



HEARTH AND HARROW

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

DAILY SPECIALS

Includes salad features, soups, mocktails, and more

SIDES

All sides 4.25

- Side Salad
- Apple Sauce
- Fresh Cut Fries
- Sweet Potato Fries
- Onion Rings
- Mashed Potatoes
- Seasoned Vegetables
- Coconut Rice

À la carte options:

- Grilled salmon 9.25
- Grilled chicken 4.35
- Bistro steak 8.80

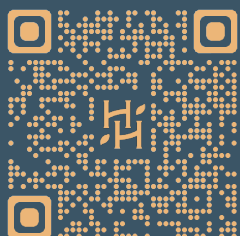
DESSERTS

House-prepared desserts presented daily

ALLERGY ACCOMMODATIONS

Ask your server for details

ORDER ONLINE:



hearthandharrowbistro.com

717-664-6314

HOUSE MADE SOUPS

Cup of soup 3.60 Cup of Soup & Half Sandwich or Side Salad 8.75
Bowl of Soup 4.60

NEW HEARTH BITES

Grilled Cheese with Apple Sauce 8.75
Half Sandwich with Chips and Pickle 8.75
Chicken Tenders (2) with Apple Sauce 8.75
Mac and Cheese with Apple Sauce 8.75
Three Egg Omelet with Toast 8.75
Add in up to 3: cheddar cheese, American cheese, provolone cheese, onions, peppers, tomatoes, bacon, or ham
Each additional topping75
Substituted side 2.50

SALADS

Classic Caesar Salad 11.95
Chopped romaine, croutons, shaved parmesan cheese, caesar dressing
Hearth and Harrow Salad 10.75
Mixed greens, English cucumber, cherry tomatoes, red onion, shredded carrots, cheddar cheese, croutons
Pittsburgh Steak Salad 16.95
Mixed greens, cheddar cheese, pickled red onion, shredded carrots, and English cucumbers, served with sliced bistro tenderloin steak, topped with fresh cut French fries
Greek Salad 11.35
Mixed greens, cherry tomato, English cucumber, red onion, kalamata olive, feta cheese, Greek vinaigrette
Strawberry Arugula Salad 12.35
Fresh-cut strawberries, cucumber, red onion, goat cheese, white balsamic vanilla vinaigrette
Add to any salad:
Grilled salmon 9.25
Grilled chicken 4.35
Bistro steak 8.80

MELTS

Paninis are served with house made chips and a pickle spear
Quesadillas are served with salsa and sour cream
Add grilled chicken 4.35
Substitute side option 2.50
The Hearth Panini 13.90
Sliced roast beef, cheddar, caramelized onions, arugula, and horseradish aioli
Barbeque Chicken Panini 13.90
Marinated chicken breast, applewood bacon, sweet barbeque sauce, cheddar cheese, served on sourdough bread
Tuscan Vegetable Panini 13.90
Roasted red pepper, summer squash, zucchini, red onion, mozzarella, marinara, and fresh basil
Chef's Grilled Cheese 11.95
Cheddar and American cheese, granny smith apple with bacon onion jam served on sourdough bread
Cheese Quesadilla 9.95
Flour tortilla, shredded cheddar cheese, caramelized onions and roasted red bell peppers
Mojito Lime Chicken Quesadilla 13.25
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 side option 2.50
French Onion Beef Dip 15.40
House made roast beef, hoagie roll, provolone with a french onion au jus
Philly Cheese Steak 13.30
Shaved Philly style beef, sautéed onions, American cheese, served on a hoagie roll
Grilled Salmon B.L.T. 16.50
6oz salmon, applewood bacon, heirloom tomato, leaf lettuce, honey orange glaze, and lemon aioli wrapped in a flour tortilla
Nashville Hot Chicken Sandwich 13.95
6oz fried chicken breast, Nashville hot sauce, honey, and pickle chips
Chicken Caesar Wrap 13.35
Grilled chicken breast, chopped romaine, cherry tomato, croutons, shaved parmesan, caesar dressing wrapped in a flour tortilla
The B.L.T. 9.85
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 side option 2.50

H and H Burger "Best Seller" 14.75

6oz fresh beef patty, applewood bacon, cheddar cheese, onion straws, leaf lettuce, heirloom tomatoes, horseradish aioli, served on a toasted brioche bun

Classic Cheeseburger 13.35

6oz fresh beef patty, American cheese, leaf lettuce, heirloom tomatoes, red onion, served on a toasted brioche bun

The Bistro Smashburger 13.95

(2) 3oz smashburger patties, cheddar, fried onions, secret sauce, lettuce, tomato, and pickle chips served on a toasted brioche bun

Quinoa Black Bean Burger 14.35

Housemade black bean burger with cheddar cheese, lettuce, and tomato. Topped with guacamole and honey chipotle aioli

Substitute: Turkey Burger

HAND TOSSED PIZZA

Featuring fresh, house-made dough prepared daily

Classic Cheese Pizza 10.95

House marinara sauce, mozzarella, Parmesan

Pepperoni and Hot Honey 12.95

House marinara sauce, mozzarella, pepperoni, drizzled with hot honey

Sweet Corn & Bacon Pizza 12.95

Smoked corn puree base, mozzarella, crispy bacon, tomato, chive garnish

Calzone (Weekly flavor Chef's choice) 11.95

House marinara sauce, ricotta, mozzarella

CLASSIC ENTREES

All classics are served as a complete meal

Vegetarian Chef's Dish of the Month Market price

Gene Wenger Famous Ham Loaf 16.95

Traditional local recipe. Pineapple sauce, served with mashed potatoes and seasonal vegetables

Wood Fired Caribbean Salmon 19.95

Cedar planked 6oz salmon topped with a fresh mango and tomato relish served with coconut rice and seasonal vegetables

Amish Style BBQ Chicken 17.95

Marinated chicken quarters, served with mash and vegetable of the day

Chicken Pot Pie 15.95

PA Dutch classic recipe. Tender chicken breast, farm fresh root vegetables, cream based sauce with tender square noodles

NY Strip Steak 16.95

Grilled 6oz NY steak, mash, and vegetable of the day, demi sauce

Chicken Tenders and Fries 12.95

Breaded and golden fried chicken tenders served with fresh cut fries and choice of dressing or BBQ sauce

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 23

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 21

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, tropical fruit.

Draft 5

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