



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

Grilled Cheese Quesadilla – 8
Cheese Blend, Crispy Wrap, Red Pepper Aioli
Add Chicken (3) Add Shrimp (7) Add Steak (8)

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

Braised Onion Soup – 7
Brioche Crouton, Gruyere Cheese

New England Clam Chowder – 8
Atlantic Clams, Bacon, Celery, Potato, Fresh Thyme

Soup of the Day – 5
Ask about our chef's daily selection

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

Greek Chicken Salad – 12

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

Grilled Chicken Cobb Salad – 12

Field Green and Romaine Blend, Gorgonzola, Grape Tomato, Boiled Egg, Bacon, Grissini

Green Salad – 6

Fresh Field Greens, Cucumber, Tomato, Carrot, Onion, Bell Pepper

HAND STRETCHED PIZZAS

Fresh Tomato & Italian Cheese – 11

Farm Fresh Tomatoes, Marinara, Asiago & Mozzarella Blend

Pepperoni Pizza - 12

Smoked Pepperoni, Marinara, Asiago & Mozzarella Blend

Roasted Vegetable Pizza – 12

Seasonal Roasted Vegetables, Balsamic, Marinara, Asiago & Mozzarella Blend

SANDWICHES & ENTREES

Mountain View Grand Burger – 12

Choice of Cheddar, Swiss or Blue Cheese

Add Bacon – 1 Mushroom – 1

Served with a choice of onion rings, sweet potato fries or French fries.

BBQ Pulled Pork Sandwich – 12

Beer Braised Pulled Pork, Maple BBQ Sauce

Chicken Ranch Wrap – 9

Grilled Chicken, Spring Mix, Tomato, Cucumber

Hummus Vegetable Wrap – 9

Roasted Pepper, Fresh Field Greens, Cucumber, Tomato

Roasted Turkey Club – 10

Sourdough Toasted Bread, Lettuce, Bacon, Tomato, Herb Mayonnaise

Shrimp Po Boy – 15

Fried Atlantic Shrimp, Lettuce, Tomato, Spiced Aioli

Tomato & Fresh Mozzarella Panini – 10

Baby Spinach, Pesto

Chicken Parmesan Panini – 10

Breaded & Fried Chicken Breast, Mozzarella, Marinara

Fish & Chips – 18

Fried Atlantic Haddock, Crisp Fries, Tartar Sauce

SIDES

Potato Fries – 4

Sweet Potato Fries – 4

Onion Rings – 5

BEVERAGES

Assorted Juices – 2.5

Hot Chocolate – 2.5

Espresso – single 3 | double 5

Assorted Soft Drinks – 2.5

Hot Tea Service – 3

Cappuccino – single 5 | double 8

Milk – 2.5

Green Mountain Coffee – 2.5

Latte – single 5 | double 8