

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

Below is what Harvest Room offers for those with dietary restrictions. Since you are fully knowledgeable of your own dietary needs, we ask that you inform your server & please read the ingredients before ordering.

## breakfast

served until 2 pm

cooked in organic olive oil or coconut oil \$1

### sweet tooth

add strawberry compote | 2

#### MONKEY BREAD (v) | 11

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

#### VEGAN FRENCH TOAST (vg)(v) | 8.5

toasted thick cut vegan bread, coconut milk batter (coconut milk, cinnamon, nutritional yeast, sugar, vanilla, flour), powdered sugar

#### STRAWBERRY BREAD PUDDING FRENCH TOAST (v) | 11

brandy caramelized bananas, cream cheese drizzle, candied pecans

#### HARVEST FRENCH TOAST (v) | 7.5

graham cracker crusted, powdered sugar, cinnamon struesel

#### STICKY BREAD PUDDING (v) | 6

house caramel sauce

#### CAKES (v) -

SMALL (three pancakes) | 5

LARGE (five pancakes) | 7

#### GLUTEN FREE CAKES (v)(gf) - (contains eggs & dairy)

SMALL (three pancakes) | 6.5

LARGE (five pancakes) | 8.5

MAKE EM' CINNAMON STACK - add \$4

#### CINNAMON ROLL STACK (v) | 10.5

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

#### ORGANIC OATMEAL (v)(vg) brown sugar & cream/coconut milk | 5

.50 each - dried cranberries, raisins, brown sugar, daily jam, banana, cinnamon streusel (not gf)

1.00 each - michigan honey, seasonal fruit, coconut flakes, ground flaxseed, house granola (not gf)

### eggs & such

while our hash browns do not contain gluten, they are cross contaminated (with bread/meat); we offer fruit as substitution

#### HARVEST BREAKFAST | 9

Just Eggs (mung beans) (v)(vg)(gf) with spices\*\* OR 2 eggs your way (v)(gf), side of fruit & choice of vegan OR gf/dairy free toast. Add side of uncured bacon, turkey, or pork sausage for \$4

#### BUILD YOUR OWN OMELET (v)(gf) | 11

5 farm fresh eggs & you add the rest. served with side of fruit and choice of regular toast OR gluten/dairy free toast.

Each additional item .50: onion, mushroom, bell pepper, tomatoes, spinach, black beans, roasted red pepper, white cheddar, havarti or swiss. Add avocado, vegan cheese, smoked gouda, goat cheese, feta, ham, uncured bacon, pork sausage, turkey sausage, chorizo for \$1

#### WHITE FOREST OMELET (v)(gf) | 13

egg whites, sliced mushrooms, roasted red peppers, spinach, white cheddar, served with side of fruit & regular toast OR gf/dairy free toast

#### THE HERCULES (v)(gf) | 13

broccoli, corn, avocado, arugula, kale, pesto, swiss cheese  
-try it with bacon \$1

#### BARN JAM OMELET (gf) | 15

applewood smoked bacon, chicken chorizo, smoked brisket jam, roasted red peppers, queso fresco, fruit & gf/dairy free toast

#### THE EDGY VEGGIE (v)(vg) | 11

roasted red peppers, spinach, mushrooms, "Just Scramble" with spices\*\*, vegan cheese, served with fruit and choice of vegan toast

#### BREAKFAST SANDWICH | 8

VEGAN (Just Eggs, spices\*\*, daiya vegan cheese, vegan toast) or

GLUTEN FREE (fried egg, gf/dairy free bun, cheddar cheese) served with side of fruit

#### VEGAN HUEVOS RANCHEROS (v)(vg) | 12

Just Eggs (mung beans) with spices\*\*, black beans, red onions, avocado, daiya cheese, cilantro, ranchero sauce, corn tortillas (corn, water, lime), side fruit

#### VEGAN BRAVAS SKILLET (v)(vg)(gf) | 11

spanish style potatoes, peppers, onions, vegan cheese, avocado, Just Egg (mung beans), choice of toast

#### GF BANGERS & BRAVAS SKILLET (gf) | 15

big fork hickory bacon sausage, housemade chicken chorizo, spanish style potatoes, avocado, queso fresco, peppers, onions, gf/df toast

#### SIDES

uncured bacon (gf).....	4
maple turkey sausage (gf).....	4
sage pork sausage (gf).....	4
1 egg or "Just Scramble" .....	1.5
seasonal fruit (v)(vg)(gf).....	4
organic applesauce (vg)(gf) .....	4
gluten/dairy free toast .....	4
GF cakes (v)(gf).....	4

\*\* Spices are nutritional yeast, garlic, cumin, tumeric, salt & pepper \*\*

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. Harvest Room does not have a gluten free kitchen and cannot guarantee that cross contamination may occur.