



# 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

## 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

#### THE GREEK (v)(gf) | 15

cucumbers, red onion, kalamata olives, cherry tomatoes, crumbled feta, marinated tear drop peppers, greek dressing, fresh dill and mint (vg) - no feta

#### WINTER SOLSTICE (v)(gf) | 14.5

quinoa, pear, butternut squash, feta cheese, arugula & romaine, pickled red onion, white goddess vinaigrette & balsamic glaze (vg) - no feta

#### ROASTED GOLDEN BEET & GOAT FRITTER (v) | 15.5

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) | 16.5

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)

### starters

#### VEGAN TRUFFLE FRIES (v)(vg)(gf) | 12.5

sweet potato fries, vegan cheese, vegan truffle aioli

#### BURRATA (v) | 15.25

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

#### BUTTERNUT SQUASH HUMMUS (v) | 12.5

pita chips & hummus (chickpeas, lemon, tahini, og evoo) (vg)(gf) - served with veggies

#### BRAVOCADO TOAST (v) | 11.5

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

#### CHILL -A -KILLA (v) | 16

traditional chilaquiles of fried tortillas, eggs over easy, queso fresco, salsa verde, onion, sour cream, cilantro, refried black beans

#### BASKET OF SWEET POTATO FRIES (v)(vg)(gf) | 7.5

-try them cajun or add vegan seoul chili aioli for .50

Harvest Room does not have a gluten free kitchen and cannot guarantee that cross contamination may occur.

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

all sandwiches served with choice of VG/GF soup or sweet potato fries when ordering VEGAN or GLUTEN FREE, please let your server know

#### THE VEE KAY SANDWICH (v)(vg) | 16.5

praegers blackened "chicken", lettuce, house pickles, fried tortilla strips, vegan bun, seoul chili aioli (vegan mayo, soy)

#### CHARLATAN (v)(vg) | 16.5

beyond 'beef' burger (soy free), balsamic caramelized onions, mushrooms, vegan mayo, vegan bun

#### OMG BURGER (v)(vg) | 15.5

quinoa & veggie patty (contains walnuts), smoked hummus, avocado, pickled red onions, vegan bun

#### VEGAN AC TACOS (v)(vg) | 16.5

Praeger's spiced "chicken", avocado, pineapple pico de gallo, pickled red onion, arugula, corn tortillas (corn, lime)

#### VEGAN "CHICKEN" BURGER (v)(vg) | 16.5

Praegers blackened "chicken breast" (soy), super slaw (white goddess dressing), pickles, sliced tomato, arugula pesto (arugula, garlic, non GMO oil), vegan mayo, vegan bun

#### THE HEARTY HAVARTI PANINI (v) | 15

hummus (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

#### WHITEFISH FILET (gf) | 17.5

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

#### GLUTEN FREE BRISKET PHILLY (gf) | 19

smoked grass fed brisket, grilled peppers & onions, havarti cheese, giardiniera, gluten/dairy free bun

#### GLUTEN FREE STEEL MILL BURGER (gf) | 18.5

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) | 15

quinoa & veggie burger (contains nuts) on vegan bun (v)(vg)(gf) | 13.5

beyond "beef" burger (v)(vg)(gf) | 13.5

#### CHOICES

Crispy Onions (not gf) | 1

Roasted Red Peppers | .5

Sauteed Mushrooms | .5

Roasted Jalapenos | .5

Balsamic Carmelized Onions | .5

Chicken Chorizo | 2

Uncured Bacon | 2

Fried Egg | 1.5

Shaved Ham | 2

Avocado | 1.25

HR Special Sauce | .5

Pesto Sauce | .5

BBQ Sauce | .5

Dijonnaise | .5

Hummus | 1

Vegan Mayo | .5

Vegan Cheese | 1

Merkt's Cheddar | 1.25

Cheddar, Havarti, Swiss | 1

Smoked Gouda, Goat Cheese | 2.25

### sides

VEGAN/ GF SOUP OF THE DAY | 5

SMALL CHOP SALAD (V/GF) | 6.5

HOUSE SALAD (V/VG/GF) | 5

SWEET POTATO FRIES (V/VG/GF) | 5/7

SEASONAL VEG (V/VG/GF) | 6

BRUSSELS SPROUTS (V/VG/GF) | 8

FRESH FRUIT (V/VG/GF) | 5



Cocktails & Beer



Drinks & Crafted Teas

MUNSTER