

Mother's Day Brunch Options

served from 12 noon to 4 pm

APPETIZERS & SALAD

SCOTCH EGGS | 10

two hard boiled eggs wrapped in our house made pork sausage and panko, fried golden, pesto, drizzle of dijonaise

BAKED CRAB CAKE | 13

arugula salad HR special sauce

SOUP OF THE DAY | 4

-daily

-vegan/gluten free

SPINACH & BACON (gf) | 12

organic spinach, uncured applewood smoked bacon, roasted butternut squash, candied pecans, toasted chickpeas, white goddess dressing
(VG/V - no bacon)

MEDITERRANEAN DIPS (V) | 11

butternut squash hummus, olive tapanade, spicy feta, grilled pita
(GF - sub veggies)
(VG - sub veggies, no feta cheese)

ZUCCHINI FRITTERS | 10

shredded zucchini, roasted corn, & parmesan cheese fritters, dill yogurt sauce

ROASTED GOAT FRITTER SALAD (V) | 11.5

four herbed goat cheese fritters, sliced golden beets, candied walnuts, dried cranberries, organic spring greens, maple sherry vinaigrette
(VG/GF - no goat fritters)

VEGAN CHOPPED VG/GF | 11

spring greens, romaine hearts, avocado, vegan cheese, chickpeas, pepita seeds, cranberries, maple sherry vinaigrette

ENTREES

SHRIMP CAVATAPPI PASTA | 23

wild caught shrimp, tomatoes, spinach in a creamy lobster sauce over cavatappi noodles
GF sub gluten free pasta \$2

WILD SCOTTISH SALMON | 28

pomegranate reduction, herbed asparagus salad, zucchini ribbons, herbed couscous

SKIRT STEAK BRAVAS (GF) | 22

grass fed skirt steak, spanish bravas style potatoes, salsa verde, roasted cauliflower

VEGETABLE COUSCOUS | 16

sautéed vegetables over herbed Israeli couscous

SMOQUE MAC & CHEESE | 21

14 hour smoked grass fed brisket, roasted jalapeños, creamy cheese sauce, strawberry bbq, toasted panko
GF sub gluten free pasta \$2

PRIME RIB (GF) | 34

horseradish cream, fingerling potatoes, asparagus

STEEL DRUM CHICKEN BREAST | 18

Jamaican jerk rubbed chicken breast, caramelized pineapple, off the cob street corn, herbed couscous

SPRING RISOTTO (V)(GF) | 16

wild mushroom, asparagus, pea shoots, arborio rice, lemon zest, butter & grana padana
(VG) no butter/cheese, sub vegan cheese

SANDWICHES

PUMA BURGER | 14.5

grass fed beef, aged cheddar, chipotle mayo, uncured bacon, crispy onions brioche bun, French fries

CHICKEN NORRIS | 14

buttermilk battered chicken breast, cilantro aioli, cilantro ranch, havarti cheese, jalapeño, fried onions, brioche bun

CHARLATAN (v)(vg) | 13

beyond 'beef' burger, balsamic caramelized onions, mushrooms, vegan mayo, vegan bun, sweet fries

BEYOND TACOS (v)(vg) | 15

3 beyond meat *'beef crumbles'* (pea protein) tacos with corn tortillas, super slaw, avocado salsa verde, pickled spicy veg, sweet potato fries

BOOZY BRUNCH

BLOODY WORKS | 14

our famous bloody mary (clamato base) topped with an indie south slider, piece of bacon, and slice of turkey sausage
add a scotch egg for \$5

MIMOSA FOR ALL | 25

bottle of moscato or prosecco, 9 oz carafe of oj

HR BLOODY MARY | 8

house bloody (clamato base) OR McClures Gluten Free/Vegan

ENDLESS MIMS & MARYS | 20

settle in for 60 minutes of good times with your choice of mimosa or our famous house bloody mary
(with entree purchase; per person)

BRUNCH PUNCH | 10

ask your server for monthly choice

KENTUCKY COFFEE | 8

lavazza coffee with buffalo trace bourbon cream

Vegetarian (v) / Vegan (vg) / Gluten Free (gf)

20% gratuity added to parties of 6 or more. Eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals. Harvest Room **DOES NOT HAVE A GLUTEN FREE** kitchen and cannot guarantee