



# vegetarian (v) / vegan (vg) / gluten free (gf)

## entrees

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.

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

mondays

Half Off Wine Bottles

wednesdays

Hump Day Booty Night  
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Half Price Booty Collins

thursdays

3 Floyds / 3 Bucks

fridays

Bourbon & Doughnuts

### sides

SIDE FRUIT .....	4
BRUSSEL SPROUTS (vg)(gf).....	8
WARM LENTILS(vg)(gf).....	6
POBLANO MASHED POTATOES (v)(gf).....	6
SOUP .....	4
SALAD	
house .....	4
chopped .....	6
FRIES	
hand cut .....	3/5
truffle .....	5
sweet potato .....	4.5/6.5

### starters

- GLUTEN FREE KEFTA KABOBS (gf) | 13  
lamb & beef kefta, sundried tomato pesto, cucumber, olives, dill yogurt
- BRUSSEL SPROUTS & STRACCIATELLA (v)(gf) | 12  
roasted brussels sprouts, creamy stracciatella cheese, pine nut gremolata, maple sherry gastrique
- MED DIPS (v) | 12  
smoked hummus (chickpeas, tahini, og evoo), pine nuts, olive tapenade (olives, roasted red peppers, garlic, evoo) spicy feta (feta, giardiniera, cream cheese, herbs), house pickles, grilled pita (contains dairy)  
(gf) - no pita, sub veg (vg) - no pita, sub veg, no feta
- SMOKED HUMMUS & PINE NUT GREMOLATA (v) | 10  
pita chips & hummus (chickpeas, tahini, og evoo)  
(vg)(gf) - served with veggies
- BURRATA (v) | 12  
creamy mozzarella, heirloom tomatoes, artisan sourdough, sundried tomato pesto, balsamic, fresh herbs  
(gf) - sub gluten free bread \$2
- TRUFFLE FRIES (v) | 5  
hand cut fries, parmesan cheese, truffle aioli (egg yolks, oil, truffle oil)

### salads

- add 5 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 (contains gluten), sliced golden beets, candied walnuts, dried cranberries, organic spring greens, maple sherry vinaigrette (sherry vinegar, non gmo oil blend, maple syrup, dijon, herbs)
- SOLSTICE SALAD (gf)(v) | 12  
quinoa, roasted butternut squash, pear, feta cheese, pistachios, arugula & romaine, pickled red onion, white goddess & balsamic glaze

- VEGAN "CHICKEN" BURGER (v)(vg) | 14  
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) | 14  
beyond 'beef' burger, balsamic caramelized onions, mushrooms, vegan mayo, vegan bun, sweet fries
- GARDEN VARIETY (v)(vg)(gf) | 18  
spaghetti squash, parsnip puree, roasted carrots, broccoli, spinach, sundried tomato pesto
- ZEN TACOS (v)(vg) | 13.5  
blackened zucchini, red peppers, butternut squash, potatoes, jalapeño pickled corn, guajillo horseradish cream (vegan mayo, guajillo pepper, horseradish), corn tortilla (corn, lime)
- OMG BURGER (v)(vg) | 13.5  
quinoa & veggie patty (contains walnuts), hummus, avocado, pickled red onions, vegan bun
- VEGAN CHICKEN TACOS (v)(vg) | 14  
sweet glaze (liquid amino, pineapple, sugar), peanut butter slaw (peanut butter, sesame oil), fresno chile, corn tortillas (corn, lime)
- SHORT RIBS (gf) | 27  
tender grass fed short rib with a roasted chicory rub, creamy polenta, wild mushrooms, brussels sprouts, maple sherry gastrique
- THE BLACKBIRD (gf) | 22  
lightly spiced chicken breast, spaghetti squash, zucchini, potatoes, roasted red pepper, sundried tomatoes, mushroom cream sauce

- LAMB SHANK (gf) | 24 \*\*please allow extra time\*\*  
braised australian lamb, french lentils, carrots, broccoli, confit fennel, lamb reduction
- PAN ROASTED SALMON (gf) | 28  
wild salmon, spaghetti squash, parsnip puree, roasted carrots, broccoli, pesto, spinach
- BISTRO FILET (gf) | 28  
fingerling potatoes, confit fennel, applewood smoked bacon, guajillo horseradish aioli
- GLUTEN FREE SMOQUE MAC & CHEESE (gf) | 23  
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

children 16 and under 20% off entrees  
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.  
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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.  
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Harvest Room does not have a gluten free kitchen and cannot guarantee that cross contamination may occur.