



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

Below is what Harvest Room offers for those with dietary restrictions.
When ordering vegan or GF 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

MONKEY BREAD (v) | 12.5

our unique creation of soft sweet bread with cinnamon sugar, pecans, & cream cheese dip

HARVEST FRENCH TOAST (v) | 10

graham cracker crusted, powdered sugar, cinnamon streusel

VEGAN FRENCH TOAST (vg)(v) | 10

toasted thick cut vegan bread, coconut milk batter (coconut milk, cinnamon, nutritional yeast, sugar, vanilla, flour), powdered sugar

VEGAN COBBLER FRENCH TOAST | 12

toasted thick cut vegan bread, coconut milk batter, topped with honey peach spiced compote (peaches, spices, honey), maple pecan granola (contains nuts, coconut)

CINNAMON ROLL STACK (v) | 12.5

six cinnamon-swirled pancakes stacked high, sweet creamy drizzle, cinnamon sugar

STICKY BREAD PUDDING (v) | 9

house caramel sauce

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 | 13

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 \$5

VEGAN BRAVAS SKILLET (v)(vg)(gf) | 13

spanish style potatoes, peppers, onions, vegan cheese, avocado, Just Egg (mung beans), choice of toast

GF BANGERS & BRAVAS SKILLET (gf) | 17.5

big fork hickory bacon sausage, house made chicken chorizo, spanish style potatoes, avocado, queso fresco, peppers, onions, gf/df toast

STEAK & SHROOM SKILLET | 19

grass fed skirt steak, mushrooms, balsamic onions, broccoli, asparagus, riced cauliflower, Korean BBQ hollandaise, eggs your way, gf/df toast

VEGAN SHROOM SKILLET (v)(vg)(gf) | 15

Just Eggs (mung beans), mushrooms, balsamic onions, broccoli, asparagus, riced cauliflower, vegan chipotle aioli, choice of toast

THE EDGY VEGGIE (v)(vg) | 13.5

roasted red peppers, spinach, mushrooms, "Just Eggs", vegan cheese, served with fruit and choice of vegan toast

BREAKFAST SANDWICH | 11

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
(v) - sub sourdough, sub vegan cheese | 1
(gf) - sub gluten free bun | 2

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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

BUILD YOUR OWN OMELET (v)(gf) | 13

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, butternut squash, 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) | 15.5

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) | 15.5

roasted butternut squash, spinach, feta, roasted red pepper

BARN JAM OMELET (gf) | 17

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
HAM (GF).....	5
TWO FREE RANGE EGGS	2.5
TWO JUST EGGS (VG)	5
SEASONAL FRUIT (v)(vg)(gf).....	5
GLUTEN/DAIRY FREE TOAST.....	5
GF CAKES (v)(gf)	5



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lunch menu

lunch entrees

salads

add grilled or blackened chicken (\$6) OR dr. praegers "chicken" (soy protein \$7)
when ordering VEGAN or GLUTEN FREE, please let your server know

ROASTED GOLDEN BEET & GOAT FRITTER (v) | 15
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) | 16
blackened chicken, romaine hearts, queso fresco, black beans, pepita seeds, diced red pepper, chipotle ranch

VEGAN CHOPPED W/ "CHICKEN" (v)(vg)(gf) | 18
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 (v)(gf) | 14
quinoa, roasted butternut squash, feta, pear, arugula & romaine, pickled red onion, white goddess dressing & balsamic glaze
(vg) - no feta

starters

BURRATA (v) | 13.5
creamy mozzarella, heirloom tomatoes, toasted sourdough, sundried tomato pesto, balsamic, fresh herbs
(gf) - sub gluten free bread \$2

BUTTERNUT SQUASH HUMMUS (v) | 12
pita chips & butternut squash hummus (red pepper, butternut squash, tahini, garlic, red pepper, og evoo)
(vg)(gf) - served with veggies

BRAVOCADO TOAST (v) | 11
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) | 13
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 | (vg) - no feta

BASKET OF SWEET POTATO FRIES (v)(vg)(gf) | 7
-try them cajun or add vegan lime chile aioli for .50

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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) | 17
great lakes whitefish, pesto (arugula, garlic, non GMO oil), super slaw (white goddess dressing)

CHARLATAN (v)(vg) | 16
beyond 'beef' burger (soy free), balsamic caramelized onions, mushrooms, vegan mayo, vegan bun

OMG BURGER (v)(vg) | 15
quinoa & veggie patty (contains walnuts), smoked hummus, avocado, pickled red onions, vegan bun

VEGAN AC TACOS (v)(vg) | 16
Praegers spiced "chicken", avocado, mango salsa, pickled onion, arugula, corn tortillas (corn, lime)"

EDEN TACOS (v)(vg) | 15.5
black beans, sweet potato, & poblano peppers, pineapple pico de gallo, chipotle lime aioli (vegan mayo), corn tortillas

VEGAN "CHICKEN" BURGER (v)(vg) | 16
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) | 14.5
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) | 18.5
smoked grass fed brisket, grilled peppers & onions, havarti cheese, giardiniera, gluten/dairy free bun

GLUTEN FREE STEEL MILL BURGER (gf) | 18
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) | 14
quinoa & veggie burger (contains nuts) on vegan bun (v)(vg)(gf) | 13
beyond "beef" burger (v)(vg)(gf) | 13

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 |

sides

- | | |
|------------------------------------|--------------------------------|
| VEGAN/ GF SOUP OF THE DAY 5 | SEASONAL VEG (V/VG/GF) 6 |
| SMALL CHOP SALAD (V/GF) 6.5 | BRUSSELS SPROUTS (V/VG/GF) 8 |
| HOUSE SALAD (V/VG/GF) 5 | FRESH FRUIT (V/VG/GF) 5 |
| SWEET POTATO FRIES (V/VG/GF) 5/7 | |

