



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 allagash mustard and cheese sauce.

Homemade Potato Chips – 6

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

Chicken Wings – 14

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

FROM THE GARDEN

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

Caesar – 8

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

Harvest Salad G – 7

Lef Farm's 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. Topped with fresh thyme and 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.

FLATBREADS

Northeast Kingdom – 13

Sunflower seed pesto, and Grafton Village cheddar

Andouille – 13

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

Cheese Me – 13

Marinara, and Jasper Hill Cellar cheese

Smokey Pepperoni – 13

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

Maple & Bacon – 13

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

BURGERS

All burgers served on a fresh baked 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.*

The Farmer's Burger – 15

**Spring Hill Angus Farm ground beef topped with your choice of cheese, pickles, lettuce, tomato and onion.*

The Gardener's Burger – 14

Housemade black bean and vegetable burger topped with your choice of cheese and BBQ mayonnaise.

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SANDWICHES

All sandwiches served with our housemade bread and french fries

Reuben – 14

Corned beef, sauerkraut and thousand island dressing, and served on rye bread.

Fried Chicken – 14

6 oz boneless fried chicken breast, soft roll, hot sauce mayo, lettuce, tomato, and pickled jalapeños.

Smoked Chicken Salad Wrap – 10

Roasted chicken, smoked and mixed with our mayonnaise, celery, onion, chive, and parsley.

Griddled Ham & Cheese – 13

Smoked Ham, Vermont cheddar cheese, sliced tomato, house mayo, on a soft roll.

Sloppy Joe – 14

Soft roll, beef debris, sloppy sauce, and VT cheddar cheese

Porchetta – 14

Slow cooked pork belly, pickled red onions, arugula, and sunflower pesto on a soft roll.

Pear Gorgonzola Grilled Cheese – 10

Sourdough bread, rosemary butter, pears, gorgonzola.

Hot Brown – 14

Sourdough, roasted turkey, mornay sauce, tomato, and bacon

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