

Easter Lunch Options

served from 12 noon to 5 pm

APPETIZERS & SALAD

SCOTCH EGGS | 12

two hard boiled eggs wrapped in our house made pork sage sausage and panko, fried golden, pesto, dijonaise drizzle

MEDITERRANEAN DIPS (V) | 12

smoked hummus & pine nuts, olive tapenade, spicy, house pickles, grilled pita (contains dairy)
(gf) - no pita, sub veg (vg) - no pita, sub veg, no feta

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

ENTREES

PAN ROASTED SALMON (GF) | 28

wild salmon, spaghetti squash, parsnip puree, roasted carrots, broccoli, pesto, spinach

CORN & BACON RISOTTO (GF) | 19

roasted corn, uncured bacon, roasted red pepper cream, butter & feta cheese

PAPPARDELLE PASTA (V) | 21

sundried tomato pesto cream, butternut squash, spinach, wild mushrooms, sage & lemon zest, grana cheese
(GF - sub gf pasta +\$2)

GARDEN VARIETY (VG, V, GF) | 18

spaghetti squash, parsnip puree, roasted carrots, broccoli, spinach, sundried tomato pesto

BAKED CRAB CAKE | 14

arugula salad, HR special sauce

BURRATA (v) | 12

creamy mozzarella, heirloom tomatoes, artisan sourdough, sundried tomato pesto, balsamic, fresh herbs
(gf) - sub gluten free bread \$2

GOLDEN BEET & GOAT FRITTER SALAD (V) | 12

four herbed goat cheese fritters, sliced golden beets, candied walnuts, dried cranberries, organic spring greens, maple sherry vinaigrette
(Vegan/GF - no goat fritters)

LAMB SHANK (GF) | 24

braised australian lamb, french lentils, carrots, broccoli, confit fennel, lamb reduction

PRIME RIB (GF) | 35

herb rubbed grass fed prime rib, horseradish cream, fingerling potatoes, grilled spring asparagus, natural jus

HONEY BAKED HAM (GF) | 20

pasture raised, nitrate free ham, spring vegetables, honey glazed organic carrots

SANDWICHES

PUMA BURGER | 15.5

grass fed beef, aged cheddar, chipotle mayo, uncured bacon, crispy onions brioche bun, French fries

CHICKEN NORRIS | 14

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

THE CHARLATAN (VG)(V) | 13.5

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

OMG BURGER (v)(vg) | 13.5

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

BOOZY BRUNCH

BLOODY WORKS | 14

our famous bloody mary (clamato base) topped with an indie south slider, piece of bacon, and slice of turkey sausage
add a scotch egg for \$5

MIMOSA FOR ALL | 29

bottle of moscato or prosecco, 9 oz carafe of oj

HR BLOODY MARY | 9

house bloody (clamato base) OR McClures Gluten Free/Vegan

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)

BRUNCH PUNCH | 10

ask your server for monthly choice

KENTUCKY COFFEE | 9

lavazza coffee with buffalo trace bourbon cream

DESSERTS

VANILLA ROSE | 9

buttercream frosting, rose petals

CARMELITA (V) | 9

layers of chocolate & salted caramel, vanilla infused organic oats

CHOCOLATE HIBISCUS | 9

champagne cream cheese frosting

GF/VG BROWNIE | 8

warm chocolatey brownie, topped with vanilla ice cream (GF only)

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

20% gratuity added to parties of 4 or more. 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 cross contamination will not occur.