gardens – *Madison, NH*

Meadowstone Farm – *Bethlehem, NH*

New Earth Organic Farm – *Colebrook, NH*

North Country Orchard – *Whitefield, NH*

Old Crow Farm – *Stewartstown, NH*

Prospect Farm – *Lunenburg, VT*

Ski Hearth Farm – *Sugar Hill, NH*

Spring Hill Angus – *St. Johnsbury, VT*

Stockwell Farms – *West Stewartstown, NH*

Winter Greens Farm and Aquaponics –
North Stratford, NH

Wolf Howling Farm – *Stratford, NH*

Mountain View Grand is also a primary supporter of the North Country Farmers Cooperative, which was officially established in 2012 at the resort. Each year, the Mountain View Grand hosts the North Country Chefs Challenge, which brings together the area's chefs to showcase North Country cuisine and local ingredients. All proceeds are donated to the North Country Farmers Cooperative. In 2014, Mountain View Grand was *Certified Local* by the New Hampshire Farm to Restaurant Connection. Certification is awarded based on a restaurant's use and promotion of New Hampshire farm products as well as its education of employees and the public on the importance of sourcing locally.

SNACKS

Housemade Soft Pretzel – 6

Soft pretzel rolled into a knot and baked. Topped with melted butter and sprinkled sea salt. Served with lagash mustard and cheese sauce

Homemade Potato Chips – 6

Plain or Creole spiced chips accompanied with ranch or bleu cheese dressing

Fried Brussel Sprouts – 9

Fried Brussel sprouts topped with watermelon radish, feta, sweet potato vinaigrette

Shrimp Cocktail G – 14

Poached shrimp, pickled red onion, fried capers, and arugula lettuce served with traditional housemade cocktail sauce

Chicken Wings – 14

Fried wings tossed in choice of Buffalo, BBQ, or Parmesan Garlic sauce with celery and carrot curls

Crispy Kale – 13

Parmesan cheese, sunflower, and pomegranate seeds

Cheese Plate – 16

Selection of seasonal cheeses

FROM THE GARDEN

**Add grilled chicken, shrimp or beef for +6 to any salad*

Farmhouse Salad G – 7

Lef Farm lettuce, radish sprouts, red cabbage, spiced chickpeas, ravigote vinaigrette

Caesar – 8

Romaine lettuce, egg yolk, crouton crumbs, served with traditional Caesar dressing and shaved Parmesan

Detox G – 7

Lef Farm lettuce, roasted beets, celery, shaved fennel, sunflower seeds, tarragon vinaigrette

Harvest Salad G – 7

Lef Farm lettuce, cherry tomatoes, cucumber, onion, herb crouton and maple balsamic vinaigrette

SOUPS

New England Clam Chowder – 8

Atlantic clams, potatoes, heavy cream, sautéed celery and bacon. Served with oyster crackers

Soup of the Day – 7

Ask your server for our daily selection

G - Prepared gluten free. Additional items on the menu can be made gluten free upon request.

Before placing your order, please inform your server if a person in your party has a food allergy.

*Consuming raw or undercooked potentially hazardous foods may increase risk of food borne illness.

FLATBREAD

Maple & Bacon – 13

*Fuller's maple syrup, crispy bacon, marinara,
Jasper Hill Cellar cheese*

Andouille – 13

*Housemade andouille sausage, red onion, and
Jasper Hill Cellar cheese*

Northeast Kingdom – 13

Sunflower seed pesto, and Grafton Village cheddar

Cheese Me – 13

Marinara, and Jasper Hill Cellar cheese

Smokey Pepperoni – 13

North Country smoke house pepperoni, Jasper Hill Cellar cheese, and marinara

PASTAS

Farfalle Pesto – 19

*Housemade farfalle, sunflower pesto, and seasonal vegetables
Suggested Pairing - Bin 340, Château de Montfort, Vouvray, 12/40*

Lobster Cavatelli & Cheese – 23

*Housemade cavatelli, New England lobster, and cheese
Suggested Pairing - Bin 244, Kendall Jackson, Chardonnay, 11/44*

Pork Ragu – 20

*Fettuccini pasta, ragout of Prospect Farm's pork with fresh tomato sauce
Suggested Pairing - Bin 426, Line 39, Petit Sirah, 11/39*

Beef Debris Gnocchi – 18

*Braised beef with ricotta gnocchi
Suggested Pairing - Bin 461, Temptation, Red Zinfandel, 12/44*

Fettuccine Chicken Alfredo – 20

*Parmesan garlic infused cream sauce, grilled chicken,
served over our housemade fettuccine
Suggested Pairing - Bin 406, Erath, Pinot Noir, 12/44*

BURGERS & SANDWICHES

All burgers served on a housemade soft roll with our signature french fries

Mountain View Burger – 16

**Spring Hill Angus Farm ground beef topped with your choice
of cheese, bacon, mushrooms, pickles, lettuce, tomato and onion
Suggested Pairing - Schillings Seasonal Selection, 8*

The Farmer's Burger – 15

**Spring Hill Angus Farm ground beef topped with your choice
of cheese, pickles, lettuce, tomato and onion
Suggested Pairing - Lawson's, Sip of Sunshine, 8*

The Gardener's Burger – 14

*Housemade black bean and vegetable burger topped with your
choice of cheese and BBQ mayonnaise
Suggested Pairing - Woodstock 4000ft IPA, 7*

Grilled Chicken Breast – 14

*6 oz grilled chicken breast, soft roll, roasted garlic aioli, topped
with your choice of cheese, pickles, lettuce, tomato and onion
Suggested Pairing - Seasonal Shady, 6.5*

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ENTRÉES

BBQ Bacon Meatloaf – 26

NCF Co-op beef meatloaf prepared by our in-house butcher. Served with roasted potatoes, green beans and BBQ sauce

Suggested Pairing - Bin 606, Kaiken, Malbec, 13/48

Shrimp and Grits G – 27

Wapsie Valley grits, herbed shrimp, seasonal vegetables, confit garlic cream

Suggested Pairing - Bin 368, Quinta de Azevedo, Vinho Verde, 11/40

Prospect Farm's Chicken Pot Pie – 28

Confit leg and thigh, carrots, celery and potatoes, puff pastry

Suggested Pairing - Bin 372, Whitehaven, Sauvignon Blanc, 11/44

NY Strip Steak – 34

**12oz NY strip steak served with seasonal vegetables, potato noisette, smoked butter*

Suggested Pairing - Bin 708, Château Michel De Vert, Bordeaux, 13/48

Porchetta – 30

Pork belly seasoned with fennel and orange, shaved fennel with cherry tomatoes, mashed potatoes, and lemon velouté

Suggested Pairing - Bin 216, Santa Marta, Pinot Grigio, 12/42

48-Hour Beef Rib G – 32

Vermont raised Angus with jalapeño marmalade, mashed potatoes, and seasonal vegetables

Suggested Pairing - Bin 463, Louis M. Martini, Cabernet Sauvignon, 12/50

Crab Cake – 30

Two 5oz crab cakes with ravigote sauce, mashed potatoes, carrots and zucchini

Suggested Pairing - Bin 244, Kendall Jackson, Chardonnay, 11/44

Ocean Perch – 29

Crispy skin, Lebanese couscous risotto, and broccoli hearts

Suggested Pairing - Bin 340, Château de Montfort, Vouvray, 12/40

Restoration Vegetables – 26

chickpeas, Swiss chard, beets, carrots, celeriac, and preserved lemon cream

Suggested Pairing - La Marca, Prosecco 10-split

ON THE SIDE

Mashed Potatoes G	4
Creamy Cheddar Grits G	4
French Fries	4
Seasonal Mixed Vegetables G	5
House Pickles G	4
Braised Pork Mac & Cheese	4

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