



# vegetarian (v) / vegan (vg) / gluten free (gf)

Below is what Harvest Room offers for those with dietary restrictions. Since you are fully knowledgeable of your own dietary needs, we ask that you inform your server & please read the ingredients before ordering.

## breakfast menu

cooked in organic olive oil or coconut oil \$1

### sweet tooth

STICKY BREAD PUDDING (v) | 8  
house caramel sauce

MONKEY BREAD (v) | 11.5  
our unique creation of soft sweet bread with cinnamon sugar, pecans, & cream cheese dip

HARVEST FRENCH TOAST (v) | 9  
graham cracker crusted, powdered sugar, cinnamon streusel

VEGAN FRENCH TOAST (vg)(v) | 9  
toasted thick cut vegan bread, coconut milk batter (coconut milk, cinnamon, nutritional yeast, sugar, vanilla, flour), powdered sugar

CINNAMON ROLL STACK (v) | 12  
six cinnamon-swirled pancakes stacked high, sweet creamy drizzle, cinnamon sugar

CAKES (v)  
SMALL (three pancakes) | 6  
LARGE (five pancakes) | 7.5

GLUTEN FREE CAKES (v)(gf) - (contains eggs & dairy)  
SMALL (three pancakes) | 8  
LARGE (five pancakes) | 9.5  
make 'em CINNAMON STACK - add \$4

ORGANIC OATMEAL (v)(vg) | 5.5  
brown sugar & cream/coconut milk  
.50 each - dried cranberries, raisins, brown sugar, daily jam, banana, cinnamon streusel (not gf)  
1.00 each - michigan honey, seasonal fruit, coconut flakes, ground flaxseed, house granola (not gf)

### eggs & such

while our hash browns do not contain gluten, they are cross contaminated (with bread/meat) ; we offer fruit as substitution when ordering VEGAN or GLUTEN FREE, please let your server know

HARVEST BREAKFAST | 11  
Just Eggs (mung beans) (v)(vg)(gf) with spices\*\*  
OR 2 eggs your way (v)(gf), side of fruit & choice of vegan OR gf/dairy free toast.  
Add side of uncured bacon, turkey, or pork sausage for \$4

VEGAN BRAVAS SKILLET (v)(vg)(gf) | 12  
spanish style potatoes, peppers, onions, vegan cheese, avocado, Just Egg (mung beans), choice of toast

GF BANGERS & BRAVAS SKILLET (gf) | 16  
big fork hickory bacon sausage, house made chicken chorizo, spanish style potatoes, avocado, queso fresco, peppers, onions, gf/df toast

THE EDGY VEGGIE (v)(vg) | 12  
roasted red peppers, spinach, mushrooms, "Just Eggs" with spices\*\*, vegan cheese, served with fruit and choice of vegan toast

BREAKFAST SANDWICH | 10  
VEGAN (Just Eggs, spices\*\*, daiya vegan cheese, vegan toast) OR GLUTEN FREE (fried egg, gf/dairy free bun, cheddar cheese) served with side of fruit

BRAVOCADO TOAST (v) | 10  
griddled english muffin, avocado, white goddess dressing, mozzarella, heirloom tomatoes, pickled red onion black salt (vg) - sub sourdough, sub vegan cheese | 1  
(gf) - sub gluten free bun | 2

BUILD YOUR OWN OMELET (v)(gf) | 12  
5 farm fresh eggs & you add the rest. served with side of fruit and choice of regular toast OR gluten/dairy free toast.

5 free range eggs and you do the rest: Each additional item .75 cents: onion, mushroom, bell pepper, tomatoes, spinach, roasted red peppers, black beans, white cheddar, havarti or swiss

\$1.50 - add avocado, smoke gouda, goat cheese, feta, ham, uncured bacon, pork sausage, turkey sausage, chicken chorizo.

WHITE FOREST OMELET (v)(gf) | 14.5  
egg whites, sliced mushrooms, roasted red peppers, spinach, white cheddar, served with side of fruit & regular toast OR gf/dairy free toast

PEASANT OMELET (v)(gf) | 14.5  
roasted butternut squash, spinach, feta, roasted red pepper

BARN JAM OMELET (gf) | 16  
applewood uncured bacon, chicken chorizo, smoked brisket jam, roasted red peppers, queso fresco, fruit & gf/dairy free toast

### sides

UNCURED BACON (gf) .....	5
MAPLE TURKEY SAUSAGE (gf) .....	5
SAGE PORK SAUSAGE (gf) .....	5
TWO FREE RANGE EGGS .....	2.5
SEASONAL FRUIT (v)(vg)(gf).....	5
GLUTEN/DAIRY FREE TOAST.....	5
GF CAKES (v)(gf) .....	5

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.

Harvest Room does not have a gluten free kitchen and cannot guarantee that cross contamination may occur. Max table time 1.5 hours



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## lunch menu

### salads

add 4oz. of grilled chicken (\$5.5) OR dr. praegers "chicken" (soy protein \$7) when ordering VEGAN or GLUTEN FREE, please let your server know

**ROASTED GOLDEN BEET SALAD (v) | 14**  
herbed goat cheese fritters (contains gluten), sliced golden beets, candied walnuts, dried cranberries, organic spring greens, maple sherry vinaigrette (sherry vinegar, non gmo oil blend, maple syrup, dijon, herbs)  
(vg) (gf) - no goat cheese fritters

**HARVEST CHOPPED WITH BLACKENED CHICKEN (gf) | 15**  
blackened chicken, romaine hearts, queso fresco, black beans, pepita seeds, diced red pepper, chipotle ranch

**VEGAN CHOPPED W/ "CHICKEN" (v)(vg)(gf) | 17**  
Praegers 'chicken breast' (soy), organic spring greens, romaine hearts, daiya vegan cheese, chick peas, pepita seeds, avocado, dried cranberries, maple sherry vinaigrette (sherry vinegar, non gmo oil blend, maple syrup, dijon, herbs)

**SOLSTICE SALAD (v)(gf) | 13**  
quinoa, roasted butternut squash, feta, pear, pistachios, arugula & romaine, pickled red onion, white goddess & balsamic glaze  
(vg)- no feta

### starters

**BURRATA (v) | 12**  
creamy mozzarella, heirloom tomatoes, toasted sourdough, sundried tomato pesto, balsamic, fresh herbs  
(gf) - sub gluten free bread \$2

**BUTTERNUT SQUASH HUMMUS (v) | 11**  
pita chips & butternut squash hummus (red pepper, butternut squash, tahini, garlic, red pepper, og evoo)  
(vg)(gf) - served with veggies

**BRAVOCADO TOAST (v) | 10**  
griddled english muffin, avocado, white goddess dressing, mozzarella, heirloom tomatoes, pickled red onion black salt  
(vg) - sub sourdough, sub vegan cheese | 1  
(gf) - sub gluten free bun | 2

**ARUGULA & BUTTERNUT SQUASH CROSTINI (v)(vg) | 12**  
butternut squash hummus (red pepper, butternut squash, tahini, garlic, red pepper, og evoo), arugula, feta, pickled red onion, pear, balsamic glaze, artisanal sourdough  
(gf) - sub gf bread \$2

**BASKET OF SWEET POTATO FRIES (v)(vg)(gf) | 7**

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### lunch entrees

all sandwiches served with choice of VG/GF soup or sweet potato fries when ordering VEGAN or GLUTEN FREE, please let your server know

**WHITEFISH FILET (gf) | 16**  
pesto (arugula, garlic, non GMO oil), super slaw

**CHARLATAN (v)(vg) | 15**  
beyond 'beef' burger (soy free), balsamic caramelized onions, mushrooms, vegan mayo, vegan bun

**OMG BURGER (v)(vg) | 14.5**  
quinoa & veggie patty (contains walnuts), smoked hummus, avocado, pickled red onions, vegan bun

**VEGAN AC TACOS (v)(vg) | 15**  
Praegers spiced "chicken", avocado, mango salsa, pickled onion, arugula, corn tortillas (corn, lime)"

**EDEN TACOS (v)(vg) | 14**  
black beans, sweet potato, & poblano peppers, mango cucumber relish, chipotle lime aioli (vegan mayo), corn tortillas

**VEGAN "CHICKEN" BURGER (v)(vg) | 15**  
Praegers blackened "chicken breast" (soy), super slaw (white goddess), pickles, sliced tomato, arugula pesto (arugula, garlic, non GMO oil), vegan mayo, vegan bun

**THE HEARTY HAVARTI PANINI (v) | 13.5**  
hummus (butternut squash, garlic, chickpeas, tahini, lemon juice), arugula, avocado, tomato, havarti, pesto sauce (arugula, garlic, non GMO oil), sourdough bread  
(vg) - no havarti, sub daiya vegan cheese

**GLUTEN FREE BRISKET PHILLY (gf) | 17**  
smoked grass fed brisket, grilled peppers & onions, havarti cheese, giardiniera, gluten/dairy free bun

**GLUTEN FREE STEEL MILL BURGER (gf) | 17**  
2 strauss farm grass fed patties, house brined pickle relish, balsamic caramelized onions, cheddar cheese, hr special sauce, gluten/dairy free bun

### BYOB: BUILD YOUR OWN BURGER

grass fed beef on gluten/dairy free bun (gf) | 13  
quinoa & veggie burger (contains nuts) on vegan bun (v)(vg)(gf) | 11  
beyond "beef" burger (v)(vg)(gf) | 11

### CHOICES

- |                            |                             |
|----------------------------|-----------------------------|
| Crispy Onions (not gf)   1 | HR Special Sauce   .5       |
| Roasted Red Peppers   .5   | Pesto Sauce   .5            |
| Sauteed Mushrooms   .5     | BBQ Sauce   .5              |
| Roasted Jalapenos   .5     | Dijonnaise   .5             |
| Balsamic Carm Onions   .5  | Hummus   1                  |
| Chicken Chorizo   2        | Vegan Mayo   .5             |
| Uncured Bacon   2          | Vegan Cheese   1            |
| Fried Egg   1.5            | Merkts Cheddar   1          |
| Shaved Ham   2             | Cheddar, Havarti, Swiss   1 |
| Avocado   1                | Smoked Gouda, Goat   2      |