

# lunch

served til 4pm



## starters

### BURRATA | 11

creamy mozzarella, heirloom tomatoes, toasted sourdough, sundried tomato pesto, balsamic, fresh herbs

### ARUGULA & BLACK BEAN CROSTINI | 10

black bean hummus, avocado pesto, arugula, heirloom cherry tomatoes, harvest sourdough

### BAKED CRAB CAKE | 13

arugula salad HR special sauce

### SHEET PAN POUTINE | 13.5

french fries, sausage gravy, applewood smoked bacon, chicken chorizo, smoked gouda, poblanos peppers, giardiniera, crispy onions, eggs over easy

### BLACK BEAN HUMMUS | 10

black bean hummus, grilled pita

### SCOTCH EGGS | 10

two hard boiled eggs wrapped in pork sausage and panko, fried golden, pesto, drizzle of dijonnaise

### BRAVOCADO TOAST | 8.5

griddled english muffin, avocado, white goddess dressing, mozzarella, heirloom tomatoes, pickled red onion black salt

## salads

add 4oz. of grilled chicken (\$5), praegers "chicken" (\$7)

### ROASTED GOLDEN BEET | 12

four herbed goat cheese fritters, sliced golden beets, candied walnuts, dried cranberries, organic spring greens, maple sherry vinaigrette

### VEGAN CHOPPED | 11

organic spring greens, romaine hearts, daiya vegan cheese, chick peas, pepita seeds, avocado, dried cranberries, maple sherry vinaigrette

### HARVEST CHOPPED WITH BLACKENED CHICKEN | 13

romaine hearts, queso fresco, black beans, pepita seeds, diced red pepper, chipotle ranch

#sheddthestraw

## BOOZY BRUNCH

### ENDLESS MIMS & MARYS | 20

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

### MIMOSA FOR ALL | 26

bottle of moscato or prosecco, 9 oz carafe of oj

### BRUNCH PUNCH | 10

ask your server for monthly choice

### BLOODY WORKS | 14

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

### HR BLOODY MARY | 8

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

### KENTUCKY COFFEE | 8

lavazza coffee with buffalo trace bourbon cream

## sides

SOUP OF THE DAY.....	4
SMALL CHOPPED SALAD.....	6
HOUSE SALAD.....	4
HANDCUT FRIES.....	3/5
SWEET POTATO FRIES.....	4.5/6.5

SEASONAL VEGETABLES.....	5
FRESH FRUIT.....	4
PASTA N CHEESE.....	6
ORGANIC APPLESAUCE.....	4
INDIE SOUTH SLIDER.....	4

## burgers & such

We proudly serve Strauss Farm 100% grass fed beef.

Sandwiches come with choice of soup or hand cut french fries; \*\* a la carte \*\*  
*lettuce & tomatoes upon request*

### ACTACOS | 12

adobo chicken breast, pickled jalapeno corn pico, avocado pesto

### \*\*NAKED BIRD | 13

simply grilled chicken breast served with side salad of organic spring greens, candied walnuts, dried cranberries, crumbled feta, white goddess dressing

### BLACKBIRD | 13.5

blackened chicken breast, brisket jam, house pickles, smoked gouda, HR special sauce, super slaw, soft white bun

### GROWN UP GRIDDLED | 11.5

herbed griddled cheese, savory jalapeno jam, smoked gouda & havarti cheese, arugula, harvest sourdough

### CHARLATAN | 13.5

beyond 'beef' burger (veggie burger), balsamic caramelized onions, mushrooms, vegan mayo, vegan bun, sweet potato fries (may sub soup or hand cut fries)

### SMOKED BRISKET PHILLY | 14

smoked grass fed brisket, grilled peppers & onions, havarti cheese, giardiniera on super soft bun

### SOUTH SLIDERS | 12.5

three mini grass fed beef burgers, merckts cheddar, balsamic caramelized onion

### CHICKEN NORRIS | 14

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

### THE HARVEST ROOM PUMA | 14.5

grass fed burger, aged cheddar, chipotle mayo, applewood smoked uncured bacon, crispy onions, brioche bun

### THE STEEL MILL BURGER | 14

2 strauss farm grass fed patties, house brined pickle relish, balsamic caramelized onions, cheddar cheese, hr special sauce, brioche bun

### WHITEFISH SANDWICH | 14

beer battered wild whitefish, super slaw, HR special sauce, brioche bun

### \*\*\*CHICKEN & WAFFLE | 14 (allow extra time)

fried chicken breast, bacon infused waffle, maple caramel

### LEVEL UP TURKEY BURGER | 12.5

double patty turkey burger, smoked brisket jam, pickled jalapenos, smoked gouda, HR special sauce, brioche bun

### THE HEARTY HAVARTI PANINI | 10

black bean hummus, arugula, avocado, tomato, havarti, pesto, sourdough. Half panini & cup of soup | 8

### FOR ALL SANDWICHES AND PANINIS

Fruit may be substituted for \$1; sweet potato fries may be substituted for \$1.5

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*