



vegetarian (v) / vegan (vg) / gluten free (gf)

entrées

Below is what Harvest Room offers for those with dietary restrictions. Since you are fully knowledgeable of your own dietary needs, when ordering vegan or GF we ask that you inform your server & please read the ingredients before ordering.

mondays

Half Off Wine Bottles

wednesdays

Hump Day Booty Night
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Half Price Booty Collins

thursdays

3 Floyds / 3 Bucks

fridays

Bourbon & Doughnuts

sides

SIDE FRUIT	5
BRUSSEL SPROUTS (vg)(gf).....	9
MEXICAN STREET CORN ELOTES (v)(GF)...	8
CREAMY CHIPOTLE SLAW (v)(gf).....	6
SOUP	5
SALAD	
house	5
chopped	6.5
FRIES	
hand cut	4/6
truffle with parmesan.....	9
sweet potato	5.5/7.5
SMASHED PARMESAN FINGERLINGS (V)...	6

starters

- GLUTEN FREE KEFTA KABOBS (gf) | 18
lamb & beef kefta, olive, cucumber, tomato, red onion, dill yogurt, GF bread
- BRUSSEL SPROUTS & STRACCIATELLA (v)(gf) | 14
roasted brussels sprouts, creamy stracciatella cheese, mushrooms, fresno chile peppers, maple sherry gastrique
- SHORT RIB ELOTES (GF) | 16
tender grass fed short ribs, sweet amino glaze, Mexican street corn
- MED DIPS (v) | 14
smoked hummus (chickpeas, tahini, og evoo), olive tapenade (olives, roasted red peppers, garlic, evoo) spicy feta (feta, giardiniera, cream cheese, herbs), house pickles, grilled pita (contains dairy), candied pecans (gf) - no pita, sub veg (vg) - no pita, sub veg, no feta
- SMOKED HUMMUS (v) | 12
grilled pita & hummus (chickpeas, tahini, og evoo) (vg)(gf) - served with veggies
- BURRATA (v) | 14.5
creamy mozzarella, heirloom tomatoes, artisan sourdough, sundried tomato pesto, balsamic glaze, fresh herbs (gf) - sub gluten free bread \$3.00
- TRUFFLE FRIES (v) | 9
hand cut fries, parmesan cheese, truffle aioli (egg yolks, oil, truffle oil)

salads

- add grass fed skirt steak 12, Faroe Island salmon 12, three gulf shrimp 11, blackened chicken 6, OR vegan "chicken" (soy & pea protein) 7*
- VEGAN CHOPPED WITH "CHICKEN" (v)(vg)(gf) | 17
"chicken breast" (Dr. Praegers) organic spring greens, romaine hearts, daiya vegan cheese, chick peas, pepita seeds, avocado, dried cranberries, maple sherry vinaigrette (sherry vinegar, non gmo oil blend, maple syrup, dijon, herbs)
- HARVEST CHOPPED WITH SMOKED CHICKEN (gf) | 16
smoked chicken, romaine hearts, queso fresco, black beans, pepita seeds, diced red pepper, chipotle ranch (v) - without chicken
- ROASTED GOLDEN BEET & GOAT FRITTER (v) | 15
herbed goat cheese fritters (contains gluten), sliced golden beets, candied walnuts, dried cranberries, organic spring greens, maple sherry vinaigrette (sherry vinegar, non gmo oil blend, maple syrup, dijon, herbs)

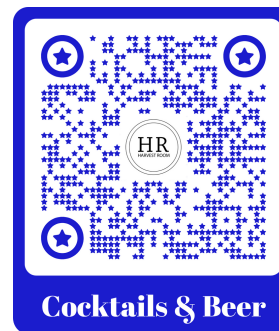
SOLSTICE (gf)(v) | 14
quinoa, roasted butternut squash, pear, feta cheese, arugula & romaine, pickled red onion, white goddess vinaigrette & balsamic glaze

children 16 and under 20% off entrees

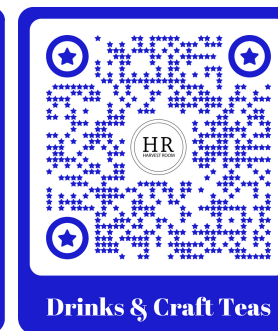
Shared entrée charge of \$2 per item ordered will be applied. Max table time 1.5 hours. 20% service charge added to parties of 4 or more. When using credit/debit cards a 3.5% service fee will be added. 2 card max per check. Max table time 1.5 hours

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 that cross contamination may occur.



Cocktails & Beer



Drinks & Craft Teas

NATIVE SMASH (v)(vg)(gf) | 19
riced cauliflower, corn and baby chickpea succotash, sweet amino glaze, green chile curry aioli (liquid aminos, pineapple, vegan mayo, spices)
add grass fed skirt steak 12, Faroe Island salmon 12, grilled or blackened chicken 6, three gulf shrimp 11, OR vegan "chicken" (vg- soy & pea protein) 7

WILD MUSHROOM TRUFFLED PAPPARDELLE (v) | 21
creamy wild mushroom sauce (cream, butter), oyster mushrooms, pappardelle pasta, truffle oil
sub GF pasta 3, add grass fed skirt steak 12, Faroe Island salmon 12, grilled or blackened chicken 6, three gulf shrimp 11, OR vegan "chicken" (vg- soy & pea protein) 7

CACIO E PEPE PASTA (v) | 17
simple & classic bucatini, pecorino & black pepper (butter, cheese)
sub GF pasta 3, add grass fed skirt steak 12, Faroe Island salmon 12, grilled or blackened chicken 6, three gulf shrimp 11, OR vegan "chicken" (vg- soy & pea protein) 7

SHORT RIBS (gf) | 29
tender grass fed chicory crusted boneless short ribs, butternut squash purée, brussels sprouts, mushrooms

PAN ROASTED SALMON (gf) | 30
Faroe Island salmon, riced cauliflower & asparagus succotash hash, mango chile basil glaze

GLUTEN FREE SMOQUE MAC & CHEESE (gf) | 25
14 hr smoked grass fed brisket, jalapeños, four cheese sauce (smoked gouda, cheddar, havarti, cream), strawberry bbq (ketchup, strawberries, vinegar, seasoning, sugar), gluten free pasta

handhelds

ZEN TACOS (v)(vg) | 15.5
blackened zucchini, red peppers, butternut squash, potatoes, jalapeño pickled corn, guajillo horseradish cream (vegan mayo, guajillo pepper, horseradish), corn tortilla (corn, lime)

OMG BURGER (v)(vg) | 15
quinoa & veggie patty (contains walnuts), hummus, avocado, pickled red onions, vegan bun

VEGAN CHICKEN TACOS (v)(vg) | 16
sweet glaze (liquid amino, pineapple, sugar), superslaw, fresno chile, corn tortillas (corn, lime)

VEGAN "CHICKEN" BURGER (v)(vg) | 16
Praegers blackened "chicken" breast (soy), super slaw (white goddess dressing), pickles, sliced tomato, arugula pesto (arugula, garlic, non GMO oil), vegan mayo, vegan bun

CHARLATAN (v)(vg) | 16
beyond 'beef' burger, balsamic caramelized onions, mushrooms, vegan mayo, vegan bun,

GLUTEN FREE LEVEL UP TURKEY BURGER | 18
double patty turkey burger, smoked brisket jam, pickled jalapeños, smoked gouda, HR special sauce, gluten free bun

GLUTEN FREE BOUGIE MAC BURGER | 18
double grass fed beef patty, cheddar, house brined pickles, tomato, romaine, BG Mac sauce, gluten free bun

Vegan / GF handhelds served with sweet fries. Fruit may be substituted for \$1 Lettuce, house brined pickles, & tomato upon request