

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.

Grilled Thai Chicken Skewers 5.99

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

Suzie Wong Egg Roll 3.75

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

Coconut Shrimp 7.75

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

Seared Tuna Tostada* 7.75

Medium-rare tuna served on crispy tortilla triangles with green onion, red pepper, & cilantro and topped with wasabi cream and tamari sauce. Fusion food at it's best.

Mediterranean Meatballs* 7.99

Grilled meatballs of lamb and beef with mint, garlic and aromatic spices—served with feta, olives, and grilled pita.

Crispy-Fried Ravioli with


Red Fennel Sauce 7.99

Tasty cheese filled pasta is quickly deep-fried & served with a spicy sauce of tomato, fennel, garlic, cilantro & cinnamon. (v)

Goat Cheese Fritters 7.75

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

Mushroom Bruschetta 6.99

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) 

Mini Crab Cakes 6.75

Four crispy, deviled crab cakes in a tasty blend of breading & herbs. Served with garlic-dill sauce.



Signifies locally sourced ingredients

SOUP

Six homemade soups available daily CUP 3.25 BOWL 4.75

Featuring seasonal soups and these favorites every day:

Award-Winning New England Clam Chowder (ADD \$1)

Vegetarian Minestrone (v)

Zingy Gazpacho (v) (from June 1–September 1)

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.*

Crab Cake Caesar Salad 15.99

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

Tilapia Tostada Salad 11.99

Spice-rubbed, pan-seared tilapia served on a crispy tostada with a tomato/green chile vinaigrette, avocado, lettuce, tomato, cilantro, scallions, & lime sour cream garnish.

Mediterranean “Chef’s” Salad 10.99

A beautiful blend of tomato, grilled vegetables, Kalamata olives, cannellini beans, cucumber, feta cheese, capers & prosciutto, with a feta/yogurt dressing.

Hunan Grilled Chicken Salad 9.99

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.

Cape Cod Lobster Salad 12.99

Luscious lobster blended with celery & onion in a creamy dill dressing & served with grilled rolls. Harrison’s take on a Cape Cod favorite.

Shrimp & Mango Spinach Salad 10.99

Tender young spinach, avocado, mandarin oranges, pistachios, and grilled shrimp tossed with a mango vinaigrette.

TRADITIONAL SALADS

Classic Caesar Salad with toasted croutons 5.99

Mesclun Greens with balsamic vinaigrette 4.99

Traditional Garden Salad with choice of dressing 4.99

Complement your salad with:

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

CHEF'S SANDWICHES


Grilled Pesto Chicken 9.99

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

Grilled Balsamic Beef* 9.99

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

Pulled Pork BBQ Sandwich 9.99

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

Roast Turkey 9.99

With lettuce, tomato & mayo on sliced whole grain. Served with summer herb potato salad.

Burgers* 8.50

A half-pound grilled burger with fries—regular or sweet potato

Add cheese 1.00

American, cheddar, bleu, swiss, or provolone

Add toppings 1.00

bacon, mushrooms, caramelized onions

ACCOMPANIMENTS

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

Healthy Carb Suggestion

Choose any entrée and substitute a small salad or vegetable for the starch.

Sides 3.99

Asparagus, vegetable sauté, broccoli & bok choy stir fry, mashed potatoes, pappardelle with red pesto, fresh melon, small mesclun or tossed salad.


Sides 2.99

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




Tait Farm—

Local / Organic Salad 5.99


This salad is never the same, reflecting the season, the terroir, and the chef's creativity—always delicious. 

Local / Organic Side 4.50

About June 1, we receive regular deliveries of ever-changing freshly harvested vegetables—taste the difference! 


Wild Mushroom & Chevre

Pappardelle 15.99

Wide ribbons of pasta with big umami flavor—a sauté of PA-grown mushrooms, fresh herbs, Creamery butter & Three Belle Cheese chevre. (v) 

Summer Pork Loin with

Corn-Mango Salsa 16.99

Local Pork from the Hogs Galore farm in Julian is spice-rubbed, grilled and topped with a delicious sweet corn, mango, cilantro, & onion. Served with grilled polenta. 

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, Otto's, Way Fruit Farm, PA Association for Sustainable Agriculture (PASA), Nature's Pantry, Sweet Indulgence, Goot Essa, The Creamery, the local Amish community, and more.

Please see further local foods information at:

www.buylocalpa.org

www.homegrownhappyvalley.org

FRESH SEAFOOD

Additional seafood specials are available daily—ask your server!

Jumbo 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 17.99

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 15.99

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

Tuscan Scallops 20.99

Sea scallops wrapped with prosciutto & grilled. Served over a nest of pappardelle pasta tossed in red pepper pesto cream sauce.

Thai Coconut Curry Shrimp 17.99

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

Lime-Battered Fish & Chips 15.99

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

Lemon Beurre Blanc Salmon 16.99

Perfectly poached salmon served in a lemon-butter sauce with fresh steamed asparagus.

Tuna Niçoise* 19.99

Red potatoes, fresh green beans, tomatoes, olives, & capers are tossed in an herbed vinaigrette & served over fresh tuna grilled medium rare. Part entrée, part salad, and all delicious!

HARRISON'S FAVORITES

Citrus-Ginger Chicken Breast 14.99

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

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.

Orecchiette Alfredo with

Fresh Veggies 15.99

This “little ear”-shaped pasta is tossed with a rich parmesan cream sauce & fresh vegetables.

Classic Steak au Poivre* 26.99

A tender 10 oz sirloin encrusted with peppercorns & pan sautéed with cognac & shallots. Served with roasted red potatoes.

Six-Layer, Four-Cheese,

Grilled Veggie Lasagna 13.99

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.

Vineyard Chicken 14.99

Boneless breast of chicken in a simple sauce of herbs, white wine, & mushrooms. Served with Harrison’s homemade mashed potatoes.

* 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