

# lunch



## starters

- BURRATA | 16.25**  
creamy mozzarella, heirloom tomatoes, toasted sourdough, sundried tomato pesto, balsamic glaze, fresh herbs
- CHILL A KILLA | 16.5**  
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 | 17.5**  
French fries, sausage gravy, applewood smoked bacon, chicken chorizo, smoked gouda, poblano peppers, giardiniera, crispy onions, eggs over easy
- CRAB CAKE | 19**  
house made crab cake, petite arugula salad, seoul sauce
- SCOTCH EGGS | 16**  
two hard boiled eggs wrapped in pork sausage and panko, fried golden, pesto, drizzle of dijonaise
- BRAVOCADO TOAST | 12.5**  
griddled English muffin, avocado, white goddess dressing, fresh mozzarella, heirloom cherry tomatoes, pickled red onion, black salt

## salads

- ROASTED GOLDEN BEET | 16**  
four herbed goat cheese fritters, sliced golden beets, candied walnuts, dried cranberries, organic spring greens, maple sherry vinaigrette
  - VEGAN CHOPPED | 14.5**  
organic spring greens, romaine hearts, daiya vegan cheese, chickpeas, pepita seeds, avocado, dried cranberries, maple sherry vinaigrette
  - HARVEST CHOPPED WITH BLACKENED CHICKEN | 17.5**  
blackened chicken, romaine hearts, queso fresco, black beans, pepita seeds, diced red peppers, chipotle ranch
  - SOLSTICE | 16**  
quinoa, apples & strawberries, 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
- add grilled or blackened chicken (\$6), vegan "chicken" (\$7)

## BOOZY BRUNCH

**MIMOSA FOR ALL | 35**  
bottle of moscato or prosecco, 9 oz carafe of oj

**MIMOSA | 13**  
archer rose prosecco  
fresh squeezed OJ, tropical or mango

**BRUNCH PUNCH | 12**  
ask your server for monthly choice

**BLOODY WORKS | 19**  
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 | 13**  
house bloody (clamato base)  
or McClures Gluten Free/Vegan

**KENTUCKY COFFEE | 13**  
lavazza coffee with buffalo trace bourbon cream

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

## 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 \*\*

- CARNITAS TACOS | 16**  
pork shoulder, peach jalapeno jam, mango, cucumber, pico de gallo, corn tortillas
- MARCO POLLO PANINI | 16**  
chicken breast, peppers & onions, pineapple, avocado crema, havarti, sourdough
- \*\*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 | 21**  
sliced grass fed NY strip steak, garlic aioli, arugula, smoked gouda, pesto, balsamic onions, mushrooms, potato sammy bun
- CHARLATAN | 17**  
beyond 'beef' burger (veggie burger), balsamic caramelized onions, mushrooms, vegan mayo, vegan bun, sweet potato fries
- SMOKED BRISKET PHILLY | 17**  
house smoked grass fed brisket, grilled peppers & onions, havarti cheese, giardiniera on a super soft bun
- SOUTH SLIDERS | 16.5**  
three mini grass fed beef burgers, Merkt's cheddar, balsamic caramelized onion
- CHICKEN NORRIS | 17**  
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 | 17**  
2 strauss farm grass fed beef patties, house brined pickle relish, balsamic caramelized onions, cheddar cheese, HR special sauce, brioche bun
- WHITEFISH SANDWICH | 18**  
beer battered great lakes whitefish, super slaw, HR special sauce, brioche bun
- \*\*CHICKEN & WAFFLE | 17.5 (allow extra time)**  
antibiotic free chicken breast tenders, bacon infused waffle, maple caramel
- LEVEL UP TURKEY BURGER | 16**  
double patty turkey burger, smoked brisket jam, pickled jalapenos, smoked gouda, HR special sauce, brioche bun
- THE HEARTY HAVARTI PANINI | 13.5**  
hummus, arugula, avocado, tomato, havarti, pesto, sourdough  
Half panini & cup of soup | 9.5

## 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 .....	6/8.5		

