



starters

BURRATA | 12
creamy mozzarella, heirloom tomatoes, toasted sourdough, sundried tomato pesto, balsamic, fresh herbs

SHEET PAN POUTINE | 15.5
french fries, sausage gravy, applewood smoked bacon, chicken chorizo, smoked gouda, poblano peppers, giardiniera, crispy onions, eggs over easy

BUTTERNUT SQUASH HUMMUS | 11
butternut squash hummus, grilled pita

SCOTCH EGGS | 13
two hard boiled eggs wrapped in pork sausage and panko, fried golden, pesto, drizzle of dijonaise

BRAVOCADO TOAST | 10
griddled English muffin, avocado, white goddess dressing, mozzarella, heirloom tomatoes, pickled red onion, black salt

salads

add 4oz. of grilled chicken (\$5.5), praegers "chicken" (\$7)

ROASTED GOLDEN BEET | 14
four herbed goat cheese fritters, sliced golden beets, candied walnuts, dried cranberries, organic spring greens, maple sherry vinaigrette

VEGAN CHOPPED | 12
organic spring greens, romaine hearts, daiya vegan cheese, chickpeas, pepita seeds, avocado, dried cranberries, maple sherry vinaigrette

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

SOLSTICE SALAD | 13
quinoa, roasted butternut squash, pear, pistachios, arugula & romaine, feta, pickled red onion, white goddess & balsamic glaze

dessert

FLOURLESS CHOCOLATE CAKE | 13
espresso ganache glaze

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 | 15
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 | 10
house bloody (clamato base)
OR McClures Gluten Free/Vegan

KENTUCKY COFFEE | 10
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 OR fruit may be substituted for \$1.5 • lettuce and tomatoes upon request
** items served a la carte **

PRIME RIB (GF) | 40
grass fed prime rib, roasted red pepper horseradish cream, mashed potatoes, asparagus corn medley

SPRING PASTA | 23
asparagus, red pepper, broccoli, purple cauliflower, lemon beurre blanc cream sauce

PAN ROASTED SALMON (GF) | 29
riced cauliflower & asparagus succotash hash, mango chili basil sauce

PEACH PICANTE CARNITAS TACOS | 14.5
pulled pork carnitas, spiced peach jalapeno jam, mango cucumber relish

EDEN TACOS | 13
black beans, butternut squash, & 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 | 14.5
blackened chicken breast, brisket jam, house pickles, smoked gouda, HR special sauce, super slaw, soft white bun

CHARLATAN | 15
beyond 'beef' burger (veggie burger), balsamic caramelized onions, mushrooms, vegan mayo, vegan bun, sweet potato fries

SMOKED BRISKET PHILLY | 15
smoked grass fed brisket, grilled peppers & onions, havarti cheese, giardiniera on a super soft bun

SOUTH SLIDERS | 14
three mini grass fed beef burgers, merkets cheddar, caramelized onion

CHICKEN NORRIS | 15
buttermilk battered chicken breast, cilantro aioli, cilantro ranch, havarti cheese, jalapenos, fried onions, brioche bun

THE HARVEST ROOM PUMA | 16.5
grass fed burger, aged cheddar, chipotle mayo, applewood smoked uncured bacon, crispy onions, brioche bun

THE STEEL MILL BURGER | 15
2 strauss farm grass fed patties, house brined pickle relish, balsamic caramelized onions, cheddar cheese, hr special sauce, brioche bun

WHITEFISH SANDWICH | 15
beer battered whitefish, super slaw, HR special sauce, brioche bun

LEVEL UP TURKEY BURGER | 14
double patty turkey burger, smoked brisket jam, pickled jalapenos, smoked gouda, HR special sauce, brioche bun

sides

SOUP OF THE DAY	4.5	SEASONAL VEGETABLES	5.5
SMALL CHOPPED SALAD.....	6.5	FRESH FRUIT	5
HOUSE SALAD	4.5	PASTA N CHEESE	7
HANDCUT FRIES	4/5.5	INDIE SOUTH SLIDER	5
SWEET POTATO FRIES	5/7		

Dietary restrictions menu available upon request. 20% service charge added to parties of 4 or more. Corkage fee of \$15 per bottle.

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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

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Max table time 1.5 hours. 3.5% credit card fee will be applied to all credit/visa debit cards. Please notify your server with any allergies or dietary concerns as you feel comfortable.