



starters

- KEFTA KABOBS | 13**
lamb & beef kefta, cucumber & olive, sundried tomato pesto, dill yogurt, pita
- BURRATA | 12**
creamy mozzarella, heirloom tomatoes, toasted sourdough, sundried tomato pesto, balsamic, fresh herbs
- BRUSSELS SPROUTS & STRACCIATELLA | 12**
roasted brussels sprouts, creamy Stracciatella cheese, pine nut gremolata, maple sherry vinaigrette
- BAKED CRAB CAKE | 14**
HR special sauce, arugula salad
- MED DIPS | 12**
smoked hummus & pine nut gremolata, olive tapenade, spicy feta, house pickles, grilled pita
- SMOKED SALMON DIP | 14**
house smoked faroe salmon, chili peppers, 4 cheese blend, harvest sourdough
- 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, chickpeas, 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
- SOLSTICE SALAD | 12**
quinoa, roasted butternut squash, pear, pistachios, arugula & romaine, feta, pickled red onion, white goddess & balsamic vinaigrette

BOOZY BRUNCH

- ENDLESS MIMS & MARYS | 23**
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 | 29**
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 | 9**
house bloody (clamato base)
OR McClures Gluten Free/Vegan
- KENTUCKY COFFEE | 9**
lavazza coffee with buffalo trace bourbon cream

burgers & such

we proudly serve 100% grass fed beef from Strauss Farms. sandwiches come with choice of soup or hand cut french fries; sweet fries add 1.5
** items served a la carte **

- SHORT RIB TACOS | 15**
sweet glazed grass fed short rib tacos, peanut butter superslaw, fresno chilis
- ZEN TACOS | 12**
blackened zucchini, red peppers, butternut squash, potatoes, jalapeño pickled corn, guajillo horseradish aioli
- THE MA | 13**
Ma...meatloaf!! Chicken meatloaf wrapped in bacon, deep fried & topped with crispy onions, lemon pepper aioli
- **NAKED BIRD | 13**
simply grilled chicken breast served with side salad of arugula, organic spring greens, quinoa, butternut squash, pear, white goddess
- 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 | 13**
three mini grass fed beef burgers, merkts cheddar, caramelized onion
- LAZARUS | 13**
house made roast beef, guajillo horseradish aioli, swiss cheese, organic sauerkraut, griddled rye bread, choice of hand cut fries or daily soup
- THE HARVEST ROOM PUMA | 15.5**
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 | 9.5
- THE HEARTY HAVARTI PANINI | 11**
hummus, arugula, avocado, tomato, havarti, pesto, sourdough. Half panini & cup of soup | 9

sides

SOUP OF THE DAY4	SEASONAL VEGETABLES5
SMALL CHOPPED SALAD.....6	FRESH FRUIT4
HOUSE SALAD4	PASTA N CHEESE6
TRUFFLE FRIES.....5	INDIE SOUTH SLIDER4
with parmesan cheese	
HANDCUT FRIES3/5	
SWEET POTATO FRIES4.5/6.5	

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 4, pregnant women and other highly susceptible individuals

-- Please notify your server with any allergies or dietary concerns as you feel comfortable.