

Easter Lunch Options

served from 12 noon to 5 pm

APPETIZERS & SALAD

SCOTCH EGGS | 10

two hard boiled eggs wrapped in our house made pork sausage and panko, fried golden, pesto, drizzle of dijonnaise

MEDITERRANEAN DIPS (V) | 11

piquillo pepper hummus, olive tapanade, spicy feta, grilled pita
(GF - sub veggies; Vegan - sub veggies, no feta)

SPINACH & BACON SALAD (GF) | 12

organic spinach, uncured Applewood smoked bacon, roasted butternut squash, candied pecans, toasted buckwheat, white goddess dressing
(Vegetarian or Vegan - no bacon)

CRAB DEVILED EGGS | 11

smoked onion aioli, pea shoots, shaved radish

BRUSSELS SPROUTS | 9

sautéed with wild mushrooms, apple cider gastrique)

SOUP OF THE DAY | 4

-lemon rice soup
-chickpea with dill GF/VG

ROASTED GOAT FRITTER SALAD (V) | 11.5

four herbed goat cheese fritters, sliced golden beets, candied walnuts, dried cranberries, organic spring greens, maple sherry vinaigrette
(Vegan/GF - no goat fritters)

ENTREES

ROASTED LAMB LOIN | 32

orange scented couscous, fennel confit, spiced yogurt

VEGETARIAN PASTA (V) | 15

cavatappi pasta, seasonal vegetables, lemon & butter, grana padana cheese
(Vegan - no butter/sub vegan cheese; GF - sub gf pasta)

EDENS ENVY (V)(VG)(GF) | 16

wild mushroom ragout, heirloom tomatoes, quinoa, cauliflower, arugula pesto

PAN ROASTED SALMON (GF) | 28

PRIME RIB (GF) | 35

herb rubbed grass fed prime rib, horseradish whipped potatoes, grilled spring asparagus, natural jus

HONEY BAKED HAM (GF) | 18

pasture raised, nitrate free ham, smoked root vegetables, honey glazed organic carrots

YODER FARM CHICKEN FETTUCINI | 17

house made fettucini, free range chicken thigh, pesto cream sauce, toasted hazelnuts, grana cheese
(Vegetarian - no chicken; GF - sub gf pasta +\$2)

SANDWICHES

PUMA BURGER | 14.5

grass fed beef, aged cheddar, chipotle mayo, uncured bacon, crispy onions brioche bun, French fries

CHICKEN NORRIS | 13

buttermilk battered yoder farms chicken, cilantro aioli, cilantro ranch, havarti cheese, jalapenos, fried onions, brioche bun, fries

THE CHARLATAN (VG)(V) | 13

beyond meat beef burger (veggie burger), balsamic caramelized onions, mushrooms, vegan mayo, vegan bun, sweet potato fries

BEYOND TACOS (v)(vg) | 15

3 beyond meat chicken (soy & pea protein) tacos with corn tortillas, pepper blend, arugula, daiya vegan cheese, pickled red onions, sweet potato fries

BOOZY BRUNCH

BLOODY WORKS | 14

our famous bloody mary topped with an indie south slider, piece of bacon, and slice of turkey sausage
add a scotch egg for \$5

MIMOSA FOR ALL | 25

bottle of moscato or prosecco, 9 oz carafe of oj

HR BLOODY MARY | 8

house bloody OR McClures Gluten Free/Vegan

ENDLESS MIMS & MARYS | 20

settle in for 60 minutes of good times with your choice of mimosa or our famous house bloody mary
(with entree purchase; per person)

BRUNCH PUNCH | 10

ask your server for monthly choice

KENTUCKY COFFEE | 8

lavazza coffee with buffalo trace bourbon cream

DESSERTS

LOUKOUMADES (V) | 8

crispy golden Greek puffs, topped with cinnamon honey

SMORES (V) | 10

toasted marshmallow fluff, chocolate hazelnut mousse, candied buckwheat, graham cracker crumble

CARMELITA (V) | 9

layers of chocolate & salted caramel, vanilla infused organic oats

GF/VG BROWNIE | 8

warm chocolaty brownie.
-topped with vanilla ice cream (GF only)

Vegetarian (v) / Vegan (vg) / Gluten Free (gf)

20% gratuity added to parties of 6 or more. Eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals. Harvest Room does not have a GLUTEN FREE kitchen and cannot guarantee cross contamination will not occur.