

lunch



starters

- CRAB CAKE | 19**
house made crab cake, petite arugula salad, seoul sauce
- BURRATA | 15.25**
creamy mozzarella, heirloom tomatoes, toasted sourdough, sundried tomato pesto, balsamic glaze, fresh herbs
- 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
- SHEET PAN POUTINE | 17**
French fries, sausage gravy, applewood smoked bacon, chicken chorizo, smoked gouda, poblano peppers, giardiniera, crispy onions, eggs over easy
- SCOTCH EGGS | 14.5**
two hard boiled eggs wrapped in pork sausage and panko, fried golden, pesto, drizzle of dijonaise
- BRAVOCADO TOAST | 11.5**
griddled English muffin, avocado, white goddess dressing, fresh mozzarella, heirloom cherry tomatoes, pickled red onion, black salt
- BUTTERNUT SQUASH HUMMUS | 12.5**
house made hummus, warm pita

salads

- add grilled or blackened chicken (\$6), vegan "chicken" (\$7)
- ROASTED GOLDEN BEET | 15.5**
four herbed goat cheese fritters, sliced golden beets, candied walnuts, dried cranberries, organic spring greens, maple sherry vinaigrette
- VEGAN CHOPPED | 13.5**
organic spring greens, romaine hearts, daiya vegan cheese, chickpeas, pepita seeds, avocado, dried cranberries, maple sherry vinaigrette
- HARVEST CHOPPED WITH BLACKENED CHICKEN | 16.5**
blackened chicken, romaine hearts, queso fresco, black beans, pepita seeds, diced red peppers, chipotle ranch
- WINTER SOLSTICE | 14.5**
quinoa, butternut squash, pear, arugula & romaine, feta cheese, pickled red onion, white goddess vinaigrette & balsamic glaze
- THE GREEK | 15**
cucumbers, red onion, kalamata olives, crumbled feta, cherry tomatoes, marinated tear drop peppers, greek dressing, fresh dill and mint

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

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 **

- THE HOUSE TACOS | 16**
marinated chicken thigh, kimchi, superslaw, seoul chili aioli, corn tortillas
- K-POP CHICKEN | 14.5**
blackened chicken breast, seoul sauce, house pickles, lettuce, crispy tortilla strips, brioche bun
- **NAKED BIRD | 14.5**
simply grilled antibiotic free chicken breast served with side salad of organic spring greens, butternut squash, pear, quinoa, white goddess vinaigrette
- THE STRIP | 19**
sliced grass fed NY strip steak, garlic aioli, arugula, smoked gouda, pesto, balsamic onions, mushrooms, potato sammy bun
- CHARLATAN | 16.5**
beyond 'beef' burger (veggie burger), balsamic caramelized onions, mushrooms, vegan mayo, vegan bun, sweet potato fries
- SMOKED BRISKET PHILLY | 16.5**
house smoked grass fed brisket, grilled peppers & onions, havarti cheese, giardiniera on a super soft bun
- SOUTH SLIDERS | 15.5**
three mini grass fed beef burgers, Merkt's cheddar, balsamic caramelized onion
- CHICKEN NORRIS | 16.5**
buttermilk battered chicken breast, cilantro aioli, cilantro ranch, havarti cheese, jalapenos, fried onions, brioche bun
- THE HARVEST ROOM PUMA | 18**
grass fed burger, aged cheddar, chipotle mayo, applewood smoked uncured bacon, crispy onions, brioche bun
- THE STEEL MILL BURGER | 16**
2 strauss farm grass fed beef patties, house brined pickle relish, balsamic caramelized onions, cheddar cheese, HR special sauce, brioche bun
- WHITEFISH SANDWICH | 17**
beer battered great lakes whitefish, super slaw, HR special sauce, brioche bun
- **CHICKEN & WAFFLE | 16.5 (allow extra time)**
antibiotic free chicken breast tenders, bacon infused waffle, maple caramel
- LEVEL UP TURKEY BURGER | 15.5**
double patty turkey burger, smoked brisket jam, pickled jalapenos, smoked gouda, HR special sauce, brioche bun
- BRISKET SANDWICH | 16.5**
14 hour smoked grass fed brisket, Korean bbq sauce, creamy chipotle slaw, house brined pickles, crispy onions, brioche bun
- THE HEARTY HAVARTI PANINI | 13.5**
hummus, arugula, avocado, tomato, havarti, pesto, sourdough
Half panini & cup of soup | 9.5
- HAVANA PANINI | 16**
thin sliced ham, chicken chorizo, dijonaise, cheddar & havarti cheese, house brined pickles, sourdough
Half panini & cup of soup | 12.5

sides

SOUP OF THE DAY	5.25	SEASONAL VEGETABLES	6.5
SMALL CHOPPED SALAD.....	6.75	FRESH FRUIT	5.5
HOUSE SALAD	5.5	PASTA N CHEESE	7.5
HANDCUT FRIES	4.5/6.5	INDIE SOUTH SLIDER	5.5
SWEET POTATO FRIES	5.5/7.5		

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

