



breakfast appetizers

- SHEET PAN POUTINE | 16.5
french fries, sausage gravy, applewood smoked bacon, chicken chorizo, smoked gouda, poblanos peppers, giardiniera, crispy onions, eggs over easy
SCOTCH EGGS | 14
two boiled eggs wrapped in pork sausage and panko, fried crispy, pesto & dijonnaise
MONKEY BREAD | 12.5
our unique creation of soft, sweet bread with cinnamon sugar, pecans, & cream cheese dip
STICKY BREAD PUDDING | 9
house caramel sauce
LOUKOUMADES | 9 (starting at 11am)
crispy golden fried dough with cinnamon honey - half order | 5

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 | 10
two eggs any style, choice of potatoes, toast or pancakes
HUNTERS BREAKFAST | 13
harvest breakfast & choice of meat: uncured bacon, maple turkey sausage, sage pork sausage or ham, choice of potatoes, toast or pancakes
HASH N EGGS | 14
house made smoked brisket hash with your choice of two eggs, & toast or pancakes
STEAK N EGGS | 24
grass fed skirt steak, 2 free range eggs your way, choice of hash browns, toast or cakes
PEASANT OMELET | 13.5
roasted butternut squash, spinach, feta, roasted red pepper, choice of potatoes, toast or pancakes - try it with bacon \$1
WHITE FOREST OMELET | 13.5
egg whites, sliced mushroom, roasted red peppers, spinach, white cheddar, choice of potatoes, toast or pancakes
BARN JAM OMELET | 15
applewood uncured bacon, chicken chorizo, smoked brisket jam, roasted red peppers, queso fresco, choice of potatoes, toast or pancakes
STEAK & SHROOM SKILLET | 18
grass fed skirt steak, mushrooms, balsamic onions, broccoli, asparagus, riced cauliflower, Korean BBQ hollandaise, eggs your way, choice of toast or cakes
MOUNT BISCUIT SKILLET | 16
smoked brisket hash, bell peppers, onions, eggs your way, sausage gravy, spicy sriracha swirl, open faced buttermilk biscuit
BANGERS & BRAVAS SKILLET | 16
Big Fork bacon sausage, spanish style potatoes, house chicken chorizo, queso fresco, avocado, peppers, onions, eggs your way, choice of toast or pancakes
HUNTERS SKILLET | 15
pork sausage, bacon, red & green bell peppers, onions, mushrooms, cheddar cheese, eggs your way, choice of hash
BUILD YOUR OWN OMELET | 11
five free range eggs and you add the rest: Each additional item .75 cents
onion, butternut squash, mushroom, bell pepper, tomatoes, spinach, roasted red peppers, black beans, white cheddar, havarti or swiss; \$1.5 - add avocado, smoked gouda, goat cheese, feta, ham, uncured bacon, pork sausage, turkey sausage, chicken chorizo

cakes & such

- CINNAMON ROLL STACK | 12.5
six cinnamon swirled pancakes stacked high, sweet creamy drizzle, cinnamon
HOMEMADE WAFFLE | 10
golden belgian waffle, maple syrup, whipped butter, powdered sugar
HARVEST FRENCH TOAST | 10
graham cracker crusted, powdered sugar, cinnamon streusel
PEACH COBBLER FRENCH TOAST | 13
graham cracker crusted thick challah french toast, honey peach spiced compote, maple pecan granola, cream cheese drizzle
CAKES - SMALL (three pancakes) | 6 LARGE (five pancakes) | 7.5

Dietary restrictions menu available upon request. Please notify your server with any allergies or dietary concerns as you feel comfortable. 20% service charge added to parties of 4 or more. When using credit/debit cards a 3.5% service fee will be added. 2 card max per check. Max table time 1.5 hours. 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

- BRAVOCADO TOAST | 11
griddled english muffin, avocado, white goddess dressing, mozzarella, heirloom cherry tomatoes, pickled red onion black salt. add two eggs | 3
HOMEMADE BISCUITS & GRAVY | 10.5
two house biscuits with our homemade sausage gravy. add two eggs | 3
CHICKEN & BISCUITS | 15.5
fried antibiotic free chicken, jalapeno honey, homemade biscuits & sausage gravy
CHICKEN & WAFFLE | 16 (allow extra time)
fried antibiotic free chicken breast, bacon infused waffle, maple caramel reduction
ORGANIC OATMEAL w/ BROWN SUGAR & CREAM | 5.5
.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

- BRISKET BENEDICT | 16.5
14 hour smoked grass fed beef brisket, Korean BBQ hollandaise, poached eggs, herbed focaccia, choice of potatoes
EDEN'S BENEDICT | 14
blackened butternut squash, poblano peppers, black beans, poached eggs, hollandaise sauce, chipotle aioli, pineapple pico de gallo, choice of potatoes
CROQUE MESSY | 16
brisket jam grilled cheese on challah bread with smoked gouda & havarti, thin sliced ham, poached eggs, hollandaise & choice of potatoes
THE HANGOVER SANDWICH | 14.5
scrambled eggs, house pork sausage, pickles, havarti, chipotle aioli, super soft bun, choice of potatoes
HARVEST MOON | 12
croissant sandwich with fried egg, white cheddar, choice of uncured bacon, turkey or pork sausage, and choice of potatoes
SCOTCH EGGS BREAKFAST | 16
two hard boiled eggs wrapped in pork sausage and panko, fried golden, pesto, drizzle of dijonnaise, choice of potatoes
BREAKFAST TACOS | 14
2 tacos with scrambled eggs, house made chicken chorizo, poblano peppers, avocado, cream, black beans, pineapple pico de gallo, queso fresco cheese, choice of potatoes

sides

Table with 2 columns listing sides and prices: SCOTCH EGG 7, UNCURED BACON 5, MAPLE TURKEY SAUSAGE 5, SAGE PORK SAUSAGE 5, HAM 5, ONE EGG 2, EGG WHITE UPCHARGE 2.5, TOAST 3.5, ENGLISH MUFFIN 3.5, PANCAKES 3.5, SIDE CINNAMON ROLL STACK ... 6.5, BISCUIT 4, SAUSAGE GRAVY 4.5, FRESH FRUIT 5, SMOKED BRISKET HASH 6, HASH BROWNS 4, SWEET POTATO HASH 5, EGG & CHEESE SANDWICH 5, CROISSANT 4.5

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

lunch



starters

- BURRATA | 13.5**
creamy mozzarella, heirloom tomatoes, toasted sourdough, sundried tomato pesto, balsamic, fresh herbs
- ARUGULA & BUTTERNUT SQUASH CROSTINI | 13**
butternut squash hummus, pear, quinoa, feta, arugula, pickled red onion, balsamic glaze, artisanal sourdough
- 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 | 12**
butternut squash hummus, grilled pita
- SCOTCH EGGS | 14**
two hard boiled eggs wrapped in pork sausage and panko, fried golden, pesto, drizzle of dijonaise
- BRAVOCADO TOAST | 11**
griddled English muffin, avocado, white goddess dressing, mozzarella, heirloom cherry tomatoes, pickled red onion, black salt

salads

- add grilled or blackened chicken (\$6), vegan "chicken" (\$7)
- ROASTED GOLDEN BEET | 15**
four herbed goat cheese fritters, sliced golden beets, candied walnuts, dried cranberries, organic spring greens, maple sherry vinaigrette
- VEGAN CHOPPED | 13**
organic spring greens, romaine hearts, daiya vegan cheese, chickpeas, pepita seeds, avocado, dried cranberries, maple sherry vinaigrette
- HARVEST CHOPPED WITH BLACKENED CHICKEN | 16**
blackened chicken, romaine hearts, queso fresco, black beans, pepita seeds, diced red pepper, chipotle ranch
- SOLSTICE | 14**
quinoa, roasted butternut squash, pear, arugula & romaine, feta, pickled red onion, white goddess & balsamic glaze

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 **

- CHICKEN PASTOR TACOS | 15.5**
chicken thighs pastor, pineapple pico de gallo, avocado crema
- EDEN TACOS | 14**
black beans, butternut squash, & poblano peppers topped with pineapple pico de gallo, chipotle lime aioli
- **NAKED BIRD | 14**
simply grilled antibiotic free chicken breast served with side salad of organic spring greens, quinoa, butternut squash, pear, white goddess
- BLACKBIRD | 16**
blackened chicken breast, brisket jam, house pickles, smoked gouda, HR special sauce, super slaw, soft white bun
- CHARLATAN | 16**
beyond 'beef' burger (veggie burger), balsamic caramelized onions, mushrooms, vegan mayo, vegan bun, sweet potato fries
- SMOKED BRISKET PHILLY | 16**
house smoked grass fed brisket, grilled peppers & onions, havarti cheese, giardiniera on a super soft bun
- SOUTH SLIDERS | 15**
three mini grass fed beef burgers, merkts cheddar, caramelized onion
- CHICKEN NORRIS | 16**
buttermilk battered chicken breast, cilantro aioli, cilantro ranch, havarti cheese, jalapenos, fried onions, brioche bun
- THE HARVEST ROOM PUMA | 17.5**
grass fed burger, aged cheddar, chipotle mayo, applewood smoked uncured bacon, crispy onions, brioche bun
- THE STEEL MILL BURGER | 15.5**
2 strauss farm grass fed patties, house brined pickle relish, balsamic caramelized onions, cheddar cheese, hr special sauce, brioche bun
- WHITEFISH SANDWICH | 16.5**
beer battered great lakes whitefish, super slaw, HR special sauce, brioche bun
- **CHICKEN & WAFFLE | 16 (allow extra time)**
antibiotic free chicken breast tenders, bacon infused waffle, maple caramel
- LEVEL UP TURKEY BURGER | 15**
double patty turkey burger, smoked brisket jam, pickled jalapenos, smoked gouda, HR special sauce, brioche bun
- BRISKET SANDWICH | 16**
14 hour smoked grass fed brisket, korean bbq sauce, creamy chipotle slaw, house brined pickles, crispy fried onions, brioche bun
- THE HEARTY HAVARTI PANINI | 13**
hummus, arugula, avocado, tomato, havarti, pesto, sourdough.
Half panini & cup of soup | 9
- CHEESY PASTOR PANINI | 15.5**
chicken thighs pastor, Havarti cheese, pineapple pico de gallo, cilantro mayo, sourdough toast

sides

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

BOOZY BRUNCH

MIMOSA FOR ALL | 31
bottle of moscato or prosecco, 9 oz carafe of oj

BRUNCH PUNCH | 11
ask your server for monthly choice

MIMOSA | 11
prosecco or moscato
OJ, tropical, pineapple or mango juice

BLOODY WORKS | 18
our famous bloody mary topped with an indie south slider, piece of bacon, and slice of turkey sausage
(add a scotch egg for \$6)

HR BLOODY MARY | 11
house bloody (clamato base)
OR McClures Gluten Free/Vegan

HR BLOODY MARY JANE | 15
house bloody (clamato base), vodka, 10 mg CBD
or McClures Gluten Free/Vegan

KENTUCKY COFFEE | 10
lavazza coffee with buffalo trace bourbon cream

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