

# lunch

served til 4pm



## starters

### KEFTA KABOBS | 13

lamb & beef kefta, sundried tomato pesto, dill yogurt, pita

### BURRATA | 12

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

### ZUCCHINI FRITTERS | 11

shredded zucchini, parmesan cheese, roasted corn, dill yogurt

### BAKED CRAB CAKE | 14

HR special sauce, arugula salad

### MED DIPS | 12

black bean hummus, olive tapanade, spicy feta, house pickles, grilled pita

### SCOTCH EGGS | 12

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

## salads

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

### ROASTED GOLDEN BEET | 12

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

### VEGAN CHOPPED | 11.5

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

### HARVEST CHOPPED WITH SMOKED CHICKEN | 14

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

### WATERMELON & COUSCOUS | 11

fresh watermelon, feta crumbles, organic arugula, herbs, israeli couscous, pesto & balsamic vinaigrette, capers, pickled watermelon rind

## 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 APPLESAUCE.....	4
INDIE SOUTH SLIDER.....	4

## 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

### \*\* AL PASTOR BOWL | 13

braised al pastor pork, black beans, smoked corn succotash, pickled jalapenos, queso fresco, avocado pesto

### CHICKEN MOZZA | 13.5

blackened chicken breast, sundried tomato pesto, mozzarella, pickled red onions, avocado pesto, arugula, soft bun

### THE PREACHER TACOS | 13

braised al pastor, corn salsa, queso fresco, pickled jalapenos, avocado pesto

### \*\* NAKED BIRD | 13

simply grilled chicken breast served with side salad of arugula, feta, watermelon pesto & balsamic

### CHARLATAN | 13.5

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

### LEVEL UP TURKEY BURGER | 14

double patty turkey burger, smoked brisket jam, pickled jalapenos, smoked gouda, HR special sauce, brioche bun

### CHICKEN NORRIS | 14

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

### SOUTH SLIDERS | 12.5

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

### STEEL MILL | 15.5

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

### THE HARVEST ROOM PUMA | 15

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

### WHITEFISH SANDWICH | 15

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

### \*\*\* CHICKEN & WAFFLE | 15 (allow extra time)

fried chicken breast, bacon infused waffle, maple caramel

### SMOKED CHICKEN PANINI | 12

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

### THE HEARTY HAVARTI PANINI | 11

black bean hummus, arugula, avocado, tomato, havarti, pesto, sourdough. Half panini & cup of soup | 9

### FOR ALL SANDWICHES AND PANINIS

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

## 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