



house specials

breakfast appetizers

SHEET PAN POUTINE | 13

french fries, sausage gravy, applewood smoked bacon, chicken chorizo, smoked gouda, poblanos peppers, giardiniera, crispy onions, eggs over easy

SCOTCH EGGS | 10.5

two boiled eggs wrapped in pork sausage and panko, fried crispy, pesto & dijonaise

MONKEY BREAD | 9.5

our unique creation of soft, sweet bread with cinnamon sugar, pecans, & cream cheese dip

STICKY BREAD PUDDING | 6

house caramel sauce

LOUKOUMADES | 8 (starting at 11 am)

crispy golden fried dough with cinnamon honey - half order | 4

eggs

All of our egg dishes are made with YODER FARMS free range eggs and are served with choice of potatoes and toast, english muffin, or pancakes. Buttermilk biscuit \$1.

HARVEST BREAKFAST | 6.5

two eggs any style, choice of potatoes, toast or pancakes

HUNTERS BREAKFAST | 10

harvest breakfast & choice of meat: uncured bacon, maple turkey sausage, sage pork sausage or ham

HASH NEGS | 11

house made smoked brisket hash with your choice of two eggs, & toast or pancakes

STEAK & SQUASH OMELET | 13

grass fed skirt steak, butternut squash, mushrooms, red bell peppers, spinach, crispy sage, swiss cheese

BARN JAM OMELET | 12.5

applewood uncured bacon, chicken chorizo, smoked brisket jam, roasted red peppers, queso fresco

WHITE FOREST OMELET | 10.5

egg whites, sliced mushroom, roasted red peppers, spinach, white cheddar

PEASANT SKILLET | 11

roasted butternut squash, roasted red peppers, spinach, feta cheese, eggs your way - try it with applewood smoked bacon (add \$1)

MOUNT BISCUIT SKILLET | 13.5

smoked brisket hash, bell peppers, onions, eggs your way, sausage gravy, spicy sriracha swirl, open faced buttermilk biscuit

BANGERS & BRAVAS SKILLET | 12

Big Fork bacon sausage, spanish style fingerling potatoes, house chicken chorizo, queso fresco, avocado, peppers, onions, eggs your way

HUNTERS SKILLET | 12

pork sausage, bacon, red & green bell peppers, onions, mushrooms, cheddar cheese, eggs your way

STEAK N' EGGS | 17.5

our hand cut 8 oz. grass fed angus skirt steak with eggs your way

BUILD YOUR OWN OMELET | 8.5

five cage free eggs and you add the rest: Each additional item .50 cents onion, mushroom, bell pepper, tomatoes, spinach, roasted red peppers, black beans, white cheddar, havarti or swiss; \$1 - add avocado, smoked gouda, goat cheese, feta, ham, uncured bacon, pork sausage, turkey sausage, chicken chorizo.

crepes & such

Add cinnamon apples | 2.5

CINNAMON ROLL STACK | 9.5

6 cinnamon swirled pancakes stacked high, sweet creamy drizzle, cinnamon

HOMEMADE WAFFLE | 8

golden belgian waffle, maple syrup, whipped butter, powdered sugar

BANANAS FOSTER FRENCH TOAST | 10

brandy caramelized bananas, cream cheese drizzle, candied pecans

HARVEST FRENCH TOAST | 7.5

graham cracker crusted, powdered sugar, cinnamon streusel

CREPES - SEASONS CREPES | 8.5

sweetened cinnamon apples, powdered sugar

NUTELLA | 8.5

nutella drizzle, cocoa crumble, powdered sugar

CAKES - SMALL (three pancakes) | 5.5 LARGE (five pancakes) | 7

sides

SCOTCH EGG.....	5
UNCURED BACON	4
MAPLE TURKEY SAUSAGE	4
SAGE PORK SAUSAGE.....	4
HAM.....	4
ONE EGG.....	1.5
EGG WHITE UPCHARGE.....	2

TOAST.....	2
ENGLISH MUFFIN.....	2
PANCAKES.....	3
SIDE CINNAMON ROLL STACK.....	5
BISCUIT.....	3
SAUSAGE GRAVY	4
FRESH FRUIT.....	4

SMOKED BRISKET HASH.....	5
HASH BROWNS.....	3
SWEET POTATO HASH.....	3.5
with peppers & onions	
EGG & CHEESE SANDWICH.....	3.5
on croissant	6.5
CROISSANT.....	4

Dietary restrictions menu available upon request. 20% service charge added to parties of 6 or more. Corkage fee of \$15 per bottle.

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 notify your server with any allergies or dietary concerns as you feel comfortable

BRAVOCADO TOAST | 8

griddled english muffin, avocado, white goddess dressing, mozzarella, heirloom tomatoes, pickled red onion black salt
add two eggs | 2.5

RANCHERO BURRITO | 10

scrambled eggs, hand cut fries, green chiles, queso fresco, black beans, chicken chorizo, ranchero sauce & sour cream

HOMEMADE BISCUITS & GRAVY | 8

two house biscuits with our homemade sausage gravy.
add two eggs 2.5

CHICKEN & BISCUITS | 13.5

fried Yoder Farm chicken, jalapeno honey, homemade biscuits & sausage gravy

CHICKEN & WAFFLE | 14 (allow extra time)

fried Yoder Farm chicken breast, bacon infused waffle, maple caramel reduction

ORGANIC OATMEAL w/ BROWN SUGAR & CREAM | 5

.50 ea. - dried cranberries, raisins, brown sugar, daily jam, banana, cinnamon streusel
1.00 ea. - michigan honey, seasonal fruit, house granola, coconut flakes, ground flaxseed

eggs & such

BREAKFAST TACOS | 12

2 tacos with scrambled eggs, house made chicken chorizo, poblano peppers, roasted corn salsa, black beans, queso fresco cheese, choice of hash browns

POT ROAST BENNY | 13

grass fed pot roast, jalapeno jam, cheddar cheese, poached eggs, hollandaise, pickled red onion topped on a buttermilk biscuit

CROQUE MESSY | 12.5

brisket jam grilled cheese on challah bread with smoked gouda & havarti, thin sliced ham, poached eggs, hollandaise, crispy sage & choice of potatoes

CRAB CAKE BENEDICT | 13.5

crispy chesapeake crab cakes, english muffin, poached eggs, hollandaise, choice of potatoes

QUICHE LORRAINE | 10.5

spinach, uncured bacon, onions, swiss & parmesan cheese, pesto, choice of potatoes

HARVEST MOON | 9.5

croissant sandwich with fried egg, white cheddar, choice of uncured bacon, turkey or pork sausage, and choice of potatoes

SCOTCH EGGS | 12

two hard boiled eggs wrapped in pork sausage and panko, fried golden, pesto, drizzle of dijonaise, choice of potatoes

HUEVOS RANCHEROS | 10

eggs sunny side up, black beans, red onions, avocado, queso fresco, fresh cilantro, ranchero sauce, flour tortilla, choice of potatoes
ADD CHICKEN CHORIZO \$2 or JALEPENO \$.50

Our concept is simple: to provide our customers with the highest quality food in the most pure and natural way, from scratch. Our jams, dressings, soups, pickles, french fries, teas, and many, many more items are made in house. We only serve antibiotic/hormone free, pasture raised meats, free range eggs, homemade sausages, hand crafted teas, non GMO canola oil, and organic EVOO. We create our own syrups and mixes for our house cocktails, such as lavender honey simple syrup and lemon verbena syrup using only organic sugar.

Knowing where your food comes from is not a radical idea, but a tradition grounded in using the freshest ingredients locally: which is why we strive to use small family farms and vendors. Currently, we are sourcing many high quality specialty items, such as non GMO free range eggs from Yoder Farm, grass fed beef from Strauss Farm & gluten free pancakes and desserts from Sweet Ali's, and much of our produce during the growing season from Zeldenrust.

Our passion is founded in a pure way. Our beliefs are steeped in these simple concepts. This is who we are, pure and simple. Taste the goodness of Harvest Room.

Christ & Carri Sirigas, proprietors