



house specials

breakfast appetizers

- SHEET PAN POUTINE | 16**
french fries, sausage gravy, applewood smoked bacon, chicken chorizo, smoked gouda, poblano peppers, giardiniera, crispy onions, eggs over easy
- SCOTCH EGGS | 13.5**
two boiled eggs wrapped in pork sausage and panko, fried crispy, pesto & dijonaise
- MONKEY BREAD | 12.5**
our unique creation of soft, sweet bread with cinnamon sugar, pecans, & cream cheese dip
- STICKY BREAD PUDDING | 8**
house caramel sauce
- LOUKOUMADES | 9 (starting at 11am)**
crispy golden fried dough with cinnamon honey - half order | 5

eggs

All of our egg dishes are made with Farmers Hen House free range eggs and are served with choice of potatoes and toast or pancakes. Buttermilk biscuit \$1.

- HARVEST BREAKFAST | 9**
two eggs any style, choice of potatoes, toast or pancakes
- HUNTERS BREAKFAST | 12**
harvest breakfast & choice of meat: uncured bacon, maple turkey sausage, sage pork sausage or ham, choice of potatoes, toast or pancakes
- HASH N EGGS | 13**
house made smoked brisket hash with your choice of two eggs, & toast or pancakes
- STEAK N EGGS | 23**
grass fed skirt steak, 2 free range eggs your way, choice of hash browns, toast or cakes
- FIVE SUNS OMELET | 12.5**
blackened zucchini, roasted red peppers, potatoes, butternut squash, spicy feta cheese, pickled corn, choice of potatoes, toast or pancakes
- BARN JAM OMELET | 14.5**
applewood uncured bacon, chicken chorizo, smoked brisket jam, roasted red peppers, queso fresco, choice of potatoes, toast or pancakes
- WHITE FOREST OMELET | 12.5**
egg whites, sliced mushroom, roasted red peppers, spinach, white cheddar, choice of potatoes, toast or pancakes
- PEASANT SKILLET | 13**
roasted butternut squash, spinach, roasted red peppers, feta cheese, choice of hash browns and eggs your way
- MOUNT BISCUIT SKILLET | 15.5**
smoked brisket hash, bell peppers, onions, eggs your way, sausage gravy, spicy sriracha swirl, open faced buttermilk biscuit
- BANGERS & BRAVAS SKILLET | 15**
Big Fork bacon sausage, spanish style potatoes, house chicken chorizo, queso fresco, avocado, peppers, onions, eggs your way
- HUNTERS SKILLET | 14**
pork sausage, bacon, red & green bell peppers, onions, mushrooms, cheddar cheese, eggs your way, choice of hash

- BUILD YOUR OWN OMELET | 10**
five free range eggs and you add the rest: Each additional item .75 cents
onion, mushroom, bell pepper, tomatoes, spinach, roasted red peppers, black beans, white cheddar, havarti or swiss; \$1.50 - add avocado, smoke gouda, goat cheese, feta, ham, uncured bacon, pork sausage, turkey sausage, chicken chorizo.

cakes & such

- CINNAMON ROLL STACK | 12**
six cinnamon swirled pancakes stacked high, sweet creamy drizzle, cinnamon
- HOMEMADE WAFFLE | 9**
golden belgian waffle, maple syrup, whipped butter, powdered sugar
- HARVEST FRENCH TOAST | 9**
graham cracker crusted, powdered sugar, cinnamon streusel
- CAKES - SMALL (three pancakes) | 6.5 LARGE (five pancakes) | 8**

Dietary restrictions menu available upon request. 20% service charge added to parties of 4 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 4, pregnant women and other highly susceptible individuals

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Please notify your server with any allergies or dietary concerns as you feel comfortable.
Max table time 1.5 hours

- BRAVOCADO TOAST | 10**
griddled english muffin, avocado, white goddess dressing, mozzarella, heirloom tomatoes, pickled red onion black salt. add two eggs | 3
- RANCHERO BURRITO | 12**
scrambled eggs, hand cut fries, green chiles, queso fresco, black beans, chicken chorizo, ranchero sauce & sour cream
- HOMEMADE BISCUITS & GRAVY | 9.5**
two house biscuits with our homemade sausage gravy. add two eggs | 3
- CHICKEN & BISCUITS | 15.5**
fried antibiotic free chicken, jalapeno honey, homemade biscuits & sausage gravy
- CHICKEN & WAFFLE | 16.5 (allow extra time)**
BACON infused waffle, fried antibiotic free chicken breast, maple caramel reduction
- ORGANIC OATMEAL w/ BROWN SUGAR & CREAM | 5.5**
.50 ea. - dried cranberries, raisins, brown sugar, daily jam, banana, cinnamon streusel
1.00 ea. - michigan honey, seasonal fruit, house granola, coconut flakes, ground flaxseed

eggs & such

- BREAKFAST TACOS | 13.5**
2 tacos with scrambled eggs, house made chicken chorizo, poblano peppers, guajillo cream, pickled corn, black beans, queso fresco cheese, choice of hash browns
- ARTEMIS SANDWICH | 15**
house made lamb and beef kefta patty, pickled relish chili mayo, scrambled eggs, smoked hummus, dill yogurt, soft bun, choice of potatoes
- EGGS ZENEDICT | 14**
blackened zucchini, red peppers, butternut squash & potatoes, poached eggs, english muffin, hollandaise & guajillo aioli, choice of potatoes
- SUPERNOVA BENEDICT | 16.5**
house smoked salmon, chili paste, tomatoes, avocado, caper hollandaise, poached eggs, english muffin, choice of potatoes
- CROQUE MESSY | 15**
brisket jam grilled cheese on challah bread with smoked gouda & havarti, thin sliced ham, poached eggs, hollandaise & choice of potatoes
- HARVEST MOON | 11.5**
croissant sandwich with fried egg, white cheddar, choice of uncured bacon, turkey or pork sausage, and choice of potatoes
- SCOTCH EGGS | 15.5**
two hard boiled eggs wrapped in pork sausage and panko, fried golden, pesto, drizzle of dijonaise, choice of potatoes
- HUEVOS RANCHEROS | 12**
eggs sunny side up, black beans, red onions, avocado, queso fresco, fresh cilantro, ranchero sauce, flour tortilla, choice of potatoes
add chicken chorizo | \$2 OR jalapeno | 50 cents

sides

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|------------------------------|-----|----------------------------|-----|
| SCOTCH EGG | 6.5 | BISCUIT | 4 |
| UNCURED BACON | 5 | SAUSAGE GRAVY | 4.5 |
| MAPLE TURKEY SAUSAGE | 5 | FRESH FRUIT | 5 |
| SAGE PORK SAUSAGE | 5 | SMOKED BRISKET HASH | 6 |
| HAM | 5 | HASH BROWNS | 3.5 |
| ONE EGG | 2 | SWEET POTATO HASH | 4 |
| EGG WHITE UPCHARGE | 2.5 | with peppers and onions | |
| TOAST | 3 | EGG & CHEESE SANDWICH..... | 5 |
| SIDE CINNAMON ROLL STACK ... | 6.5 | on croissant | 8 |
| | | CROISSANT | 4.5 |

Our concept is simple: to provide our customers with the highest quality food in the most pure and natural way, from scratch. Our jams, dressings, soups, pickles, french fries, teas, and many, many more items are made in house. We only serve antibiotic/hormone free, pasture raised meats, free range eggs, homemade sausages, hand crafted teas, non GMO canola oil, and organic EVOO. We create our own syrups and mixes for our house cocktails, such as lavender honey simple syrup and lemon verbena syrup using only organic sugar.

Knowing where your food comes from is not a radical idea, but a tradition rounded in using the freshest ingredients locally: which is why we strive to use small family farms and vendors. Currently, we are sourcing many high quality specialty items, such as non GMO free range eggs from Farmer Hen House, grass fed beef from Strauss Farm & gluten free pancakes and desserts from Sweet Ali's, and much of our produce during the growing season from Zeldenrust.

Our passion is founded in a pure way. Our beliefs are steeped in these simple concepts. This is who we are, pure and simple. Taste the goodness of Harvest Room.

Christ & Carri Sirigas, proprietors



starters

- KEFTA KABOBS | 14**
lamb & beef kefta, cucumber & olive, sundried tomato pesto, dill yogurt, pita
- BURRATA | 13.5**
creamy mozzarella, heirloom tomatoes, toasted sourdough, sundried tomato pesto, balsamic, fresh herbs
- BRUSSELS SPROUTS & STRACCIATELLA | 13.5**
roasted brussels sprouts, creamy Stracciatella cheese, pine nut gremolata, maple sherry gastrique
- MED DIPS | 13**
smoked hummus, olive tapenade, spicy feta, house pickles, grilled pita
- SMOKED SALMON DIP | 15.5**
house smoked faroe salmon, chili peppers, 4 cheese blend, harvest sourdough
- SCOTCH EGGS | 13.5**
two hard boiled eggs wrapped in pork sausage and panko, fried golden, pesto, drizzle of dijonnaise

salads

- add 4oz. of grilled chicken (\$5.5), praegers "chicken" (\$7)

- ROASTED GOLDEN BEET | 14**
four herbed goat cheese fritters, sliced golden beets, candied walnuts, dried cranberries, organic spring greens, maple sherry vinaigrette
- VEGAN CHOPPED | 13**
organic spring greens, romaine hearts, daiya vegan cheese, chickpeas, pepita seeds, avocado, dried cranberries, maple sherry vinaigrette
- HARVEST CHOPPED WITH SMOKED CHICKEN | 15**
smoked chicken, romaine hearts, queso fresco, black beans, pepita seeds, diced red pepper, chipotle ranch
- SOLSTICE SALAD | 13.5**
quinoa, roasted butternut squash, pear, pistachios, arugula & romaine, feta, pickled red onion, white goddess & balsamic glaze

BOOZY BRUNCH

- ENDLESS MIMS & MARYS | 26**
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 | 15**
our famous bloody mary topped with an indie south slider, piece of bacon, and slice of turkey sausage (add a scotch egg for \$6)
- HR BLOODY MARY | 10**
house bloody (clamato base)
OR McClures Gluten Free/Vegan
- KENTUCKY COFFEE | 10**
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 | 16.5**
sweet glazed grass fed short rib tacos, superslaw, fresno chilis
- ZEN TACOS | 14**
blackened zucchini, red peppers, butternut squash, potatoes, jalapeño pickled corn, guajillo horseradish aioli
- **NAKED BIRD | 14.5**
simply grilled chicken breast served with side salad of arugula, organic spring greens, quinoa, butternut squash, pear, white goddess
- CHARLATAN | 15**
beyond 'beef' burger (veggie burger), balsamic caramelized onions, mushrooms, vegan mayo, vegan bun, sweet potato fries
- LEVEL UP TURKEY BURGER | 15.5**
double patty turkey burger, smoked brisket jam, pickled jalapenos, smoked gouda, HR special sauce, brioche bun
- CHICKEN NORRIS | 15.5**
buttermilk battered chicken breast, cilantro aioli, cilantro ranch, havarti cheese, jalapenos, fried onions, brioche bun
- SOUTH SLIDERS | 14.5**
three mini grass fed beef burgers, merkts cheddar, caramelized onion
- LAZARUS | 14.5**
house made roast beef, guajillo horseradish aioli, swiss cheese, organic sauerkraut, griddled rye bread
- THE HARVEST ROOM PUMA | 17**
grass fed burger, aged cheddar, chipotle mayo, applewood smoked uncured bacon, crispy onions, brioche bun
- WHITEFISH SANDWICH | 16.5**
beer battered whitefish, super slaw, HR special sauce, brioche bun
- **CHICKEN & WAFFLE | 16.5 (allow extra time)**
BACON infused waffle, fried chicken breast, maple caramel
- SMOKED CHICKEN PANINI | 13.5**
smoked chicken, uncured bacon, caramelized onions, chipotle cream, smoked gouda, sourdough. Half panini & cup of soup | 9.5
- THE HEARTY HAVARTI PANINI | 13**
hummus, arugula, avocado, tomato, havarti, pesto, sourdough. Half panini & cup of soup | 9

sides

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|--------------------------|-----|--------------------------|---|
| SOUP OF THE DAY | 5 | SEASONAL VEGETABLES..... | 6 |
| SMALL CHOPPED SALAD..... | 6.5 | FRESH FRUIT | 5 |
| HOUSE SALAD | 4.5 | PASTA N CHEESE..... | 7 |
| TRUFFLE FRIES..... | 6 | INDIE SOUTH SLIDER | 5 |
| with parmesan cheese | | | |
| HANDCUT FRIES | 4/6 | | |
| SWEET POTATO FRIES | 5/7 | | |

EXECUTIVE CHEF ALBERTO MARTINEZ

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