

lunch

served til 4pm

starters

BURRATA | 10

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

SALMON FRITTERS | 12

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

BAKED CRAB CAKE | 13.5

HR special sauce, arugula salad

MED DIPS | 12

butternut squash hummus, olive tapanade, spicy feta, house pickles, grilled pita

SCOTCH EGGS | 10.5

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

salads

add 4oz. of grilled chicken (\$5), praegers "chicken" (\$7)

ROASTED GOLDEN BEET | 11.5

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

VEGAN CHOPPED | 11

organic spring greens, romaine hearts, daiya vegan cheese, chick peas, pepita seeds, avocado, dried cranberries, maple sherry vinaigrette

HARVEST CHOPPED WITH SMOKED CHICKEN | 13

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

SOLSTICE SALAD | 11

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

#sheddthestraw

BOOZY BRUNCH

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)

MIMOSA FOR ALL | 26

bottle of moscato or prosecco, 9 oz carafe of oj

BRUNCH PUNCH | 10

ask your server for monthly choice

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

HR BLOODY MARY | 8

house bloody (clamato base)
OR McClures Gluten Free/Vegan

KENTUCKY COFFEE | 8

lavazza coffee with buffalo trace bourbon cream

sides

SOUP OF THE DAY.....	4
SMALL CHOPPED SALAD.....	6
HOUSE SALAD.....	4
TRUFFLE FRIES (WITH PARM CHEESE).....	5
HANDCUT FRIES.....	3/5
SWEET POTATO FRIES.....	4.5/6.5

SEASONAL VEGETABLES.....	5
FRESH FRUIT.....	4
PASTA N CHEESE.....	6
ORGANIC APPLE SAUCE.....	4
INDIE SOUTH SLIDER.....	4

EXECUTIVE CHEF ALBERTO MARTINEZ

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



burgers & such

We proudly serve 100% grass fed beef from Strauss Farms.
Sandwiches come with choice of soup or hand cut french fries; ** a la carte **
lettuce & tomatoes upon request

**NAKED BIRD | 13

simply grilled chicken breast served with side salad of organic arugula, butternut squash, diced pears, pomegranate seeds, pickled onion, white goddess dressing

THE LEGHORN | 12

brown sugar chicken thighs, tomatoes, spring mix, sundried tomato pesto, roasted red pepper crema, soft bun

GROWN UP GRIDDLED | 11

herbed griddled cheese, savory jalapeno jam, smoked gouda & havarti cheese, arugula, harvest sourdough

POT ROAST TACOS | 14

grass fed pot roast, jalapeno jam, horseradish cream, pickled red onions

CHARLATAN | 13

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

TOASTIE TOM TOM | 12

panini of antibiotic free turkey, uncured bacon, brisket jam, super slaw, smoked gouda, chipotle mayo, griddled on a super soft bun

SOUTH SLIDERS | 12

three mini grass fed beef burgers, merkets cheddar, caramelized onion

CHICKEN NORRIS | 13.5

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

THE HARVEST ROOM PUMA | 14.5

grass fed burger, aged cheddar, chipotle mayo, applewood smoked uncured bacon, crispy onions, brioche bun

STEEL MILL | 15

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

WHITEFISH SANDWICH | 14.5

beer battered whitefish, super slaw, HR special sauce, brioche bun

***CHICKEN & WAFFLE | 14 (allow extra time)

fried chicken breast, bacon infused waffle, maple caramel

SMOKED CHICKEN PANINI | 10.5

smoked chicken, uncured bacon, caramelized onions, chipotle cream, smoked gouda, sourdough. Half panini & cup of soup | 8

THE HEARTY HAVARTI PANINI | 10

butternut squash hummus, arugula, avocado, tomato, havarti, pesto, sourdough. Half panini & cup of soup | 8

FOR ALL SANDWICHES AND PANINIS

Fruit may be substituted for \$1; sweet potato fries may be substituted for \$1.5