



when ordering vegan/gluten free let your server know

house specials

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 & dijonnaise

MONKEY BREAD | 13 (V)
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 (V)
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

SUPER FUNGI Omelet | 15 (V) (GF option available)
roasted butternut squash, mushrooms, balsamic onions, goat cheese, choice of hash browns & toast or pancakes - try it with pork sausage \$1

WHITE FOREST OMELET | 14 (V) (GF option available)
egg whites, sliced mushroom, roasted red peppers, spinach, white cheddar, choice of potatoes & toast or pancake

BARN JAM OMELET | 15.5 (GF option available)
applewood uncured bacon, chicken chorizo, smoked brisket jam, roasted red peppers, queso fresco, choice of hash browns & toast or pancakes

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, butternut squash, 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

PLEASE INQUIRE ABOUT VEGAN & GLUTEN FREE OPTIONS

CINNAMON ROLL STACK | 13 (V)
5 cinnamon swirled pancakes stacked high, sweet creamy drizzle, cinnamon

HOMEMADE WAFFLE | 10.5 (V)
golden belgian waffle, maple syrup, whipped butter, powdered sugar

HARVEST FRENCH TOAST | 10.5 (V) (VG option available)
graham cracker crusted, powdered sugar, cinnamon streusel

BANANABERRY FRENCH TOAST | 13.5 (V)
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

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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

THE 50/FIFTY | 14
pesto griddled artisanal sourdough, herb scrambled egg, feta, spiced avocado, chili oil

BRAVOCADO TOAST | 11.5 (V)
griddled English muffin, avocado, white goddess dressing, mozzarella, heirloom cherry tomatoes, pickled red onion black salt. add two eggs | 3

CHILL -A -KILLA | 16 (V)
traditional chilaquiles of fried tortillas, eggs over easy, queso fresco, salsa verde, onion, sour cream, cilantro, refried black beans | add chicken chorizo - \$2

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

eggs & such

MOTHER'S DAY BAKE | 13
savory egg custard baked with asparagus, ham, sweetie drop peppers, leeks, chives, tarragon, grana & Swiss, choice of potato

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

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
scrambled 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 dijonnaise, choice of hash browns

BREAKFAST TACOS | 14.5 (V)
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 listing items and prices: SCOTCH EGG 7.25, UNCURED BACON 5.5, MAPLE TURKEY SAUSAGE 5.5, SAGE PORK SAUSAGE 5.5, HAM 5.5, TWO FREE RANGE EGGS 4.75, EGG WHITE UPCHARGE 2.25, TOAST 3.75, ENGLISH MUFFIN 3.75, PANCAKES 3.75, SIDE CINNAMON ROLL STACK 6.75, BISCUIT 4.25, PORK SAUSAGE GRAVY 4.75, FRESH FRUIT 5.5, SMOKED BRISKET HASH 6.5, HASH BROWNS 4.5, SWEET POTATO HASH 5.25, with peppers and onions, EGG & CHEESE SANDWICH 5.5, 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

# Mother's Day lunch | served all day

Munster



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## starters

- CRAB CAKE | 19**  
house made crab cake, petite arugula salad, seoul sauce
- BURRATA | 15.25 (V)**  
creamy mozzarella, heirloom tomatoes, toasted sourdough, sundried tomato pesto, balsamic glaze, fresh herbs
- CHILL A KILLA | 16 (V)**  
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 (VG)**  
house made hummus, warm pita

## salads

- add grilled or blackened chicken (\$6), vegan "chicken" (\$7)
- ROASTED GOLDEN BEET | 15.5 (V)**  
four herbed goat cheese fritters, sliced golden beets, candied walnuts, dried cranberries, organic spring greens, maple sherry vinaigrette
- VEGAN CHOPPED | 13.5 (VG) (GF)**  
organic spring greens, romaine hearts, daiya vegan cheese, chickpeas, pepita seeds, avocado, dried cranberries, maple sherry vinaigrette
- HARVEST CHOPPED WITH BLACKENED CHICKEN | 16.5 (GF)**  
blackened chicken, romaine hearts, queso fresco, black beans, pepita seeds, diced red peppers, chipotle ranch
- SUMMER SOLSTICE | 14.5 (V) (GF)**  
quinoa, apples & strawberries, arugula & romaine, feta cheese, pickled red onion, white goddess vinaigrette & balsamic glaze
- THE GREEK | 15 (V) (GF)**  
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

## MOTHER'S DAY SPECIALS

start at 11:45 am

- NY STRIP | 35**  
grass fed 12oz sliced NY strip, balsamic candied roasted beets, grilled asparagus, goat cheese, oyster mushrooms, bearnaise
- WILD MUSHROOM TRUFFLED PAPPARDELLE | 21.5**  
creamy wild mushroom sauce, pappardelle pasta, oyster mushrooms, truffle oil  
add grass fed steak 12, Faroe Island salmon 12, blackened chicken 6, OR vegan "chicken" 7
- PAN ROASTED SALMON | 30.5 (GF)**  
Faroe Island salmon, bourbon honey carrots, truffled forbidden rice, dijon cream
- CHICKEN BREAST | 24**  
citrus sauce, garlic mashed potatoes, honey tri color baby carrots

*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*

- THE STRIP | 19**  
sliced grass fed NY strip steak, garlic aioli, arugula, smoked gouda, pesto, balsamic onions, mushrooms, potato sammy bun
- NAKED BIRD | 14.5** served a la carte  
simply grilled antibiotic free chicken breast served with side salad of organic spring greens, apples & strawberries, quinoa, white goddess vinaigrette
- 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
- CHARLATAN | 16.5 (VG)**  
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
- LEVEL UP TURKEY BURGER | 15.5**  
double patty turkey burger, smoked brisket jam, pickled jalapenos, smoked gouda, HR special sauce, brioche bun

## sweets

- Raspberry Tiramisu | 13
- Seasonal Cheesecake | 13

## 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		

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