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

Below is what Harvest Room offers for those with dietary restrictions. when ordering vegan or GF we ask that you inform your server & please read the ingredients before ordering.

breakfast menu

served until 2pm

cooked in organic olive oil or coconut oil \$1

sweet tooth

MONKEY BREAD (v) | 12.5

our unique creation of soft sweet bread with cinnamon sugar, pecans, & cream cheese dip

VEGAN FRENCH TOAST (vg)(v) | 10

toasted thick cut vegan bread, coconut milk batter (coconut milk, cinnamon, nutritional yeast, sugar, vanilla, flour), powdered sugar

HARVEST FRENCH TOAST $(v) \mid 10$

graham cracker crusted, powdered sugar, cinnamon streusel

ORGANIC OATMEAL (v)(vg) | 5.5

brown sugar & cream/coconut milk .50 each – dried cranberries, raisins, daily jam, banana, cinnamon streusel (not 8f)

1.00 each - Michigan honey, seasonal fruit, coconut flakes, ground flaxseed, house granola (not of)

STICKY BREAD PUDDING (v) | 8

house caramel sauce

CAKES (v)

SMALL (three pancakes) | 6.5 LARGE (five pancakes) | 8

GLUTEN FREE CAKES (v)(gf) ~ (contains eggs & dairy) SMALL (three pancakes) | 7.5 LARGE (five pancakes) | 9.5 make 'em CIŃNAMOŃ STACK ~ add \$4.5

CINNAMON ROLL STACK (v) | 12

six cinnamon-swirled pancakes stacked high, sweet creamy drizzle, cinnamon sugar

eggs & such

while our hash browns do not contain gluten, they are cross contaminated (with bread/meat); we offer fruit as substitution when ordering VEGAN or GLUTEN FREE, please let your server know*

HARVEST BREAKFAST | 11.5

Just Eggs (mung beans) (v)(vg)(gf) with spices**
OR 2 eggs your way (v)(gf), side of fruit & choice of vegan OR gf/dairy free toast.

Add side of uncured bacon, turkey, or pork sausage for \$5

VEGAN BRAVAS SKILLET (v)(vg)(gf) | 13

spanish style potatoes, peppers, onions, vegan cheese, avocado, Just Egg (mung beans), choice of toast

VEGAN SUCCOTASH SKILLET | 17

Just Eggs, riced cauliflower, asparagus, baby green chickpeas, bell pepper, corn, broccoli, mushrooms, jalapeño puree (zucchini), guajillo aioli (vegan mayo peppers), vegan toast

GF BANGERS & BRAVAS SKILLET (81) | 17.5

big fork bacon sausage, house made chicken chorizo, spanish style potatoes, avocado, queso fresco, peppers, onions, of/df toast

THE EDGY VEGGIE (v)(vg) | 13

roasted red peppers, spinach, mushrooms, "Just Eggs", vegan cheese, served with fruit and choice of vegan toast

BREAKFAST SANDWICH | 10

VEGAN (Just Eggs, spices**, daiya vegan cheese, vegan toast) OR GLUTEN FREE (fried egg, gf/dairy free bun, cheddar cheese) served with side of fruit

VEGAN HUEVOS RANCHEROS (v)(vg) | 14

Just Eggs (mung beans) with spices**, black beans, red onions, avocado, daiya cheese, cilantro, ranchero sauce, corn tortillas (corn, water, lime), side fruit

BRAVOCADO TOAST (v) | 11

griddled english muffin, avocado, white goddess dressing, mozzarella, heirloom tomatoes, pickled red onion black salt (vg) - sub sourdough, sub vegan cheese | 1 (gf) - sub gluten free bun | 2

BUILD YOUR OWN OMELET (v)(8f) | 13

5 farm fresh eggs & you add the rest. served with side of fruit and choice of regular toast OR gluten/dairy free toast.

Each additional item .75: onion, mushroom, bell pepper, tomatoes, spinach, black beans, roasted red pepper, white cheddar, havarti or swiss.

Each additional item \$1.50: avocado, roasted butternut squash, vegan cheese, smoked gouda, goat cheese, feta, ham, uncured bacon, sage pork sausage, maple turkey sausage, chorizo

WHITE FOREST OMELET (v)(8f) | 15

egg whites, sliced mushrooms, roasted red peppers, spinach, white cheddar, served with side of fruit & regular toast OR of dairy free toast

NATIVE SMASH OMELET | 15.5

riced cauliflower, asparagus, baby green chickpeas, bell pepper, corn, broccoli, jalapeño puree (zucchini), guajillo aioli (vegan mayo peppers), fruit & reg OR gf toast

BARN JAM OMELET (sf) | 17

applewood uncured bacon, chicken chorizo, smoked brisket jam, roasted red peppers, gueso fresco, fruit & of/dairy free toast

sides

UNCURED BACON (gf)	5
MAPLE TURKEY SAUSAGE (gf)	5
SAGE PORK SAUSAGE (gf)	
2 FREE RANGE EGGS	4
2 VEGAN JUST EGGS	6.5
SEASONAL FRUIT (v)(vg)(gf)	. 5
GLUTEN/DAIRY FREE TOAST	
GF CAKES (v)(gf)	5

Harvest Room does not have a gluten free kitchen and cannot guarantee that cross contamination may occur.

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



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

Below is what Harvest Room offers for those with dietary restrictions. when ordering vegan or GF we ask that you inform your server & please read the ingredients before ordering.

lunch menu

served until 4pm

lunch entrees

salads

add grass fed skirt steak 12, Faroe Island salmon 12, three gulf shrimp 11, grilled or blackened chicken 6, OR vegan "chicken" (soy & pea protein) 7

ROASTED GOLDEN BEET SALAD & 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) (vg) (gf) - no goat cheese fritters

HARVEST CHOPPED WITH SMOKED CHICKEN (gf) | 16 smoked antibiotic free chicken, romaine hearts, queso fresco, black beans, pepita seeds, diced red pepper, chipotle ranch

VEGAN CHOPPED W/ "CHICKEN BREAST" (v)(vg)(gf) | 17 Praegers 'chicken breast' (soy), 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)

SOLSTICE (v)(gf) | 14

guinoa, roasted butternut squash, feta, pear, arugula & romaine, pickled red onion, white goddess vinaigrette & balsamic glaze (vg) ~ no feta

starters

GLUTEN FREE KEFTA KABOBS (&f) | 18

lamb & beef kefta, olive, cucumber, tomato, red onion, dill yogurt, gluten free bread

BRAVOCADO TOAST (v) | 11

griddled english muffin, avocado, white goddess dressing, mozzarella, heirloom tomatoes, pickled red onion black salt (vg) – sub sourdough, sub vegan cheese | 1 (gf) – sub gluten free bun | 2

BRUSSEL SPROUTS & STRACCIATELLA (v)(gf) | 14.5 roasted brussels sprouts, creamy stracciatella cheese, mushrooms, fresno chile peppers, maple sherry gastrique

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, candied pecans (gf) grilled pita

(gf) - no pita, sub veg (vg) - no pita, sub veg, no feta

SMOKED HUMMUS (v) | 12

grilled pita & hummus (butternut squash, chickpeas, tahini, og evoo) (vg)(gf) ~ served with veggies

BURRATA (v) | 14.5

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

TRUFFLE FRIES (v) | 9

hand cut fries, parmesan cheese, truffle aioli (egg yolks, oil, truffle oil)

BASKET OF SWEET POTATO FRIES (v)(vg)(gf) | 7.5

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 4, pregnant women and other highly susceptible individuals

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all sandwiches served with choice of VG/GF soup or sweet potato fries lettuce, tomatoes, house brined pickles upon request

ZEN TACOS (v)(vg) | 16

blackened zucchini, red peppers, butternut squash, potatoes, jalapeño pickled corn, guajillo horseradish cream (vegan mayo, guajillo pepper, horseradish), corn tortilla (corn, lime)

WHITEFISH FILET (8f) | 18

sautéed great lakes whitefish filet, pesto (arugula, garlic), superslaw

CHARLATAN (v)(vg) | 16

beyond 'beef' burger (soy free), balsamic caramelized onions, mushrooms, vegan mayo, 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)(v8) | 16

Praegers blackened "chicken breast" (soy), superslaw (white goddess), pickles, sliced tomato, arugula pesto (arugula, garlic, non GMO oil), vegan mayo, vegan bun

OMG BURGER (v)(v8) | 15

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

THE HEARTY HAVARTI PANINI (v) | 15.5

smoked hummus (garlic, chickpeas, tahini, lemon juice), arugula, avocado, tomato, havarti, pesto sauce (arugula, garlic, non GMO oil), sourdough bread

(vg) - no havarti, sub daiya vegan cheese

GLUTEN FREE BOUGIE MAC BURGER | 18

double grass fed beef patty, cheddar, house brined pickles, tomato, romaine, BG Mac sauce, gluten free bun

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

BYOB: BUILD YOUR OWN BURGER

grass fed beef on gluten/dairy free bun (gf) | 14 quinoa & veggie burger (contains nuts) on vegan bun (v)(vg)(gf) | 12 beyond "beef" burger (v)(vg)(gf) | 14

CHOICES

Avocado | 1.5

Crispy Onions (not gf) | 1
Roasted Red Peppers | .75
Sauteed Mushrooms | .75
Roasted Jalapenos | .75
Balsamic Caramelized Onions | .75
Chicken Chorizo | 2
Uncured Bacon | 2
Fried Egg | 2
Shaved Ham | 2

HR Special Sauce | .5
Pesto Sauce | .5
BBQ Sauce | .5
Dijonnaise | .5
Hummus | 1
Vegan Mayo | .5
Vegan Cheese | 1
Merkts Cheddar | 1
Cheddar, Havarti, Swiss | 1
Smoked Gouda, Goat | 2

sides

SEASONAL VEG (V/VG/GF) | 6 BRUSSELS SPROUTS (V/VG/GF) | 9 MEXICAN STREET CORN (V/GF) | 8 FRESH FRUIT (V/VG/GF) | 5 VEGAN/ GF SOUP OF THE DAY | 5 SMALL CHOP SALAD (V/GF) | 6.5 HOUSE SALAD (V/VG/GF) | 5 SWEET FRIES (V/VG/GF) | 5/7



