

WELCOME TO HARRISON'S!

We strive to create unique seasonal and regional tasting experiences with every new menu—as well as to prepare traditional favorites extraordinarily. This season, expect our best—all fresh ingredients, prepared real-time, by real people, with Harrison's "freestyle" interpretation of national culinary trends.

Eat Well. Drink Well. Every Day!

SMALL PLATES

Order three or four and a wine flight to create your own tasting menu.

Goat Cheese Fritters 7.99

Medallions of local goat cheese in a crispy panko breading. Served with Harrison's signature fig & olive relish. (v) 


Thai Chicken Skewers 6.99

Grilled cilantro-seasoned chicken served with mildly spicy peanut & coconut sauce.

Mini Crab Cakes 7.50

Four crispy, finger-sized crab cakes in a tasty blend of breading & herbs. Served with garlic-dill aioli.


Mushroom Bruschetta 7.99

Local Gemelli Bakers' crusty artisan bread is drizzled with olive oil, rubbed with roasted garlic, toasted 'til crisp, then topped with a mix of the best PA-grown mushrooms—oyster, button, & shitake—sautéed with marsala wine, garlic, olive oil, and sea salt. (v) 

Coconut Shrimp 8.99


Tender shrimp deep-fried with coconut, seasoning & bread crumbs. Served with mango salsa.

Fresh & Local Beef Empanadas 7.99


Grass-fed beef, raisins, almond, cumin & seasonings within a crispy wrapper—classic world casual flavor. Served with local Piper's Peck Golden Salsa. 

New—Gluten Free

Grilled Portobello & Quinoa Risotto 7.99

A freshly grilled portobello mushroom sits atop gluten-free quinoa risotto made with cream, parmesan, & fresh vegetables—finished with a balsamic reduction. (v) (gf) 

Suzie Wong Egg Roll 3.99

Locally made for over 30 years—this one belongs in the egg roll hall of fame! (v) 

SEASONAL SOUPS

Featuring award-winning, seasonal soups with vegetarian and gluten-free choices.

Six homemade soups available daily CUP 3.50 BOWL 4.75



Signifies locally sourced ingredients


* The Department of Agriculture has asked us to remind you:

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness


FUSION SALADS

*Colorful salads with layers of flavor from a variety of cultures and food influences.
One of these salads with a small plate appetizer makes a wonderful meal.*

Autumn Beet Salad 10.99

Our most popular seasonal salad! Mesclun greens, goat cheese, fresh beets, seasoned walnuts & tossed with a Dijon vinaigrette. (v) (gf) 

Modern Waldorf Salad 9.99

Made with local Way Fruit Farm apples, this updated classic adds dried cranberries, pecans, green onion, celery, radicchio & a healthful citrus-yogurt dressing. (v) (gf) 

Crab Cake Caesar Salad 16.99

A sautéed jumbo lump crab cake, deliciously layered on top of our house-made Caesar Salad.

Hunan Grilled Chicken Salad 10.99

A fusion of Napa cabbage, arugula, Dijon vinaigrette, tahini noodles, cilantro/lime cucumber salad, peanuts & sesame-seasoned chicken. Yes—it's as good as it sounds.

TRADITIONAL SALADS

Classic Caesar Salad with toasted croutons. 6.99

Mesclun Greens with balsamic vinaigrette. 5.99

Garden Salad with choice of dressing. 5.25

Complement your salad with:

Grilled Chicken, Grilled Salmon, Grilled Veggies, or Rosemary Chicken Salad 4.99

Extra dressing 1.25

CHEF'S SANDWICHES

Grilled Pesto Chicken 9.99

Juicy grilled chicken breast & grilled red pepper on a fresh baguette with basil pesto mayo & lettuce.

Grilled Balsamic Beef* 9.99

Grilled balsamic flank steak layered with caramelized onions, lettuce greens & a bleu cheese mayo on a fresh baguette.

Pulled Pork BBQ Sandwich 9.99

Slow roasted, locally raised pork—with a bit of cole slaw for topping. 

Roast Turkey 9.99

With lettuce, tomato & mayo on sliced whole grain.

Grilled Half-Pound Burger* 8.50

Create your own favorite

Add cheese or toppings 1.00

American, cheddar, bleu, swiss, or provolone, bacon, mushrooms, caramelized onions

Served with choice of potato salad, cole slaw, or fries—regular or sweet potato.

FRESH SEAFOOD

Additional seafood specials are available daily—ask your server!

Maryland-Style Lump Crab Cakes 27.99

Two cakes of sweet jumbo crab, lightly seasoned and breaded, then pan-crisped and served with fresh vegetable sauté.

Boardwalk-Style Crab Cakes 18.99

For those who prefer the “deviled-crab” style—we’ve kept our original crab cakes—sautéed and served with French Fries.

Pan-Seared Lemon Tilapia 16.99

Lemon-and-panko-coated Tilapia, pan-seared and topped with a refreshing citrus butter. Served with fresh vegetable sauté.

New—Gluten Free

Poached Salmon with Basil Pesto 18.99

Perfectly poached salmon served with gluten-free quinoa risotto made with cream, parmesan, & fresh vegetables—topped with fresh basil pesto. (gf)

Macadamia Encrusted Tuna

with Apple-Cranberry Marmalade* 21.99

Fresh Ahi tuna is coated with a flavorful mix of nuts, bread crumbs & seasonings then sautéed, & topped with a sweet, tart, & zesty sauce. Served with fresh asparagus.

Thai Coconut Curry Shrimp 18.99

A traditional coconut-curry seasoned with lime, cilantro & Thai seasonings. Served with jasmine rice.

Lime-Battered Fish & Chips 16.99

Lightly battered mild cod with a refreshing zing & a horseradish dipping sauce. Served with sweet potato fries.

Tuscan Scallops 21.99

Sea scallops wrapped with prosciutto & grilled. Served with flavorful gnocchi with red pepper pesto cream sauce.

HARRISON'S FAVORITES

Apple-Pecan-Stuffed Chicken with Riesling Gravy 16.99

Boneless chicken breast stuffed with baked apples, pecans, bread crumbs & seasonings and topped with a rich Riesling wine sauce.
Served with butternut squash gratin.

Spinach & Gnocchi Gratin 15.99

Bubbling cheeses, tender fresh spinach, garlic & herbs with delicious potato dumplings. (v)

Vineyard Chicken 15.99

Boneless breast of chicken in a simple sauce of herbs, white wine, & mushrooms. Served with fresh asparagus.

Six-Layer, Four-Cheese, Grilled Veggie Lasagna 14.99

If you’ve made lasagna, you understand the importance of six layers & four cheeses. Ours are mozzarella, parmesan, ricotta & provolone, mingled with grilled red & green pepper, zucchini & squash.

Grilled New York Strip* 23.99

A steak-house classic—10 ounces of prime beef finished with crispy fried onions. Served with roasted red potatoes.

Steak au Poivre* 25.99

A tender 10 ounce sirloin encrusted with crushed peppercorns, pan sautéed, and topped with a red wine sauce. Served with fresh asparagus.

Citrus-Ginger Chicken Breast 15.99

A healthful serving of marinated, grilled chicken breast served with jasmine rice & a broccoli & bok choy stir-fry.

THANK YOU TO OUR LOCAL PROVIDERS AND THOSE WHO PROMOTE LOCAL FOODS IN OUR REGION:

Tait Farm, Suzie Wong Egg rolls & More, Gemelli Bakers, Three Belle Cheese, Meyer Dairy, J&J Family Farm in Julian, Way Fruit Farm, PA Association for Sustainable Agriculture (PASA), Nature's Pantry, Sweet Indulgence Desserts, Bergenblick Farm, Goot Essa Amish Cooperative, The Creamery, the local Amish community, Otto's, Elk Creek Aleworks, Mt. Nittany Winery, Fasta & Ravioli Co., Green Heron Farm, Black Walnut Farm, Harner Farm, Seven Mountains Winery, Piper's Peck, and more every day!

Please see further sustainable foods information at:

www.buylocalpa.org • www.pasafarming.org • www.wpsu.org/localfoodjourney


Local / Organic Salad 6.50

Local / Organic Side 4.50


As long as the harvest lasts, we receive regular deliveries of ever-changing, freshly harvested local vegetables—see what's fresh from the farm today.




Pork Tenderloin with Mustard Cream 19.99

J&J Family Farm in Julian, Pa supplies us with locally raised pork. This tender cut is sautéed with Meyer Dairy cream and Amish-made german mustard. Served with butternut squash gratin. 


Classic Meatloaf with Savory Bread Pudding 18.99

Bergenblick Farm beef, J&J pork, & Gemelli bread combine on this delicious comfort-food plate of meatloaf, gravy and a bread pudding made with sausage, fresh herbs & seasonal vegetables. 

Chef's "Mac & Cheese" 15.99

Fresh pasta from local Fasta & Ravioli & Co., with an ambrosial cheese sauce made from Meyer Dairy cream & Amish-made Goot Essa cheddar. (v) 

Wild Mushroom & Chevre Pappardelle 17.99

A magnificent saute of PA-grown mushrooms, fresh herbs, marsala wine, Three Belle Farm goat cheese, and locally made Fasta pappardelle pasta. (v) 

ACCOMPANIMENTS

We understand the need to eat creatively, so select, mix & add to your heart's content.

Sides 3.99

Asparagus, vegetable sauté, broccoli & bok choy stir-fry, butternut squash gratin, quinoa risotto, gnocchi with red pesto, fresh melon, small mesclun or tossed salad. (v)

Sides 2.99

French fries, sweet potato fries, fresh cole slaw, herbed potato salad, jasmine rice, linguini with marinara or olive oil, roasted red potatoes, a fresh bread & butter basket. (v)

With Health in Mind...

Choose any entrée and substitute a small salad or vegetable for the starch. Gluten-free quinoa (kee-nwah), a high-protein, grain-like seed from South America is now available along with gluten-free pasta, soups and sides. Please ask!