



house specials

breakfast appetizers

- SHEET PAN POUTINE | 14
french fries, sausage gravy, applewood smoked bacon, chicken chorizo, smoked gouda, poblanos peppers, giardiniera, crispy onions, eggs over easy
- SCOTCH EGGS | 12
two boiled eggs wrapped in pork sausage and panko, fried crispy, pesto & dijonaise
- MONKEY BREAD | 10
our unique creation of soft, sweet bread with cinnamon sugar, pecans, & cream cheese dip
- STICKY BREAD PUDDING | 7
house caramel sauce
- LOUKOUMADES | 8.5 (starting at 11am)
crispy golden fried dough with cinnamon honey ~ half order | 4

eggs

All of our egg dishes are made with Farmers Hen House free range eggs and are served with choice of potatoes and toast 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
- PEASANT OMELET | 11
roasted butternut squash, spinach, feta, roasted red pepper. try it with bacon \$1
- WHITE FOREST OMELET | 11
egg whites, sliced mushroom, roasted red peppers, spinach, white cheddar
- BARN JAM OMELET | 13
applewood uncured bacon, chicken chorizo, smoked brisket jam, roasted red peppers, queso fresco
- MARCO POLO SKILLET | 13
seasoned chicken breast, peppers & onions, pineapple, avocado crema, havarti cheese, choice of eggs & hash browns
- 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 | 13.5
Big Fork bacon sausage, spanish style potatoes, house chicken chorizo, queso fresco, avocado, peppers, onions, eggs your way
- HUNTERS SKILLET | 13
pork sausage, bacon, red & green bell peppers, onions, mushrooms, cheddar cheese, eggs your way, choice of hash
- STEAK N' EGGS | 19
our hand cut 8 oz. grass fed angus skirt steak with eggs your way
- BUILD YOUR OWN OMELET | 9
five free range 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, smoke gouda, goat cheese, feta, ham, uncured bacon, pork sausage, turkey sausage, chicken chorizo.

cakes & such

- CINNAMON ROLL STACK | 10
six 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
- NUTELLA FRENCH TOAST | 11
chocolate coconut crumble, creamy Nutella drizzle, whipped cream
- CAKES ~ SMALL (three pancakes) | 5.5 LARGE (five pancakes) | 7

- BRAVOCADO TOAST | 9
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 antibiotic free chicken, jalapeno honey, homemade biscuits & sausage gravy
- CHICKEN & WAFFLE | 14 (allow extra time)
fried antibiotic free chicken breast, bacon infused waffle, maple caramel reduction
- GRANA CHEESE GRIDDLED EGGY | 12
savory harvest sourdough toast griddled in grana cheese, sundried tomato pesto, arugula, feta, eggs sunny up
- ORGANIC OATMEAL w/ BROWN SUGAR & CREAM | 5
.50 ea. ~ dried cranberries, raisins, brown sugar, daily jam, banana, cinnamon streusel
1.00 ea. ~ michigan honey, seasonal fruit, house granola, coconut flakes, ground flaxseed

eggs & such

- PEACH PICANTE BENEDICT | 12
buttermilk biscuit, spiced peach jalapeño jam, pork carnitas, hollandaise sauce, pickled red onion, poached eggs
- CROQUE MESSY | 14
brisket jam grilled cheese on challah bread with smoked gouda & havarti, thin sliced ham, poached eggs, hollandaise, crispy sage & choice of potatoes
- CRAB CAKE BENEDICT | 14.5
crispy crab cakes, english muffin, poached eggs, hollandaise, choice of potatoes
- THE HANGOVER SANDWICH | 12
scrambled eggs, house pork sausage, pickles, havarti, chipotle aioli, super soft bun, choice of potatoes
- HARVEST MOON | 10
croissant sandwich with fried egg, white cheddar, choice of uncured bacon, turkey or pork sausage, and choice of potatoes
- SCOTCH EGGS BREAKFAST | 14
two hard boiled eggs wrapped in pork sausage and panko, fried golden, pesto, drizzle of dijonaise, choice of potatoes
- BREAKFAST TACOS | 12
2 tacos with scrambled eggs, house made chicken chorizo, poblano peppers, avocado, cream, black beans, mango cucumber relish, queso fresco cheese, choice of hash browns

sides

SCOTCH EGG	6	BISCUIT	3
UNCURED BACON	4	SAUSAGE GRAVY	3
MAPLE TURKEY SAUSAGE	4	FRESH FRUIT	4
SAGE PORK SAUSAGE	4	SMOKED BRISKET HASH	5
HAM	4	HASH BROWNS	3
ONE EGG	1.5	SWEET POTATO HASH	3.5
EGG WHITE UPCHARGE	2	with peppers and onions	
TOAST	2	EGG & CHEESE SANDWICH.....	3.5
ENGLISH MUFFIN	2	on croissant	6
PANCAKES	3	CROISSANT	4
SIDE CINNAMON ROLL STACK ...	5		

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 rounded 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 Farmer Hen House, 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 4 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 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.



starters

- BURRATA | 11**
creamy mozzarella, heirloom tomatoes, toasted sourdough, sundried tomato pesto, balsamic, fresh herbs
- ARUGULA & BUTTERNUT SQUASH CROSTINI | 11**
butternut squash hummus, pear, quinoa, feta, arugula, pickled red onion, balsamic glaze, artisanal sourdough
- BAKED CRAB CAKE | 13**
HR special sauce, arugula salad
- SHEET PAN POUTINE | 14**
french fries, sausage gravy, applewood smoked bacon, chicken chorizo, smoked gouda, poblano peppers, giardiniera, crispy onions, eggs over easy
- BUTTERNUT SQUASH HUMMUS | 10**
butternut squash hummus, grilled pita
- SCOTCH EGGS | 12**
two hard boiled eggs wrapped in pork sausage and panko, fried golden, pesto, drizzle of dijonaise
- BRAVOCADO TOAST | 9**
griddled English muffin, avocado, white goddess dressing, mozzarella, heirloom tomatoes, pickled red onion, black salt
- BANG BANG PLATE | 13**
2 Big Fork bangers, smoked gouda, apples, warm pita, brisket jam

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, chickpeas, pepita seeds, avocado, dried cranberries, maple sherry vinaigrette
- HARVEST CHOPPED WITH BLACKENED CHICKEN | 13**
blackened chicken, romaine hearts, queso fresco, black beans, pepita seeds, diced red pepper, chipotle ranch
- SOLSTICE SALAD | 12**
quinoa, roasted butternut squash, pear, pistachios, arugula & romaine, feta, pickled red onion, white goddess & balsamic vinaigrette

BOOZY BRUNCH

- ENDLESS MIMS & MARYS | 23**
settle in for 60 minutes of good times with your choice of mimosa or our famous house bloody mary (with entree purchase; per person)
- MIMOSA FOR ALL | 29**
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 topped with an indie south slider, piece of bacon, and slice of turkey sausage (add a scotch egg for \$5)
- HR BLOODY MARY | 9**
house bloody (clamato base)
OR McClures Gluten Free/Vegan
- KENTUCKY COFFEE | 9**
lavazza coffee with buffalo trace bourbon cream

burgers & such

we proudly serve 100% grass fed beef from Strauss Farms sandwiches come with choice of soup or hand cut french fries; sweet fries add 1.5 fruit may be substituted for \$1 • lettuce and tomatoes upon request
** items served a la carte **

- PEACH PICANTE CARNITAS TACOS | 13**
pulled pork carnitas, spiced peach jalapeno jam, mango cucumber relish
- EDEN TACOS | 12**
black beans, sweet potato, & poblano peppers topped with mango cucumber relish, chipotle lime aioli
- **NAKED BIRD | 13**
simply grilled chicken breast served with side salad of organic spring greens, quinoa, butternut squash, pear, white goddess
- BLACKBIRD | 13.5**
blackened chicken breast, brisket jam, house pickles, smoked gouda, HR special sauce, super slaw, soft white bun
- CHARLATAN | 14**
beyond 'beef' burger (veggie burger), balsamic caramelized onions, mushrooms, vegan mayo, vegan bun, sweet potato fries
- SMOKED BRISKET PHILLY | 14**
smoked grass fed brisket, grilled peppers & onions, havarti cheese, giardiniera on a super soft bun
- SOUTH SLIDERS | 13**
three mini grass fed beef burgers, merkets cheddar, caramelized onion
- CHICKEN NORRIS | 14**
buttermilk battered chicken breast, cilantro aioli, cilantro ranch, havarti cheese, jalapenos, fried onions, brioche bun
- THE HARVEST ROOM PUMA | 15**
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 | 14.5**
beer battered whitefish, super slaw, HR special sauce, brioche bun
- **CHICKEN & WAFFLE | 14.5 (allow extra time)**
fried chicken breast, bacon infused waffle, maple caramel
- LEVEL UP TURKEY BURGER | 13**
double patty turkey burger, smoked brisket jam, pickled jalapenos, smoked gouda, HR special sauce, brioche bun
- MARCO POLLO PANINI | 13**
seasoned chicken, peppers & onion, pineapple, avocado creama, havarti, sourdough bread
- THE HEARTY HAVARTI PANINI | 11**
hummus, arugula, avocado, tomato, havarti, pesto, sourdough.
Half panini & cup of soup | 9
- PEACH PULLED PORK PANINI | 13**
slow cooked pulled pork, spiced peach jalapeño jam, sliced apples, arugula, balsamic onions, goat cheese, choice of fries

sides

SOUP OF THE DAY	4	SEASONAL VEGETABLES	5
SMALL CHOPPED SALAD.....	6	FRESH FRUIT	4
HOUSE SALAD	4	PASTA N CHEESE	6
HANDCUT FRIES	3/5	INDIE SOUTH SLIDER	4
SWEET POTATO FRIES	4.5/6.5	POUTINE FRIES	7

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