



breakfast appetizers

SHEET PAN POUTINE | 17

French fries, pork sausage gravy, applewood smoked bacon, chicken chorizo, smoked gouda, poblanos peppers, giardiniera, crispy onions, eggs over easy

SCOTCH EGGS | 14.5

two boiled eggs wrapped in pork sausage and panko, fried crispy, pesto & dijonaise

MONKEY BREAD | 13

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

STICKY BREAD PUDDING | 9.5

house caramel sauce

LOUKOUMADES | 9.5 (starting at 11am)

crispy golden fried dough with cinnamon honey - half order | 5.5

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 | 10.5

two eggs any style, choice of hash browns & toast or pancakes

HUNTERS BREAKFAST | 13.5

two eggs any style & choice of meat: uncured bacon, maple turkey sausage, sage pork sausage or ham, choice of hash browns & toast or pancakes

HASH N EGGS | 14.5

house made smoked brisket hash with your choice of two eggs, & toast or pancakes

STRIP N EGGS | 25

NY grass fed strip steak, 2 free range eggs your way, choice of hash browns & toast or cakes

SOL OMELET | 14

cajun zucchini, yellow squash, roasted corn, seoul chili aioli, cheddar cheese, choice of hash browns & toast or pancakes - try it with pork sausage \$1

WHITE FOREST OMELET | 14

egg whites, sliced mushroom, roasted red peppers, spinach, white cheddar, choice of hash browns & toast or pancakes

BARN JAM OMELET | 15.5

applewood uncured bacon, chicken chorizo, smoked brisket jam, roasted red peppers, queso fresco, choice of hash browns & toast or pancakes

THE GOBLIN SKILLET | 16

marinated chicken thigh, poblano & red peppers, onion, roasted corn, smoked gouda, salsa verde, riced cauliflower, sour cream, eggs your way, toast or pancakes

MOUNT BISCUIT SKILLET | 16.5

smoked brisket hash, bell peppers, onions, eggs your way, sausage gravy, spicy sriracha swirl, open faced buttermilk biscuit

BANGERS & BRAVAS SKILLET | 16.5

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 | 15.5

pork sausage, bacon, red & green bell peppers, onions, mushrooms, cheddar cheese, eggs your way, choice of hash browns

BUILD YOUR OWN OMELET | 11.5

five free range eggs and you add the rest: Each additional item .75 cents onion, mushroom, bell pepper, tomatoes, spinach, roasted red peppers, black beans, white cheddar, havarti or swiss; \$1.75 - add avocado, smoked gouda, goat cheese, feta, ham, uncured bacon, pork sausage, turkey sausage, chicken chorizo

cakes & such

CINNAMON ROLL STACK | 13

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

HOMEMADE WAFFLE | 10.5

golden belgian waffle, maple syrup, whipped butter, powdered sugar

HARVEST FRENCH TOAST | 10.5

graham cracker crusted, powdered sugar, cinnamon streusel

BANANABERRY FRENCH TOAST | 13.5

banana and blueberry bread pudding french toast, fresh berries, lemon blueberry cream drizzle, maple pecan granola

CAKES- SMALL (three pancakes) | 6.25 LARGE (five pancakes) | 7.75

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 | 11.5

griddled English muffin, avocado, white goddess dressing, mozzarella, heirloom cherry tomatoes, pickled red onion black salt. add two eggs | 3

CHILL -A -KILLA | 16

traditional chilaquiles of fried tortillas, eggs over easy, queso fresco, salsa verde, onion, sour cream, cilantro, refried black beans | add chicken chorizo - \$2

CHICKEN & WAFFLE | 16.5 (allow extra time)

ABF chicken breast tenders, bacon infused waffle, maple caramel reduction

CHICKEN & BISCUITS | 16

ABF chicken breast tenders, jalapeño honey, homemade biscuits & pork sausage gravy

HOMEMADE BISCUITS & GRAVY | 11

two house biscuits with our homemade pork sausage gravy add two eggs | 3

ORGANIC OATMEAL w/ BROWN SUGAR & CREAM | 6

.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

CRAB CAKE BENEDICT | 22

house made crab cakes, avocado, tomato, poached eggs, english muffin, hollandaise choice of potatoes

BRISKET BENEDICT | 17

14 hour smoked grass fed beef brisket, Korean BBQ hollandaise, poached eggs, herbed focaccia, choice of hash browns

SOL BENEDICT | 14.5

cajun zucchini and yellow squash, roasted corn, poached eggs, griddled potato sammy bun, hollandaise sauce, seoul chili aioli, choice of hash browns

CROQUE MESSY | 16.5

brisket jam grilled cheese on challah bread with smoked gouda & havarti, thin sliced ham, poached eggs, hollandaise & choice of hash browns

THE HANGOVER SANDWICH | 15

sscrambled eggs, house pork sausage, pickles, havarti, chipotle aioli, super soft bun, choice of hash browns

HARVEST MOON | 12.5

croissant sandwich with fried egg, white cheddar, choice of uncured bacon, ham, maple turkey or pork sage sausage, and choice of hash browns

SCOTCH EGGS BREAKFAST | 16.5

two hard boiled eggs wrapped in pork sausage and panko, fried golden, pesto, drizzle of dijonaise, choice of hash browns

BREAKFAST TACOS | 14.5

2 tacos with scrambled eggs, house made chicken chorizo, poblano peppers, avocado, cream, black beans, pineapple pico de gallo, queso fresco cheese, choice of hash browns

sides

Table with 2 columns of items and prices: SCOTCH EGG 7.25, BISCUIT 4.25, UNCURED BACON 5.5, PORK SAUSAGE GRAVY 4.75, MAPLE TURKEY SAUSAGE 5.5, FRESH FRUIT 5.5, SAGE PORK SAUSAGE 5.5, SMOKED BRISKET HASH 6.5, HAM 5.5, HASH BROWNS 4.5, ONE EGG 2.25, SWEET POTATO HASH 5.25, EGG WHITE UPCHARGE 2.25, TOAST 3.75, ENGLISH MUFFIN 3.75, PANCAKES 3.75, SIDE CINNAMON ROLL STACK 6.75, BISCUIT with peppers and onions 6, RICED CAULIFLOWER 5.5, EGG & CHEESE SANDWICH on croissant 8.25, CROISSANT 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