

# Harper's Garden

## LUNCH

gf = gluten free    vg = vegetarian    v = vegan

### APPETIZERS

**CHEESE PLATE** (vg)

Chef's selection of five local and international artisanal cheeses, fruit preserves, house mustard, and accoutrements **19**

**SOUP DU JOUR**

Ask your server for today's seasonal soup **12**

**CRISPY GOAT CHEESE** (gf / vg)

Creamy goat cheese wrapped in potato and sautéed; served over a haricot vert and beet salad; tossed in a raspberry and truffle vinaigrette **15**

**PISTACHIO CRUSTED BABY ARTICHOKES** (vg)

Served over a spicy tomato sauce **19**

**ROASTED BRUSSELS** (gf / vg)

Honey goat cheese, pickled apples, and an apple cider reduction **9**

### FRUIT OF THE SEA

East Coast Oysters **21**

West Coast Oysters **24**

Shrimp Cocktail **21**

### SALADS

Add Protein: hanger steak (12), seared salmon (9), chicken (8), poached shrimp (8), sliced turkey (5), burger (4), bacon (4)

**ARUGULA SALAD** (vg)

Tossed with balsamic vinaigrette, fresh figs, burrata, and fig jam **15**

**PANZANELLA** (vg)

Arugula, apples, goat cheese, hazelnuts, beets, and brioche croutons tossed in a honey apple cider vinaigrette **15**

**HARPER'S SALAD** (gf / vg)

House blend of greens tossed with a sherry vinaigrette topped with haricot verts, goat cheese, spicy walnuts, and burgundy poached pear **17**

**KITCHEN SINK** (gf / vg)

Romaine tossed with a cranberry walnut vinaigrette topped with roasted brussel sprouts, butternut squash, farro, quinoa, and pumpkin seeds **17**

**NICOISE** (gf)

Spinach tossed in a nicoise vinaigrette topped with olive oil poached tuna, haricot verts, hard boiled egg, olives, roasted red peppers, potatoes, and capers **18**

### ENTREES

**GRILLED SALMON** (gf)

Purple sweet potato mashed, sautéed spinach, and a horseradish beurre blanc **23**

**THREE CHEESE OMELET** (gf / vg)

Parmesan, cheddar, and goat cheese **15**

**GRILLED CHICKEN PASTA**

Served over papardelle, braised baby carrots, spinach, lemon caper butter, and pecorino sardo **21**

**PETITE STEAK FRITES** (gf)

Pan seared hanger steak, bordelaise sauce, and maître d' butter **29**

### SANDWICHES

*served with choice of mixed greens salad, chips or fries*

**PORKY**

Braised caramel pork belly, provolone, pickled red onions, and bacon **19**

**SALVATORE POLLULO** (vg)

Broccoli rabe, roasted red pepper hummus, provolone, long hots, and roasted garlic puree **15**

**SKIRT STEAK**

Tender skirt steak braised in our french onion soup topped with provolone and arugula **22**

**GRILLED CHEESE** (vg)

Fontina, cheddar, and truffle cream **15**

**BEET TOAST** (vg)

Local beet tahini, baby arugula, and truffle mascarpone **17**

**TURKEY SANDWICH**

Lettuce, tomato, bacon, swiss, cranberry chutney, and herb mayo **19**

**CUCUMBER** (vg)

Thinly sliced cucumbers and tomatoes tossed in a chickpea, yogurt, dill, and lemon juice purée **15**

**KOFTA HOAGIE**

Spiced beef and lamb meatballs, lettuce, tomato, pickles, sumac onions, and a garlic sauce **22**

**HARPER'S BURGER**

Confit tomato, avocado, spicy mayo, and pickled red onions; topped with a jalapeño popper **26**

**CREATE YOUR OWN BURGER**

Lettuce and tomato **17**

*Additional toppings - \$1 each*

*Premium toppings - \$4 each*

*20% gratuity added to parties of eight or more  
\$25 cake cutting fee*

*Please ask your server for special accommodations regarding dietary restrictions.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

MENU BY: EXECUTIVE CHEF MICHAEL KANTER



## WINE

*priced by glass / carafe*

### RED

**BARBERA D'ASTI**  
Cantine Provero, Piedmont, Italy  
*peach, licorice, spice*  
**13/60**

**PINOT NOIR**  
Imagery Estate, Sonoma, CA  
*dark cherry, vanilla, leather*  
**14/65**

**CABERNET SAUVIGNON**  
Hybrid, Lodi, CA  
*dark chocolate, raspberry*  
**13/60**

**CABERNET MALBEC BLEND**  
Maple Springs, PA  
*black cherry, berries*  
**14/65**

**SANGIOVESE**  
Tuscany, Italy  
*currant, blackberry, leather*  
**12/55**

### WHITE

**GRÜNER VELTLINER**  
Breinigsville, PA  
*citrus, gooseberry, white pepper*  
**14/65**

**VERMENTINO**  
Terre dei Laramé, Roero, Italy  
*green hazelnut, exotic fruits*  
**13/60**

**SAUVIGNON BLANC**  
Pionero, Maule Valley, Chile  
*pineapple, lemon zest*  
**12/55**

**PINOT GRIGIO**  
Hybrid, Lodi, CA  
*green apple, apricot, citrus*  
**12/55**

**CHARDONNAY**  
Maple Springs, PA  
*white flower, meyer lemon, apple*  
**15/70**

### ROSÉ

**DAY OWL**  
Barbara, Paso Robles, CA  
*stone fruit, orange zest*  
**13/60**

**PINOT NOIR ROSE**  
Pionero, Casablanca Valley, Chile  
*strawberry, melon, sour apple*  
**12/55**

**CANTINE POVERO**  
Piedmont, Italy  
*red fruits, pink grapefruit*  
**12/55**

### SPARKLING

**BRUT, "BLANC DE BLANCS"**  
De Perrière, Burgundy, France  
*100% Chardonnay, light, crisp*  
**12/55**

**BRUT ROSÉ**  
De Perrière, Burgundy, France  
*ripe cherry, plum, strawberry*  
**12/55**

**PROSECCO**  
Cielo Veneto, Italy  
*crisp, citrus, pear*  
**13/60**

## BEER & CIDER

*\*served in a tulip glass*

**BOWLINE 8**  
Mainstay Brewing, Philadelphia, PA  
American IPA, 7.1%

**POPLAR PILS 8**  
Mainstay Brewing, Philadelphia, PA  
Pilsner, 5.0%

**OKTOBERFEST 9**  
Cape May Brewing, Cape May, NJ  
Märzen-Style Lager, 5.8%

**PUNKIN ALE 9**  
Dogfish Brewing, Milton, DE  
Pumpkin Ale, 7.0%

**KÖLSCH 9**  
Wissahickon Brewing, Philadelphia, PA  
Kölsch, 5.0%

**SUMMER LOVE 9**  
Victory Brewing, Downingtown, PA  
American Blonde Ale, 5.2%

**BROKEN HEELS 9**  
New Trail Brewing, Williamsport, PA  
New England IPA, 7.0%

**ALLAGASH WHITE 9**  
Allagash Brewing, Portland, ME  
Belgian-Style Witbier, 5.2%

**\*SHAPE OF HOPS TO COME 9**  
Neshaminy Creek Brewing, Croydon, PA  
Imperial/Double IPA, 8.5%

**BREW FREE! OR DIE 9**  
21st Amendment Brewing, San Leandro, CA  
Blood Orange IPA, 7.0%

**MOJO 9**  
Brewery Techne, Philadelphia, PA  
Belgian Style Witbier, 5.9%

**DOWNEAST CIDER 9**  
Downeast Cider House, Boston, MA  
New England Cider, 5.1%

**PHILADELPHIA PALE ALE 9**  
Yards Brewing, Philadelphia, PA  
American Pale Ale, 5.6%

**ROAD JAM 9**  
Two Roads Brewing, Stratford, CT  
Raspberry Wheat Ale, 5.0%

**SURFSIDE ICED TEA 11**  
Stateside Urban Craft, Philadelphia, PA  
Vodka Iced Tea, 4.5%

**STATESIDE SELTZER 11**  
Stateside Urban Craft, Philadelphia, PA  
Orange or Black Cherry Vodka Soda, 4.5%

## NON-ALCOHOLIC

**GINGER BEER.....6**

**LEMONADE.....4**

**SODA / ICED TEA.....4**

**SARATOGA (still or sparkling).....5**

**COFFEE / TEA.....4**

**RED BULL.....6**