

Easter Lunch Options

served from 12 noon to 5 pm

APPETIZERS & SALAD

SCOTCH EGGS | 10.5

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

MEDITERRANEAN DIPS (V) | 11

butternut squash hummus, olive tapenade, spicy feta, grilled pita, house pickles
(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 chickpeas, white goddess dressing
(Vegetarian or Vegan - no bacon)

BAKED CRAB CAKE | 13.5

arugula salad, HR special sauce

BRUSSELS SPROUTS & MUSHROOMS | 10

sautéed wild mushrooms, maple sherry gastrique

SOUP OF THE DAY | 4

-lemon rice soup
-chickpea with dill GF/VG

ROASTED GOLDEN BEET & 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

PAN ROASTED SALMON (GF) | 28

Farroe Island salmon, black japonica rice with spicy pecans, asparagus, maitake mushrooms, sautéed radish and orange glaze

SPRING RISOTTO (V)(GF) | 16

asparagus, wild mushrooms, meyer lemon zest, pea shoots, butter & grana padana cheese
(Vegan - no butter/sub vegan cheese)

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

maple braised spaghetti squash, confit carrots & parsnips, organic lentils, butternut squash puree

ROASTED LEG OF LAMB | 32

rhubarb jam, braised black eyed peas, baby kale, mint pesto

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, spring vegetables, honey glazed organic carrots

CHICKEN FETTUCCINE | 17

house made fettuccine, free range chicken thigh, sage 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 | 13.5

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 "CHICKEN" TACOS (v)(vg) | 15

3 beyond meat "chicken" (soy & pea protein) tacos with corn tortillas, smoked pineapple, cucumber tomato relish, avocado salsa verde, sweet potato fries

BOOZY BRUNCH

BLOODY WORKS | 14

our famous bloody mary (clamato base) 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 (clamato base) 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

CARMELITA (V) | 9

layers of chocolate & salted caramel, vanilla infused organic oats

GF/VG BROWNIE | 8

warm chocolatey 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.