



starters

pretzel bread and whipped butter upon request

KEFTA KABOBS : 11

lamb & beef kefta, sundried tomato pesto, chickpea salad, pita & hummus

SALMON & GOAT CHEESE FRITTERS : 11

wild salmon & goat cheese fritters, HR special sauce, capers, pickled red onions, salted pistachios

BURATTA : 11

creamy mozzarella, heirloom tomatoes, toasted sourdough, sundried tomato pesto, balsamic, fresh herbs

GRILLED BABY OCTOPUS : 14

slow braised baby octopus, butternut squash, halloumi cheese, fresno chile

SCOTCH EGGS : 10.5 Chicago's Best!

two hard boiled eggs wrapped in pork sausage and panko, fried crispy, pesto & dijon aioli

BAKED CRAB CAKE : 13.5

HR special sauce, arugula salad

from the slate

large shared plates

THE FLAMING ZORBA : 11.5

saganaki, butternut squash hummus, sundried tomato pesto, grilled pita

MED DIPS : 12

butternut squash hummus, olive tapanade, spicy feta, and grilled pita

salads

ROASTED GOLDEN BEET & GOAT FRITTER : 11.5

herbed goat cheese fritters, sliced golden beets, candied walnuts, dried cranberries, organic spring mix, maple sherry vinaigrette

SOLSTICE SALAD : 10

roasted butternut squash, diced pear, pomegranate seeds, quinoa, arugula, pistachios, feta cheese, pickled onions, white goddess dressing, balsamic glaze

HARVEST CHOPPED WITH SMOKED CHICKEN : 13

smoked chicken, romaine hearts, queso fresco, black beans, pepita seeds, red pepper, chipotle ranch

EXECUTIVE CHEF | ALBERTO MARTINEZ

entrees

HR POT ROAST : 23

red wine braised beef, creamy polenta, smoked root vegetables, mushrooms, butternut squash

PORK SHANK : 22

natural pork in white wine tomato reduction, bacon belly beans, braised kale & swiss chard

THE BLACKBIRD : 19

spiced chicken breast, spaghetti squash, purple cauliflower, organic carrots, braised kale & swiss chard, tarragon beurre blanc

THE CARINI LINGUINE : 21

andouille sausage, chicken thighs, bell peppers, onions, sundried tomatoes, grana padana

VEGETABLE POLENTA : 16

smoked root vegetables, butternut squash, mushrooms, polenta, black garlic reduction

CAVATAPPI ORTAGGIO : 16

butternut squash, wild mushrooms, onions, arugula, herbed pesto cream sauce, cavatappi

WILD SALMON : 26

pineapple gastrique, quinoa, roasted carrots, purple cauliflower, arugula, king trumpet mushrooms, spicy hoisin

PORK SCHNITZEL : 21

pretzel crusted pork loin, creamy mustard sauce, pickled red cabbage, linguine

TRUFFLED BISTRO FILET : 28

8oz grass fed beef, horseradish cream, fingerling potatoes, parmesan cauliflower

SMOQUE MAC & CHEESE : 21 Award Winning!

14 hour smoked grass fed brisket, roasted jalapeños, four cheese sauce, strawberry bbq, toasted panko

CHICKEN & WAFFLE : 15 "please allow extra time"

fried chicken breast, bacon infused waffle, maple caramel

children 16 and under 20% off entrees

handhelds

STEEL MILL : 15

two strauss farms grass fed burgers, house brined pickle relish, balsamic caramelized onions, cheddar cheese, HR special sauce

CHICKEN NORRIS : 13

buttermilk battered chicken breast, cilantro aioli, cilantro ranch, havarti cheese, jalapeño, fried onions, brioche bun

HARVEST ROOM PUMA : 14.5

strauss farms grass fed beef burger, aged cheddar, chipotle mayo, applewood smoked bacon, crispy onions, brioche bun

Sandwiches come with hand cut french fries. Lettuce, pickle, & tomato upon request. Fruit may be substituted for \$1, sweet potato fries may be substituted for \$1.5

#Shedd theStraw

3 Floyds 3 Bucks

Bourbon & Doughnuts

Side Fruit | 4

Bacon Beans | 4

Smoked Root Veg | 5

Applesauce | 4

Soup | 4

SALAD

House | 4

Chopped | 6

FRIES

Hand Cut | 3/5

Truffle | 5

Sweet | 4.5/6.5

Shared entree charge of \$2 per item ordered will be applied. 20% service charge added to parties of 6 or more. Corkage fee of \$15 per bottle. Dietary restrictions menu available upon request.

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. Please make your server aware of any dietary concerns before ordering.

Mondays

Live Music With Ernie

Half Off Wine Bottles

Wednesdays

Hump Day Booty Night

Half Price Booty Collins

Thursdays

Fridays

Sides