



HARVEST

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Welcome to Harvest, Mountain View Grand's main restaurant specializing in authentic North Country 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 17 farmers and distributors from northern New Hampshire and Vermont.

Apple Haven Farm – *West Stewartstown, NH*

Farmer Brown – *Franklin Country, VT*

Haynes Homestead – *Colebrook, NH*

Hurley's Honey – *Colebrook, NH*

Ivan's Hilltop Farm – *Littleton, NH*

McMann Gardens – *North Stratford, NH*

MiVida Gardens – *Madison, NH*

Moonshadow Farm – *Twin Mountain, NH*

Meadowstone Farm – *Bethlehem, NH*

New Earth Organic Farm – *Colebrook, NH*

Old Crow Farm – *Stewartstown, NH*

Old Man Maple – *Franconia, NH*

Ski Hearth Farm – *Sugar Hill, NH*

Stockwell Farms – *West Stewartstown, NH*

White Gates Farm – *Tamworth, 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 Farmer's Cooperative, which was officially established in 2012 at the resort. Each year, the Mountain View Grand hosts the North Country Chef's Challenge, which brings together the area's chefs to showcase North Country cuisine and local ingredients. All proceeds are donated to the North Country Farmer's 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.

APPETIZERS

Baked Jumbo Lump Crab Cakes – 12

Sweet Corn, Bell Pepper, Red Onion, Lemon Aioli

Spinach & Parmesan Artichoke Dip – 8

With Toasted Pita or Corn Tortilla Chips

Red Wine Braised Angus Short Ribs^G – 12

Creamy Boursin Polenta, Parsnip, Shaved Parmesan

Spicy Sautéed Shrimp – 12

Kalamata Olives, Tomato, Lemon, Garlic Crostini

Fresh Salsa & Chips – 7

Tomato – Lime & Cilantro Salsa, House Made Hot Sauce, Cheddar Cheese, Pepperoncini

Maple BBQ Chicken Tenders or Wings – 11

Choice of Ranch or Blue Cheese Dressing

Also available with Buffalo Sauce

SOUPS

Baked Onion Soup – 7

Brioche Crouton, Gruyere Cheese

New England Clam Chowder – 8

Atlantic Clams, Bacon, Celery, Potato, Fresh Thyme

G – Gluten Free

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.

SALADS

Add chicken (+6), shrimp (+7), or steak (+8) to any of our gourmet salads

Greek Salad – 9

Fresh Greens, Black Olives, Tomato, Cucumber, Feta, Pita, Hummus, Red Wine Vinaigrette

Strawberry Salad^G – 10

Arugula, Baby Spinach, Orange, Strawberry, Vermont Chevre, Strawberry Vinaigrette

Classic Caesar Salad – 9

Romaine, Asiago, Croutons, Anchovies

Leafy Green Salad^G – 9

*Fresh Field Greens, Tomato, Cucumber, Beet, Radish, Sunflower Seeds, Pomegranate,
Passion Fruit & Pink Peppercorn Vinaigrette*

Caprese Salad^G – 9

Basil Infused House Made Mozzarella, Heirloom Tomato, Tapenade, Balsamic

ENTRÉES

Grilled Filet Mignon^G – 28

Boursin Whipped Potatoes, Sautéed Spinach & Grape Tomato, Red Wine Reduction

Suggested Wine – Cuatro Pasos, Mencia

Soy & Worcestershire Marinated Angus NY Strip – 24

Loaded Twice Baked Potato, Grilled Asparagus & Squash

Suggested Wine – Tilia, Malbec

Grilled Atlantic Salmon – 19

Spinach – Tomato & Fennel Orzo, Lemon Butter Sauce

Suggested Wine – La Crema Monterey, Pinot Noir

Wild Mushroom Ravioli – 18

Wilted Spinach, Sherry Poached Mushrooms, Plum Tomato, Asiago Alfredo, Balsamic Reduction

Suggested Wine – Red Rock, Merlot

Baked Eggplant Rollatini – 16

Ricotta, Asiago, Parmesan, Marinara, Herb Salad

Suggested Wine – Machherndl, Grüner Veltliner, Federspiel

Penne Pasta Chicken Primavera^G – 16

Fresh Vegetables, Grilled Chicken, White Wine & Butter Sauce

(Can be served with gluten free pasta)

Suggested Wine – Arabella, Chenin Blanc

Fish & Chips – 18

Fried Atlantic Haddock, Tartar Sauce, Choice of French Fries or Sweet Potato Fries

Suggested Beer – Tuckerman's Pale Ale

Seafood Duo^G – 25

Grilled Grouper & Old Bay Spiced Shrimp

Wild Rice and Quinoa Blend, Grilled Radicchio, Lemon Zest Puree

Suggested Wine – Kendall Jackson, Chardonnay

Seared Sea Scallops^G – 23

Scampi Sauce, Penne Pasta, Wilted Spinach, Roasted Tomato

(Can be served with gluten free pasta)

Suggested Wine – Whitehaven, Sauvignon Blanc

Mountain View Grand Burger – 12

Choice of Cheddar, Swiss or Blue Cheese. Served with a choice of onion rings, sweet potato fries or French fries

Add Bacon – 1 Mushroom – 1

Suggested Beer – Allagash White