



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
- SHRIMP COCKTAIL | 15
4 pieces wild caught shrimp, roasted red pepper sauce
- MED DIPS | 13
smoked hummus, olive tapenade, spicy feta, house pickles, grilled pita
- MONKEY BREAD | 11
our unique creation of soft, sweet bread with cinnamon sugar, pecans, & cream cheese dip
- SCOTCH EGGS | 13.5
two hard boiled eggs wrapped in pork sausage and panko, fried golden, pesto, drizzle of dijonaise

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 **

- CACIO E PEPE PASTA | 17
simple & traditional cheese and black pepper fettucine
add grilled chicken | 5.5
- SHORTRIB PAVE | 29
tender, grass fed chicory crusted short ribs, trumpet mushrooms, sweet potato bacon pave
- KOREAN CHICKEN THIGH | 23
korean BBQ chicken thighs, green chili & lemongrass rice, peanut butter cabbage salad

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

- PRIME RIB (GF) | 40
grass fed prime rib, roasted red pepper horseradish cream, mashed potatoes, asparagus corn medley
- MEDITERRANEAN SHRIMP COUSCOUS | 25
wild caught gulf shrimp, kalamata olives, cucumber, red onion, cherry tomatoes, mint, israeli couscous, feta, jicama
- PAN ROASTED SALMON (GF) | 29
riced cauliflower & asparagus succotash hash, mango chili basil sauce
- SMOQUE MAC & CHEESE | 22 *Award Winning*
14-hour smoked grass fed brisket, roasted jalapeños, four-cheese sauce, strawberry bbq, toasted panko

desserts

- MOTHERS DAY TREAT | 17
large portion for sharing - choice of chocolate espresso cake OR walnut crusted cheesecake, served with chocolate covered strawberries and macaroons

- 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
- THE HARVEST ROOM PUMA | 17
grass fed burger, aged cheddar, chipotle mayo, applewood smoked uncured bacon, crispy onions, brioche bun

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 | 15
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 | 10
house bloody (clamato base)
OR McClures Gluten Free/Vegan
- KENTUCKY COFFEE | 10
lavazza coffee with buffalo trace bourbon cream

sides

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|-----------------------------|----------------------------|
| SOUP OF THE DAY5 | SEASONAL VEGETABLES..... 6 |
| SMALL CHOPPED SALAD.....6.5 | FRESH FRUIT 5 |
| HOUSE SALAD4.5 | PASTA N CHEESE..... 7 |
| TRUFFLE FRIES.....6 | INDIE SOUTH SLIDER 5 |
| with parmesan cheese | |
| HANDCUT FRIES4/6 | |
| SWEET POTATO FRIES5/7 | |

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. Table time maximum is 1.5 hours. 3.5% credit card fee applies to all credit/debit cards.