



house specials

breakfast appetizers

- SHEET PAN POUTINE | 17
French fries, pork sausage gravy, applewood smoked bacon, chicken chorizo, smoked gouda, poblano peppers, spicy giardiniera, crispy fried onions, eggs over easy
SCOTCH EGGS | 14
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 | 10
two eggs your way, choice of potatoes & toast or pancakes
HUNTERS BREAKFAST | 13
harvest breakfast & choice of meat: uncured bacon, maple turkey sausage, sage pork sausage or ham, choice of potatoes & toast or pancakes
HASH N EGGS | 14
house made smoked brisket hash with two eggs your way & toast or pancakes
STEAK N EGGS | 24
grass fed skirt steak, 2 free range eggs your way, choice of potatoes & toast or pancakes
BARN JAM OMELET | 15.5
applewood uncured bacon, chicken chorizo, smoked brisket jam, roasted red peppers, queso fresco, choice of potatoes & toast or pancakes
WHITE FOREST OMELET | 13.5
egg whites, sliced mushroom, roasted red peppers, spinach, white cheddar, choice of potatoes & toast or pancakes
NATIVE SMASH OMELET | 14
riced cauliflower, asparagus, baby green chickpeas, bell pepper, corn, broccoli, jalapeno puree, guajillo aioli, choice of potatoes, toast or pancakes
STEAK & SMASH SKILLET | 18
grass fed skirt steak, asparagus, asparagus, baby green chickpeas, bell pepper, corn, broccoli, riced cauliflower hash, Korean BBQ hollandaise, eggs your way, toast or pancakes
PEASANT SKILLET | 14
roasted butternut squash, spinach, roasted red peppers, feta cheese, eggs your way, choice of potatoes & toast or pancakes
MOUNT BISCUIT SKILLET | 16
smoked brisket hash, bell peppers, onions, eggs your way, pork sausage gravy, spicy sriracha swirl, open faced buttermilk biscuit, eggs your way

- BANGERS & BRAVAS SKILLET | 16
Big Fork bacon sausage, Spanish style potatoes, house chicken chorizo, queso fresco, avocado, peppers, onions, eggs your way & toast or pancakes
HUNTERS SKILLET | 15
pork sausage, bacon, red & green bell peppers, onions, mushrooms, cheddar cheese, eggs your way, choice of potatoes & toast or pancakes
BUILD YOUR OWN OMELET | 11
five free range eggs and you add the rest:
Each additional item .75 cents - add onion, mushroom, bell pepper, tomatoes, spinach, roasted red peppers, black beans, white cheddar, havarti or swiss
\$1.50 - add avocado, roasted butternut squash, smoked gouda, goat cheese, feta, ham, uncured bacon, sage pork sausage, maple turkey sausage, chicken chorizo

cakes & such

- CINNAMON ROLL STACK | 12
six cinnamon swirled pancakes stacked high, sweet cream cheese drizzle, cinnamon sugar
HOMEMADE WAFFLE | 10
golden Belgian waffle, maple syrup, whipped butter, powdered sugar
HARVEST FRENCH TOAST | 10
graham cracker crusted, powdered sugar, cinnamon streusel
CAKES - SMALL (three pancakes) | 6.5 LARGE (five pancakes) | 8

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- BRAVOCADO TOAST | 11
griddled English muffin, avocado, white goddess dressing, fresh mozzarella, heirloom tomatoes, pickled red onion, black sea salt. - add two eggs | 3
RANCHERO BURRITO | 13
scrambled eggs, hand cut fries, green chiles, queso fresco, black beans, chicken chorizo, ranchero sauce & sour cream
HOMEMADE BISCUITS & GRAVY | 11
two house made biscuits with our homemade pork sausage gravy - add two eggs | 3
CHICKEN & BISCUITS | 16
antibiotic free chicken tenders, jalapeño honey, homemade biscuits & pork sausage gravy
CHICKEN & WAFFLE | 16.5 (allow extra time)
bacon infused waffle, antibiotic free chicken tenders, maple caramel reduction
ORGANIC OATMEAL w/ BROWN SUGAR & CREAM | 5.5
.50 ea. - dried cranberries, raisins, daily jam, banana, cinnamon streusel
1.00 ea. - Michigan honey, seasonal fruit, house granola, coconut flakes, ground flaxseed

eggs & such

- BREAKFAST TACOS | 14
2 tacos with scrambled eggs, house made chicken chorizo, poblano peppers, guajillo cream, pickled jalapeño, corn, black beans, queso fresco cheese, choice of potatoes
BELLY BENNY | 16
Heritage pork belly, house made sage pork sausage, broccoli, shallots, poached eggs, honey chipotle hollandaise, buttermilk biscuit, choice of potatoes
EGGS ZENEDICT | 15
blackened zucchini, red peppers, butternut squash & potatoes, poached eggs, english muffin, hollandaise & guajillo aioli, choice of potatoes
BRISKET BENEDICT | 16.5
12 hour smoked grass fed beef brisket, Korean BBQ hollandaise, poached eggs, herbed focaccia, choice of potatoes
CROQUE MESSY | 16
brisket jam grilled cheese on challah bread with smoked gouda & havarti, thin sliced ham, poached eggs, hollandaise & choice of potatoes
HARVEST MOON | 13
croissant sandwich with fried egg, white cheddar, choice of uncured bacon, ham maple turkey or pork sage sausage & choice of potatoes
SCOTCH EGGS | 16.5
two hard boiled eggs wrapped in house made sage pork sausage and panko, fried golden, pesto, drizzle of dijonaise, choice of potatoes
HUEVOS RANCHEROS | 13
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 jalapeños | 50 cents

sides

Table with 2 columns of side items and prices: SCOTCH EGG 7, UNCURED BACON 5, MAPLE TURKEY SAUSAGE 5, SAGE PORK SAUSAGE 5, HAM 5, ONE EGG 2, EGG WHITE UPCHARGE 2.5, TOAST / PANCAKE (2) 3.5, SIDE CINNAMON ROLL STACK 6.5, BUTTERMILK BISCUIT 4, PORK SAUSAGE GRAVY 4.5, FRESH FRUIT 5, SMOKED BRISKET HASH 6, HASH BROWNS 4, SWEET POTATO HASH 5, with peppers and onions, EGG & CHEESE SANDWICH 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 and herbs.

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 | 16**
lamb & beef kefta, olive, cucumber, tomato, red onion, dill yogurt, grilled pita
- BURRATA | 14.5**
creamy mozzarella, heirloom tomatoes, artisan sourdough, sundried tomato pesto, balsamic glaze, fresh herbs
- BRUSSELS SPROUTS & STRACCIATELLA | 14.5**
roasted brussels sprouts, creamy stracciatella cheese, mushrooms, fresno chile peppers, maple sherry gastrique
- SHORT RIB ELOTES | 16**
tender grass fed short ribs, sweet amino glaze, Mexican street corn
- MED DIPS | 14**
smoked hummus, olive tapenade, spicy feta, house pickles, candied pecans, grilled pita
- SCOTCH EGGS | 14**
two hard boiled eggs wrapped in house made pork sage sausage and panko, fried golden, pesto, drizzle of dijonnaise

salads

- ROASTED GOLDEN BEET & GOAT FRITTER | 15**
four herbed goat cheese fritters, sliced golden beets, candied walnuts, dried cranberries, organic spring greens, maple sherry vinaigrette
- VEGAN CHOPPED | 14**
organic spring greens, romaine hearts, daiya vegan cheese, chickpeas, pepita seeds, avocado, dried cranberries, maple sherry vinaigrette
- HARVEST CHOPPED WITH SMOKED CHICKEN | 16**
smoked chicken, romaine hearts, queso fresco, black beans, pepita seeds, diced red peppers, chipotle ranch
- SOLSTICE SALAD | 14**
quinoa, roasted butternut squash, pear, arugula & romaine, feta, pickled red onion, white goddess vinaigrette & balsamic glaze
add grass fed skirt steak 12, Faroe Island salmon 12, three gulf shrimp 11, blackened chicken 6, OR vegan "chicken" 7

BOOZY BRUNCH

- ENDLESS MIMS & MARYS | 28**
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 | 31**
bottle of moscato or prosecco, 9 oz carafe of oj
- MIMOSA | 11**
prosecco or moscato
fresh squeezed OJ, tropical or mango
- BRUNCH PUNCH | 11**
ask your server for monthly choice
- BLOODY WORKS | 18**
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 | 11**
house bloody (clamato base)
OR McClures Gluten Free/Vegan
- HR BLOODY MARY JANE | 15**
house bloody (clamato base), vodka, 10 mg CBD
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 lettuce, tomato, house brined pickles upon request for sandwiches
**** items served a la carte ****

- PASTOR POLLO TACOS | 16**
chicken thigh al pastor tacos, pineapple pico de gallo, jalapeño cream
- ZEN TACOS | 14.5**
blackened zucchini, red peppers, butternut squash, potatoes, jalapeño pickled corn, guajillo horseradish aioli
- **NAKED BIRD | 14.5**
simply grilled antibiotic free chicken breast served with side salad of arugula, organic spring greens, quinoa, butternut squash, pear, white goddess vinaigrette
- CHARLATAN | 16**
beyond 'beef' burger (veggie burger), balsamic caramelized onions, mushrooms, vegan mayo, vegan bun, sweet potato fries
- LEVEL UP TURKEY BURGER | 16**
double patty turkey burger, smoked brisket jam, pickled jalapeños, smoked gouda, HR special sauce, brioche bun
- CHICKEN NORRIS | 16**
buttermilk battered fried chicken breast, cilantro aioli, cilantro ranch, havarti cheese, jalapeños, crispy fried onions, brioche bun
- SOUTH SLIDERS | 15.5**
three mini grass fed beef burgers, Merkt's cheddar, caramelized onions
- BRISKET SANDWICH | 16**
14 hour smoked grass fed brisket, Korean bbq sauce, creamy chipotle slaw, house brined pickles, crispy fried onions, brioche bun
- BOUGIE MAC BURGER | 15**
double grass fed beef patties, cheddar, house brined pickles, tomato, romaine, BG Mac sauce, brioche bun
- THE HARVEST ROOM PUMA | 18**
grass fed burger, aged cheddar, chipotle mayo, applewood smoked uncured bacon, crispy fried onions, brioche bun
- WHITEFISH SANDWICH | 17.5**
beer battered great lakes whitefish, super slaw, HR special sauce, brioche bun
- **CHICKEN & WAFFLE | 16.5 (allow extra time)**
bacon infused waffle, antibiotic free chicken tenders, maple caramel reduction
- SMOKED CHICKEN PANINI | 14.5**
smoked chicken, uncured bacon, caramelized onions, chipotle cream, smoked gouda, sourdough. Half panini & cup of soup | 10
- THE HEARTY HAVARTI PANINI | 14**
hummus, arugula, avocado, tomato, havarti, pesto, sourdough.
Half panini & cup of soup | 9

sides

SOUP OF THE DAY	5	SEASONAL VEGETABLES.....	6
SMALL CHOPPED SALAD.....	6.5	FRESH FRUIT	5
HOUSE SALAD	5	PASTA N CHEESE.....	7
TRUFFLE FRIES.....	9	INDIE SOUTH SLIDER	5
with parmesan cheese		BRUSSELS SPROUTS.....	9
HANDCUT FRIES	4/6	MEXICAN STREET CORN ELOTES...	8
SWEET POTATO FRIES	5.5/7.5	CREAMY CHIPOTLE SLAW.....	6

EXECUTIVE CHEF ALBERTO MARTINEZ

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