

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

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

appetizers

GLUTEN FREE KEFTA KABOBS (gf) | 13

lamb & beef kefta, sundried tomato pesto, dill yogurt

ZUCCHINI FRITTERS (v) | 11

shredded zucchini, parmesan cheese (contains gluten), roasted corn, dill yogurt

BURRATA (v) | 12

creamy mozzarella, heirloom tomatoes, toasted sourdough, sundried tomato pesto, balsamic, fresh herbs (gf) ~ no bread

GRILLED CALAMARI (gf) | 14

lemon balm pesto, olive tapanade

MED DIPS (v) | 12

black bean hummus (chickpeas, tahini, black beans, garlic, og evoo), olive tapanade (kalamata olives, green olives, roasted red pepper, garlic EVOO) spicy feta (feta, giardiniera, cream cheese, herbs), house pickles, grilled pita, (gf) ~ no pita, sub veg (vg) ~ no pita, sub veg, no feta

BLACK BEAN HUMMUS & PITA (v) | 10

pita chips & black bean hummus (chickpeas, tahini, black bean, garlic, og evoo) (vg)(gf) ~ served with veggies

TRUFFLE FRIES (v) | 5

hand cut fries, parmesan cheese, truffle aioli (egg yolks, oil, truffle oil),

add 4 oz. of grilled chicken (\$5), Dr Pragers chicken (vg- soy & pea protein - \$7)

VEGAN CHOPPED WITH “CHICKEN” (v)(vg)(gf) | 16

“chicken breast” (Dr. Praegers) organic spring greens, romaine hearts, daiya vegan cheese, chick peas, pepita seeds, avocado, dried cranberries, maple sherry vinaigrette (sherry vinegar, non gmo oil blend, maple syrup, dijon, herbs)

HARVEST CHOPPED WITH SMOKED CHICKEN (gf) | 14

smoked chicken, romaine hearts, queso fresco, black beans, pepita seeds, diced red pepper, chipotle ranch (v) ~ without chicken

ROASTED GOLDEN BEETS SALAD (v) | 12

herbed goat cheese fritters, sliced golden beets, candied walnuts, dried cranberries, organic spring greens, maple sherry vinaigrette (sherry vinegar, non gmo oil blend, maple syrup, dijon, herbs) (vg) (gf)~ no goat cheese fritters

WATERMELON & COUSCOUS (v) | 11

fresh watermelon, feta crumbles, organic arugula, herbs, israeli couscous, pesto & balsamic vinaigrette, capers, pickled watermelon rind (gf) ~ no couscous

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.

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.

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dinner

add 4 oz. of grilled chicken (\$5), Dr Pragers chicken (vg- soy & pea protein - \$7)

VEGAN “CHICKEN” BURGER (v)(vg) | 13

Praegers blackened “chicken breast” (soy), super slaw (white goddess dressing), pickles, sliced tomato, arugula pesto (arugula, garlic, non GMO oil), vegan mayo, vegan bun

CHARLATAN (v)(vg) | 13.5

beyond beef burger, balsamic caramelized onions, mushrooms, vegan mayo, vegan bun, sweet fries

SUMMER KIPOS (v)(gf) | 16

zucchini & yellow squash noodles, smoked corn, tomatoes, onions, creamy pesto (cream, pesto), grana cheese (vg) ~ no cheese no cream

VEGAN FRESNO TACOS (v)(vg) | 14

Praegers “chicken” (white goddess, blackened), smoked corn succotash, avocado pesto (avocado, garlic, arugula, EVOO)

OMG BURGER (v)(vg) | 13.5

quinoa & veggie patty (contains walnuts), butternut squash hummus, avocado, pickled red onions, vegan bun

AL PASTOR BOWL (gf) | 17

braised pork, black beans, smoked corn succotash, quesofresco, avocado pesto, pickled jalapenos

THE BLACKBIRD (gf) | 21

lightly spiced chicken breast, yellow squash and zucchini noodles, sundried tomato & mushroom cream sauce (cream)

WHISKY POT ROAST (gf) | 23.5

whisky and summer berry braised pot roast, smoked corn succotash (butter)

THE PORK CHOP (gf) | 26

berkshire barral aged maple plum glazed (plum, maple syrup), pastor beans (black eyed peas, black beans al pastor pork, butter), butter braised kale

BISTRO FILET (gf) | 28

lemon balm pesto (lemon balm, garlic, evoo), cheesy creamy broccoli hash (sundried tomatoes, mushroom, cream, cheese)

GLUTEN FREE SMOQUE MAC & CHEESE (gf) | 23 Award Winning!

14 hr smoked grass fed brisket, jalapeños, four cheese sauce (smoked gouda, cheddar, havarti, cream), strawberry bbq (ketchup, strawberries, vinegar, seasoning, sugar), gluten free pasta

GLUTEN FREE STEEL MILL BURGER (gf) | 17

2 grass fed beef patties, house brined pickle relish (pickles, sriracha, honey), balsamic caramelized onions, cheddar cheese, HR special sauce (aioli, strawberries, BBQ sauce, mustard), sweet potato fries

children 16 and under 20% off entrees

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