



breakfast appetizers

- SHEET PAN POUTINE | 13.5**
french fries, sausage gravy, applewood smoked bacon, chicken chorizo, smoked gouda, poblanos peppers, giardiniera, crispy onions, eggs over easy
- SCOTCH EGGS APP | 10.5**
two boiled eggs wrapped in pork sausage and panko, fried crispy, pesto & dijonnaise
- MONKEY BREAD | 10**
our unique creation of soft sweet bread with cinnamon sugar, pecans, & cream cheese dip
- STICKY BREAD PUDDING | 6.5**
house caramel sauce
- LOUKOUMADES | 8.5 (starting at 11 am)**
crispy golden fried dough with cinnamon honey - half order | 4

eggs

All of our egg dishes are made with YODER FARMS free range eggs and are served with choice of potatoes and toast, english muffin, or pancakes. Buttermilk biscuit \$1.

- HARVEST BREAKFAST | 7**
two eggs any style, choice of potatoes, & toast or pancakes
- HUNTERS BREAKFAST | 10.5**
harvest breakfast & choice of meat: uncured bacon, maple turkey sausage, sage pork sausage or ham
- HASH N EGGS | 11.5**
house made smoked brisket hash with your choice of two eggs, & toast or pancakes
- SUNRISE OMELET | 10**
roasted red pepper, spinach, kalamata olives, goat cheese, avocado pesto - try it with turkey sausage \$1
- WHITE FOREST OMELET | 11**
egg whites, sliced mushroom, roasted red peppers, spinach, white cheddar
- BARN JAM OMELET | 12.5**
applewood uncured bacon, chicken chorizo, smoked brisket jam, roasted red peppers, queso fresco
- CAL STEAK SKILLET | 14**
grass fed steak, roasted red pepper, balsamic onions, mushrooms, havarti cheese, alpha crema, diced potatoes & eggs your way
- MOUNT BISCUIT SKILLET | 13.5**
smoked brisket hash, bell peppers, onions, eggs your way, sausage gravy, spicy sriracha swirl, open faced buttermilk biscuit
- BANGERS & BRAVAS SKILLET | 12.5**
Big Fork bacon sausage, spanish style fingerling potatoes, house made chicken chorizo, queso fresco, peppers, avocado, onions, eggs your way
- HUNTERS SKILLET | 12.5**
pork sausage, bacon, red & green bell peppers, onions, mushrooms, cheddar cheese, eggs your way
- STEAK N' EGGS | 18**
our hand cut 8 oz. grass fed angus skirt steak with eggs your way
- BUILD YOUR OWN OMELET | 9**
five cage free eggs and you add the rest: Each additional item .50 cents
onion, mushroom, bell pepper, tomatoes, spinach, roasted red peppers, black beans, white cheddar, havarti or swiss; \$1 - add avocado, smoked gouda, goat cheese, feta, ham, uncured bacon, pork sausage, turkey sausage, chicken chorizo

cakes & such

- CINNAMON ROLL STACK | 10**
6 cinnamon swirled pancakes stacked high, sweet creamy drizzle, cinnamon
- HOMEMADE WAFFLE | 8.5**
golden belgian waffle, maple syrup, whipped butter, powdered sugar
- HARVEST FRENCH TOAST | 8**
graham cracker crusted, powdered sugar, cinnamon streusel

- CAKES -**
- SMALL (three pancakes) | 5.5
- LARGE (five pancakes) | 7

sides

SCOTCH EGG.....	5	TOAST.....	2	SMOKED BRISKET HASH.....	5
UNCURED BACON	4	ENGLISH MUFFIN.....	2	HASH BROWNS.....	3
MAPLE TURKEY SAUSAGE	4	PANCAKES.....	3	SWEET POTATO HASH.....	3.5
SAGE PORK SAUSAGE.....	4	SIDE CINNAMON ROLL STACK.....	5	with peppers & onions	
HAM.....	4	BISCUIT.....	3	EGG & CHEESE SANDWICH.....	3.5
ONE EGG.....	1.5	SAUSAGE GRAVY	3	on croissant	6.5
EGG WHITE UPCHARGE.....	2	FRESH FRUIT.....	4	CROISSANT.....	4

- BRAVOCADO TOAST | 8.5**
griddled english muffin, avocado, white goddess dressing, mozzarella, heirloom tomatoes, pickled red onion black salt
add two eggs | 2.5
- HOMEMADE BISCUITS & GRAVY | 8.5**
two house biscuits with our homemade sausage gravy.
add two eggs 2.5
- CHICKEN & BISCUITS | 13.5**
fried chicken, jalapeno honey, homemade biscuits & sausage gravy
- CHICKEN & WAFFLE | 14 (allow extra time)**
fried chicken breast, bacon infused waffle, maple caramel reduction
- ORGANIC OATMEAL w/ BROWN SUGAR & CREAM | 5**
.50 each - dried cranberries, raisins, brown sugar, daily jam, banana, cinnamon streusel
1.00 each - michigan honey, seasonal fruit, house granola, coconut flakes, ground flaxseed

eggs & such

- CROQUE MESSY | 13**
brisket jam grilled cheese on challah bread with smoked gouda & havarti, thin sliced ham, herbed hollandaise, poached eggs & choice of potatoes
- CRAB CAKE BENEDICT | 14**
crispy chesapeake crab cakes, english muffin, poached eggs, hollandaise, choice of potatoes
- THE HANGOVER SANDWICH | 11.5**
scrambled eggs, house pork sausage, pickles, havarti, chipotle aioli, super soft bun, choice of potatoes
- HARVEST MOON | 9.5**
croissant sandwich with fried egg, white cheddar, choice of uncured bacon, turkey or pork sausage, and choice of potatoes
- SCOTCH EGGS BREAKFAST | 12.5**
two hard boiled eggs wrapped in pork sausage and panko, fried golden, pesto, drizzle of dijonnaise, choice of potatoes
- BREAKFAST TACOS | 12**
2 tacos with scrambled eggs, house made chicken chorizo, poblano peppers, black beans, jalapeno corn pico, queso fresco cheese, choice of hash browns

Our concept is simple: to provide our customers with the highest quality food in the most pure and natural way, from scratch. Our jams, dressings, soups, pickles, french fries, teas, and many, many more items are made in house. We only serve antibiotic/hormone free, pasture raised meats, free range eggs, homemade sausages, hand crafted teas, non GMO canola oil, and organic EVOO. We create our own syrups and mixes for our house cocktails, such as lavender honey simple syrup and lemon verbena syrup using only organic sugar.

Knowing where your food comes from is not a radical idea, but a tradition grounded in using the freshest ingredients locally: which is why we strive to use small family farms and vendors. Currently, we are sourcing many high quality specialty items, such as non GMO free range eggs from Yoder Farm, grass fed beef from Strauss Farm & gluten free pancakes and desserts from Sweet Ali's, and much of our produce during the growing season from Zeldenrust.

Our passion is founded in a pure way. Our beliefs are steeped in these simple concepts. This is who we are, pure and simple. Taste the goodness of Harvest Room.

Christ & Carri Sirigas, proprietors

Dietary restrictions menu available upon request. 20% service charge added to parties of 6 or more. Corkage fee of \$15 per bottle. 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. Max table time 1.5 hours. Please notify your server with any allergies or dietary concerns as you feel comfortable