

lunch



brunch

served until 2 pm

CRAB CAKE BENEDICT | 14

english muffin, crispy crab cake, poached eggs, hollandaise, choice of hash

CROQUE MESSY BENEDICT | 13

brisket jam grilled cheese on challah bread with smoked gouda & Havarti, thin sliced ham, herbed hollandaise, poached eggs, choice of potatoes

THE SPRING BAKE | 11

biscuit egg casserole filled with asparagus, roasted tomato, balsamic onions, fresh herbs, cheddar & parmesan cheese, tomato pesto & hash

CHICKEN & BISCUITS | 13.5

fried chicken, jalapeno honey, homemade biscuits & bacon sausage gravy

starters

BURRATA | 11

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

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

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

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

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 **

PRIME RIB (GF) | 35

herb rubbed grass fed prime rib, bourbon horseradish cream, mashed potatoes, grilled spring asparagus

PAN ROASTED SALMON (GF) | 28

faroe island salmon, mushroom risotto with asparagus ribbons, chimichurri pesto, lemon zest & grana cheese

SMOQUE MAC & CHEESE | 20

14 hour smoked grass fed brisket, 4 cheese sauce with jalapeños, panko bread crumbs & strawberry BBQ sauce (GF - sub gf pasta +\$2)

GRASS FED ANGUS SKIRT STEAK (GF) | 22

country potatoes with house made chicken chorizo, peppers & onions, arugula pesto butter

SPRING PASTA | 18

farfalle pasta, zucchini, yellow squash, tomatoes, spring peas, onions, basil, lemon wine sauce, grana padana cheese

**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, merkts 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

LEVEL UP TURKEY BURGER | 13

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

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

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.