

# Easter Lunch Options

served from 12 noon to 5 pm

## APPETIZERS & SALAD

### SCOTCH EGGS | 13.5

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

### MEDITERRANEAN DIPS (V) | 13

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) | 15

smoked chicken, romaine hearts, queso fresco, black beans, pepita seeds, diced red pepper, chipotle ranch  
(V) - without chicken

### MONKEY BREAD | 12.5

soft cinnamon pecan baked bread, creamy dipping sauce

### BURRATA (v) | 13.5

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

### GOLDEN BEET & GOAT FRITTER SALAD (V) | 14

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

## ENTREES

### PAN ROASTED SALMON | 29

roasted rainbow carrots, caramelized cipolini onions and fennel, champagne vinegar agrodolce, rice pilaf

### PRIME RIB (GF) | 38

herb rubbed grass fed prime rib, bearnaise sauce, parmesan potatoes, grilled spring asparagus, natural jus

### PASTA PRIMAVERA (V) | 23

spring peas, asparagus, fresh spinach, celery leaf, cherry tomatoes, fresh herbs, farfalle pasta, lemon cream sauce  
(GF - sub gf pasta +\$2; VEGAN SUB PESTO SAUCE)

### LEG OF LAMB (GF) | 24

braised australian lamb, roasted spring vegetables, fingerling potatoes

### HERBED CHICKEN BREAST | 21

stone ground mustard & fresh tarragon, parsley, chive caper cream sauce, roasted spring vegetables, rice pilaf

### HONEY BAKED HAM (GF) | 23

pasture raised, nitrate free ham with mustard glaze, green beans, gruyere & cheddar scalloped potatoes

### GARDEN VARIETY (VG, V, GF) | 18

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

## SANDWICHES

### PUMA BURGER | 17

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

### CHICKEN NORRIS | 15.5

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

### THE CHARLATAN (VG)(V) | 15

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

### OMG BURGER (v)(vg) | 14.5

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

## BOOZY BRUNCH

### BLOODY WORKS | 15

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 | 10

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

### 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)

### BRUNCH PUNCH | 10

ask your server for monthly choice

### KENTUCKY COFFEE | 10

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. 3% credit card fee on all credit/debit cards. 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.