

Executive Chef Tom Hughbanks

Montgomery County native Tom Hughbanks took an interest in cooking at a very young age, working in the kitchen with his mother to prepare meals for the family. A budding young chef with over 20 years of experience, Chef Tom has risen in the ranks, and in 2014, became of the New Restaurant Concept: Harvest Plates and Pints . Seasonal, sustainable ingredients sourced locally inspire Chef Tom and his culinary team. They work passionately to embrace these ingredients to present their interpretations of seasonal offerings. Chef Tom takes much pride in being a local from Montgomery County.

“You should never be too old to learn. Developing new techniques and flavors is the key to cultivating a whole dining experience for your guests.”

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Tom Hughbanks

Harvest Plates & Pints

HARVEST MISSION

Harvest invites our guests to gather and celebrate the best locally sourced ingredients each season. Executive Chef Tom Hughbanks thrives in bringing the kitchen and farm together.

“One cannot think well, love well, sleep well, if one has not dined well.”

Virginia Woolf

“When I'm old and gray, I want to have a house by the sea & paint. With a lot of wonderful chums, good music and booze around. And a damn good kitchen to cook in.”

Ava Gardner

I asked the waiter, 'Is this milk fresh?' He said, 'Lady, three hours ago it was grass’

Phyllis Diller