

# WELCOME TO HARRISON'S!

## FRESH BAR

*Harrison's signature soups & salads... All you care to eat—six homemade soups, two selections of greens, six freshly prepared salads, & fresh rolls. Offered daily until 2pm.*

FRESH BAR 8.75 | ADD A HALF SANDWICH 2.99

## SEASONAL SOUPS

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

**Six homemade soups available daily**


CUP 3.50 BOWL 4.75

## SMALL PLATES

**Thai Chicken Skewers** 6.99

With peanut sauce.

**Suzie Wong Egg Roll** 3.99

Locally made for over 30 years. (v) 

**Mini Crab Cakes** 7.50

With garlic-dill aioli.

**Goat Cheese Fritters** 7.99

With fig & olive relish. (v) 

**Coconut Shrimp** 8.99

With mango salsa.

**Mushroom Bruschetta** 7.99

Local Gemelli's bread & PA mushrooms. (v) 

**Quiche of the Day** 6.25

## 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 (gf):* 4.99

**Grilled Chicken, Grilled Salmon, Grilled Veggies, Rosemary Chicken Salad**

**Extra Dressing** 1.25

## 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)

### Gluten-Free Suggestions

Ask for your sandwich without bread and on a bed of greens for no additional charge.

Order a side of **Quinoa Risotto** with **Grilled Chicken, Salmon, or Veggies** for 7.99

*We offer gluten-free soup, sides, pasta, and vegetables—please ask!*



Signifies locally sourced ingredients

## SANDWICHES

**Grilled Balsamic Beef\*** 4.25/7.99  
Balsamic marinated flank steak, caramelized onions, greens & bleu cheese mayo on baguette.

**Rosemary Chicken Salad** 3.99/7.50  
Tender chicken breast, celery, onion in a rosemary-mayo sauce on whole grain ciabatta.

**Classic Tuna Salad** 3.99/7.50  
Tuna salad with lettuce & tomato on sliced whole grain.

**Grilled Pesto Chicken** 3.99/7.50  
Grilled chicken breast with grilled red pepper, lettuce, & basil pesto mayo on baguette.

**Veggies & Garlic Cheese Ciabatta** 3.99/7.50  
Fresh grilled veggies are layered with our own herb & garlic cheese, red pepper pesto & fresh greens on whole grain ciabatta bread. (v)

**Roast Turkey** 3.99/7.50  
Flavorful turkey breast with lettuce, tomato & mayo on sliced whole grain.

## WRAPS

**Grilled Chicken Caesar Wrap** 5.99  
Grilled chicken breast, caesar dressing, parmesan, romaine & diced tomatoes.

**Italian Antipasto Wrap** 5.99  
Ham, salami, capicola & provolone with greens, tomato & vinaigrette.

**Turkey Club Wrap** 5.99  
Roasted turkey breast, bacon, lettuce, tomato & mayo.

## VEGETARIAN

Substitute grilled veggies, portobello, or cheese for any meat. (v)

## HOT PLATES

**Whole Grain Grilled Cheese** 7.99  
With sweet potato fries. (v)

**Magic Wrap** 7.99  
Bbq pulled pork, fries, cole slaw, and cheddar in a grilled wrap. 

**BBQ Pulled Pork Sandwich** 7.25  
With a bit of cole slaw for topping & served with French fries. 


**Lime-Battered Fish & Chips** 10.99  
With sweet potato fries.

**Six-Layer Grilled Vegetable Lasagna** 6.99  
(Lunch portion) with roll. (v)

*Add our Fresh Bar to your hot selection or any full size sandwich or wrap | 5.99*

## FUSION SALADS

**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.

\* 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.

## BURGERS

*Create your own favorite*

**Grilled Half-Pound Burger\*** 8.50

**Add cheese or toppings** 1.00

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

## ACCOMPANIMENTS


Add a side to your meal:

cole slaw, potato salad, dill pasta,  
sweet potato fries, French fries (v) 2.75


quinoa risotto (v) (gf) 2.99




**Local / Organic Salad** 6.50

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. 

**Chef's "Mac & Cheese"** 9.99

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** 9.99

Wide ribbons of locally-made Fasta pasta, with a sauté of PA mushrooms, fresh herbs, marsala wine & Three Belle Cheese chevre. (v) 

*Enjoy an ongoing exploration of what it means to eat local...*

[www.wpsu.org/localfoodjourney](http://www.wpsu.org/localfoodjourney)

# Voted 2011 "Best Health Menu"

by the readers of State College Magazine



At the request of our guests, we are pleased to offer vegetarian items on our menu (denoted with a "v"), as well as gluten-free selections (denoted with a "gf").

Our guests also appreciate the flexibility of mixing and matching entrées and sides, as well as exchanging a starch for a salad or vegetable to create low-carb or low-fat menu selections.

It is our pleasure to support a healthier lifestyle. These options paired with our mission to serve fresh and local ingredients at Harrison's whenever possible, has earned us the title of "Best Health Menu" of State College 2011.

*Eat Well!*

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ALSO VOTED 2011

## "Best Waitstaff" & "Best Caterer"

(Best Caterer seven years running)

*Thank you to all of you who voted!*

We appreciate the nod of appreciation and we are always proud of our caring and go-the-extra-mile wait staff. They really are the best!

And thanks for again recognizing our catering experience and reliability. We enjoy responding to your requests for delicious, quality catering as well as keeping up with current trends that include eco-friendly products, creative local venues and themes, offering local foods, and creative budget solutions.