

Harmony Brewing Co. Menu Update Fall 2023

SNACK AND SMALL PLATES

Bar Snack: Gardetto's Original Recipe

Pickled Pepper Chip Dip: with kettle cooked chips \$7

Pickle Library: 6 assorted house made pickles \$11

Olive Tapanade: mixed olives, EVOO, roasted red pepper, and garlic, served with toasted Schnitz Bakery bread \$10

Charcuterie: 2 meats, 2 cheeses, house made accompaniments \$18

Meatballs: woodfired beef and pork meatballs, marinara, served with arugula, bitter greens, red onion, and fennel dressed with lemon infused olive oil and grated parmesan cheese \$16

SALADS

Handsome Brian: arugula tossed in lemon oil, topped with prosciutto, LaClare Creamery goat cheese, black pepper and shaved parmesan \$15

Caesar: our take on the classic, romaine lettuce, dressed with house Caesar dressing (contains anchovy) topped with parmesan cheese, croutons, and black pepper. \$14 add anchovy for \$1

Hoagie Salad: romaine lettuce, Little Town Jerky smoked ham, pepperoni, mozzarella, red onion, pepperoncini, dressed in EVOO and vinegar and topped with, black pepper, oregano and sesame seeds \$15

Harmony Salad: local greens, sunflower seeds, sesame sticks, carrots, and dried cranberries with your choice of dressing \$10

House Made Dressings: Poppy seed, ranch, lemon oil, balsamic vinaigrette, oil and vinegar

Add: bacon, pepperoni \$2 Roasted chicken thigh, or prosciutto \$3

SOUP OF THE DAY

cup \$3 bowl \$5

LUNCH

Wood fired sandwiches made on a Schnitz bakery hoagie roll

Served with chips. Upgrade to a cup of soup or a side salad for \$3

Available 12-3pm daily

The Whole Hog: pepperoni, ham, prosciutto, bacon, mozzarella, mixed greens and garlic aioli \$10.5

Pepperphoni (V): roasted mushroom "pepperoni", roasted pineapple, cashew ricotta, red sauce, and arugula (served on flat bread) \$10

BBQ Chicken Hoagie: Black Squirrel BBQ sauce, roasted chicken thigh, bacon, red onion, mozzarella, and coleslaw \$10.5

The Cheese: shredded mozzarella, fresh mozzarella, Jarlsberg cheese, and roasted tomato, brushed with garlic oil, and herbs \$10

Mother Nature's Return: pesto, spinach, goat cheese, dried cranberries, caramelized onion, and poppy seed dressing \$10

COLD HOAGIES

All made on a Schnitz Bakery hoagie roll with Great Lakes chips and a pickle.

Available all day

The Veg: herbed goat cheese, seasonal roasted vegetables, mixed greens, oil and vinegar \$14

Jersey Boy: pepperoni, Little Town Jerky smoked ham, fresh mozzarella, lettuce, red onion, pepperoncini, oregano, oil and vinegar \$15

Sweet Nduja: house made nduja salami, fresh mozzarella, basil, arugula, MI honey \$15

The Goat: Little Town Jerky smoked ham, herbed goat cheese, shredded romaine, red onion, dill pickles and kettle chips \$15

BREAD STICKS

Breadsticks: topped with balsamic reduction, oregano and salt, served with house red sauce \$9

Pesto Breadsticks: topped with house pesto and balsamic reduction, served with house red sauce \$9.5

Cheesy Breadsticks: topped with mozzarella, balsamic reduction, oregano, and salt, served with house red sauce \$9.5

Pesto Cheesy Bread Stick: topped with house pesto, mozzarella, balsamic reduction, oregano and salt, served with house red sauce \$10

Harmony's Local Food Vendors

Visser Farms, Cheese People of Grand Rapids, FarmLink, Crisp Country Acres, Ferris Coffee & Nut, Heidi's Farm Stand, Hehlden Farms, Schnitz Bakery, Ebel's, Little Town Jerky, Rhodes Farm

PIZZA PIES

Porch Beers: roasted local chicken thigh, black squirrel BBQ sauce, red onion, bacon, mozzarella \$18

Margherita: the classic, made to resemble the Italian flag: tomato sauce, fresh mozzarella and fresh basil \$17

Good Earth: fresh spinach, mushrooms, caramelized onions, Jarlsberg cheese, balsamic glaze, and fresh basil \$19

Aloha Goat: sausage, goat cheese, roasted pineapple, and fresh basil \$17.50

Crispy Pig: pepperoni, ham, prosciutto, fresh mozzarella and fresh basil \$19

Friend of the Devil: mozzarella, goat cheese, Calabrian chili, roasted red pepper, fresh basil, MI honey \$18

Wedded Bliss: garlic oil base, bacon, roasted cherry tomatoes, caramelized onion, goat cheese, mozzarella, balsamic glaze and fresh basil \$18.50

The Green Ranger: house pesto base, spinach, mushroom, mozzarella, oregano, and olive oil \$16 *try it with house made sausage, chicken, or vegan sausage*

The White Ranger: garlic oil, ricotta cheese, mozzarella, mushroom, and oregano, \$16 *try it with house made sausage, chicken or vegan sausage*

Pepperphoni: mushroom "pepperoni", roasted pineapple, arugula, cashew ricotta \$17

Slide Whistle: cannellini bean sauce, spinach, artichokes, red onion, olive oil and oregano \$16

BUILD YOUR OWN

Start With A Base

Red sauce and cheese, garlic-infused olive oil and cheese, pesto and cheese**, or cannellini bean base (V)

\$1.5 Toppings

Roasted garlic cloves, pepperoni, red onion, fresh mushroom, green olives, spinach, pickled peppers, roasted pineapple, roasted tomato, pepperoncini, balsamic reduction, extra cheese

\$2.5 Toppings

Basil, shaved ham, arugula, bacon, fresh mozzarella, goat cheese, caramelized onion, artichokes, Jarlsberg cheese, Italian sausage, mushroom "pepperoni",

\$3 Toppings

Wood roasted chicken thigh, vegan Italian sausage, Calabrian chili, prosciutto, cashew ricotta

DESSERT

Cannoli: traditional cannoli offered with a rotating seasonal twist. ask your server about today's creation \$6

Cookie Ala Mode: fresh wood fire baked chocolate chip cookie, vanilla ice cream, chocolate syrup, caramel sauce and whipped cream \$9

Sundae: two scoops vanilla ice cream, chocolate syrup, caramel, whipped cream and a maraschino cherry \$5

Just Enjoy Bakery: 100% Vegan sweets, ask your server about today's options