



brunch

CHICKEN & BISCUITS | 14.5 served til 2pm
fried chicken, jalapeno honey, homemade biscuits & sausage gravy

SPRING BAKE | 11
biscuit bottom egg caserole with broccoli, leeks, roasted red pepper, cheese, herbs, sundried tomato pesto, served with choice of hash browns

CROQUE MESSY | 13.5
brisket jam grilled cheese on challah bread with smoked gouda & havarti, thin sliced ham, poached eggs, hollandaise, crispy sage & choice of potatoes

CRAB CAKE BENEDICT | 14.5
crispy crab cakes, english muffin, poached eggs, hollandaise, choice of potatoes

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, olive tapenade, spicy feta, house pickles, grilled pita

CEVICHE TOWER | 15
tuna & whitefish ceviche with avocado, tomatoes, onion, crispy pita

SCOTCH EGGS | 12
two hard boiled eggs wrapped in pork sausage and panko, fried golden, pesto, drizzle of dijonaise

salads

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

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 **

WALLEYE | 26
millet ancient grain, cherry tomatoes, spinach, asparagus, yogurt sauce, ginger pesto

SHORTRIB GNOCCHI | 28
walnuts, arugula, sun dried tomatoes, mushroom, fresno chili, horseradish crema

ADOBO CHICKEN | 20
sweet amino glaze, fingerling potatoes, roasted carrots

PRIME RIB (GF) | 35
grass fed prime rib, horseradish cream, roasted fingerling potatoes, asparagus

FARFALLE PASTA | 18
wild mushroom, broccoli, red pepper, purple cauliflower, english pea beurre blanc

PAN ROASTED SALMON (GF) | 28
wild salmon, spaghetti squash, parsnip puree, roasted carrots, broccoli, pesto, spinach

SMOQUE MAC & CHEESE | 21.5 *Award Winning*
14-hour smoked grass fed brisket, roasted jalapeños, four-cheese sauce, strawberry bbq, toasted panko

ZEN TACOS | 12
blackened zucchini, red peppers, butternut squash, potatoes, jalapeño pickled corn, guajillo horseradish 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

THE HARVEST ROOM PUMA | 15.5
grass fed burger, aged cheddar, chipotle mayo, applewood smoked uncured bacon, crispy onions, brioche bun

sides

SOUP OF THE DAY	4	SEASONAL VEGETABLES	5
SMALL CHOPPED SALAD.....	6	FRESH FRUIT	4
HOUSE SALAD	4	PASTA N CHEESE	6
TRUFFLE FRIES.....	5	INDIE SOUTH SLIDER	4
with parmesan cheese			
HANDCUT FRIES	3/5		
SWEET POTATO FRIES	4.5/6.5		

EXECUTIVE CHEF ALBERTO MARTINEZ

Dietary restrictions menu available upon request. 20% service charge added to parties of 4 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.