

Harper's Garden

DINNER

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**

ARUGULA SALAD (gf / vg)

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

LOBSTER TACOS

An herb tuile stuffed with chunks of fresh Maine lobster, ruby red grapefruit, tomato, and avocado **21**

GRILLED OCTOPUS (gf)

Served with long gnocchi and wild mushrooms tossed in a spicy sauce **18**

TUNA TARTARE (gf)

Served with an avocado espuma and Belgian endive salad tossed in a lemongrass vinaigrette **19**

SCALLOP TEMPURA

Seasoned and fried scallops, served over corn pancakes, topped with a sweet and sour sauce **18**

CRISPY SWEETBREADS (gf)

Pan seared and served over truffled celeriac mousse with black lentils and herb cream **16**

FRUIT OF THE SEA

East Coast Oysters **21**

West Coast Oysters **24**

Shrimp Cocktail **21**

ENTREES

SAUTÉED SCALLOPS

Brown butter balsamic, soy, lime, preserved lemon, parsley sauce, scallion pancakes, and sautéed spinach **32**

CORIANDER CRUSTED DUCK BREAST (gf)

Scalloped purple sweet potatoes layered with duck confit, mushroom duxelles, and a burgundy sauce **35**

BRAISED SHORT RIBS (gf)

Mashed potatoes and root vegetables **35**

HERB CRUSTED CHICKEN

Served over papardelle, braised baby carrots, spinach, lemon caper butter, and pecorino sardo **27**

BAYALDI CONFIT (vg / gf)

Vegetarian casserole of eggplant, squash, and tomato; served over quinoa with a pepper and onion piperade; topped with a celeriac mousse and pistachio crumble **29**

CARAMEL PORK BELLY (gf)

Braised in Asian flavors and served over roasted corn grits, topped with a lemongrass vinaigrette **31**

SZECHUAN CRUSTED TUNA (gf)

Served over a beluga lentil salad and grilled scallions with tomato saffron dashi; topped with sauce gribiche **35**

PAN SEARED MERLUSA (gf)

Squid ink risotto with lemon olive oil emulsion **32**

GRILLED SALMON

Served over a spicy miso spinach gnocchi **29**

SIDES

Creamy Grits **7**

Sautéed Swiss Chard **7**

Haricot Verts **7**

Fries **8**

Grilled Asparagus **8**

Purple Sweet Potato Mash **8**

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 Urbancraft, Philadelphia, PA
Vodka Iced Tea, 4.5%

STATESIDE SELTZER 11
Stateside Urbancraft, 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