

MONDAY CLOSED TUESDAY 11AM-7PM WEDNESDAY 11AM-7PM THURSDAY 11AM-7PM FRIDAY 11AM-7PM SATURDAY 11AM-7PM SUNDAY 10AM-2PM

WEEKLY SPECIALS

Tuesday Hearth Creations

Wednesday Lunch Buffet

Thursday Local Favorites

Friday & Saturday Global Flavors

WEEKLY SALAD

Salads inspired by local, seasonal, and superfoods to promote health and wellness

SIDES

All sides 4.25 Side Salad Apple Sauce Fresh Cut Fries Sweet Potato Fries Onion Rings Mashed Potatoes Seasoned Vegetables Rice Pilaf

DESSERTS

House-prepared desserts presented daily

GLUTEN FREE OPTIONS

Ask your server

ORDER ONLINE:



hearthandharrowbistro.com

717-664-6314

HOLICE MADE SOLIDS

Cup of soup 3.50 Half Sandwich, Cup of Soup 8.50
SALADS
Classic Caesar Salad
Hearth and Harrow Salad
Pittsburgh Steak Salad
Greek Salad
Farmers Salad
Add to any salad: Grilled salmon
HAND TOSSED PIZZA
Classic Cheese Pizza
Pepperoni and Hot Honey
Chicken Alfredo Pizza
Calzone (Weekly flavor Chef's choice)
MELTS
Paninis are served with house made chips and a pickle spear
Quesadillas are served with salsa and sour cream Add grilled chicken
Substitute fresh cut fries
Roasted turkey, heirloom tomato, spinach, provolone, feta with red bell pepper pesto
aioli on sourdough bread
aioli on sourdough bread Barbeque Chicken Panini
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Barbeque Chicken Panini 13.50 Marinated chicken breast, applewood bacon, sweet barbeque sauce, cheddar cheese, served on sourdough bread Roasted Vegetable Panini 13.50 Grilled eggplant, zucchini, summer squash, red onion, sliced mozzarella with basil pesto served on sourdough bread Chef's Grilled Cheese 11.95 Cheddar and American cheese, granny smith apple with bacon onion jam served on sourdough bread Grilled Cheese Quesadilla 9.95 Flour tortilla, shredded cheddar cheese, caramelized onions and roasted red bell peppers Mojito Lime Chicken Quesadilla 12.95 Flour tortilla, tender diced chicken, drizzled with a mojito lime sauce, caramelized
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Barbeque Chicken Panini 13.50 Marinated chicken breast, applewood bacon, sweet barbeque sauce, cheddar cheese, served on sourdough bread Roasted Vegetable Panini 13.50 Grilled eggplant, zucchini, summer squash, red onion, sliced mozzarella with basil pesto served on sourdough bread Chef's Grilled Cheese 11.95 Cheddar and American cheese, granny smith apple with bacon onion jam served on sourdough bread Grilled Cheese Quesadilla 9.95 Flour tortilla, shredded cheddar cheese, caramelized onions and roasted red bell peppers Mojito Lime Chicken Quesadilla 12.95 Flour tortilla, tender diced chicken, drizzled with a mojito lime sauce, caramelized onions, and roasted bell peppers HANDHELDS Handhelds are served with house made chips and a pickle spear Substitute fresh cut fries 2.50 French Onion Beef Dip 14.95 House made roast beef, hoagie roll, provolone with a french onion au jus Philly Cheese Steak 12.95 Shaved Philly style beef, sautéed onions, American cheese, served on a hoagie roll Grilled Salmon B.L.T. 15.95 foz salmon, applewood bacon, heirloom tomato, leaf lettuce, tzatziki sauce, red bell pepper pesto wrapped in a flour tortilla Chicken Caprese Sandwich 14.95 Grilled chicken breast, heirloom tomato, green leaf lettuce, sliced mozzarella, pesto

Applewood bacon, heirloom tomatoes, crisp leaf lettuce, mayo, toasted sourdough



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FRESH HAMBURGERS

Hamburgers served with house made chips and a pickle spear

Substitute: Turkey Burger

CLASSIC ENTREES

Housemade black bean burger with cheddar cheese, lettuce, and tomato. Topped

All classics are served as a complete meal

with quacamole and honey chipotle aioli

LOCAL WINE

2018 Chardonnay Dry White

Fermented and aged on the lees in oak barrels. Toasty oak and buttery notes with ripe peach and pear flavors.

Bottle only 26

2020 Pinot Gris Dry White

Refreshingly tart with spicy lemon and lime flavors. Glass 7 / Bottle 22

2020 Cabernet Sauvignon Dry Red

A rich and full-bodied wine with red fruit and spice, aged in oak barrels. Bottle only 35

2018 Merlot Dry Red

A medium-bodied red with hints of cherry and spice, aged in oak barrels. Glass 8 / Bottle 31

Diamond Dust Semi-sweet Sparkling wine

A sparkling celebration wine, perfect for spritzers, making mixed drinks, or alone. Make any day a special occasion!

Bottle only 23

Precious Pink Sweet Blush

A moscato that's sweet, effervescent, and bright. Glass 7 / Bottle 20

LOCAL BEER

Big Dog El Loco (Light Lager-4.71%) Draft 5

Cloud Kicker (New England IPA-6.2%)

Brewed with oats, wheat, and barley. Hopped with Citra, Mosaic, and Ekuanot for citrus, tropcial fruit.

Draft 5

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodbourne illness, especially if you have certain medical conditions.