



starters

- CRAB CAKE | 19**
house made crab cake, Seoul spiced aioli, petite arugula salad
- KEFTA KABOBS | 17**
lamb & beef kefta, olive, cucumber, tomato, red onion, dill yogurt, grilled pita
- BURRATA | 15.25**
creamy mozzarella, heirloom tomatoes, artisan sourdough, sundried tomato pesto, balsamic glaze, fresh herbs
- BRUSSELS SPROUTS & STRACCIATELLA | 15**
roasted brussels sprouts, creamy stracciatella cheese, mushrooms, fresno chile peppers, maple sherry gastrique
- CHILL-A-KILLA | 16**
house made tortilla chips, salsa verde, red onion, avocados, refried black beans, cilantro, queso fresco, sour cream, pickled red onions, eggs over easy
- MED DIPS | 14.5**
lemon garlic hummus, olive tapenade, spicy feta, house pickles, candied pecans, grilled pita
- SCOTCH EGGS | 14.5**
two hard boiled eggs wrapped in house made pork sage sausage and panko, fried golden, pesto, drizzle of dijonnaise

salads

- THE GREEK | 15**
mixed greens, green & red peppers, Greek olives, sweety drop peppers, cucumbers, red onion, oregano, feta, fresh dill & mint, Greek dressing
- ROASTED GOLDEN BEET & GOAT FRITTER | 15.5**
four herbed goat cheese fritters, sliced golden beets, candied walnuts, dried cranberries, organic spring greens, maple sherry vinaigrette
- VEGAN CHOPPED | 14.5**
organic spring greens, romaine hearts, daiya vegan cheese, chickpeas, pepita seeds, avocado, dried cranberries, maple sherry vinaigrette
- HARVEST CHOPPED WITH SMOKED CHICKEN | 16.5**
smoked chicken, romaine hearts, queso fresco, black beans, pepita seeds, diced red peppers, chipotle ranch
- SUMMER SOLSTICE | 14.5**
quinoa, apples & strawberries, arugula & romaine, manchego cheese, 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

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 ****

- SEOUL STREET TACOS**
kimchi, superslaw, Seoul spiced aioli, 3 corn tortillas
grass fed boneless short ribs | 21
marinated chicken thigh | 16
- THE STRIP | 19**
NY strip steak, grass fed & sliced, arugula, sauteed mushrooms, balsamic onions, garlic aioli, smoked gouda, lemon balm pesto, potato sammy bun
- ZEN TACOS | 15**
blackened zucchini & yellow squash, potatoes, jalapeño, pickled corn, guajillo horseradish aioli
- **NAKED BIRD | 15**
simply grilled antibiotic free chicken breast served with side salad of arugula, organic spring greens, quinoa, apples & strawberries, white goddess vinaigrette
- CHARLATAN | 16.5**
beyond 'beef' burger (veggie burger), balsamic caramelized onions, mushrooms, vegan mayo, vegan bun, sweet potato fries
- LEVEL UP TURKEY BURGER | 16.5**
double patty turkey burger, smoked brisket jam, pickled jalapeños, smoked gouda, HR special sauce, brioche bun
- CHICKEN NORRIS | 16.5**
buttermilk battered fried chicken breast, cilantro aioli, cilantro ranch, havarti cheese, jalapeños, crispy fried onions, brioche bun
- SOUTH SLIDERS | 16**
three mini grass fed beef burgers, Merkt's cheddar, caramelized onions
- BOUGIE MAC BURGER | 15.5**
double grass fed beef patties, cheddar, house brined pickles, tomato, romaine, BG Mac sauce, brioche bun
- THE HARVEST ROOM PUMA | 18.5**
grass fed burger, aged cheddar, chipotle mayo, applewood smoked uncured bacon, crispy fried onions, brioche bun
- WHITEFISH SANDWICH | 18**
beer battered great lakes whitefish, super slaw, HR special sauce, brioche bun
- **CHICKEN & WAFFLE | 17.25 (allow extra time)**
bacon infused waffle, antibiotic free chicken tenders, maple caramel reduction
- SMOKED CHICKEN PANINI | 15**
smoked chicken, uncured bacon, caramelized onions, chipotle cream, smoked gouda, sourdough. Half panini & cup of soup | 10
- THE HEARTY HAVARTI PANINI | 14.5**
hummus, arugula, avocado, tomato, havarti, pesto, sourdough.
Half panini & cup of soup | 9.5

sides

SOUP OF THE DAY	5.5	SEASONAL VEGETABLES.....	6.5
SMALL CHOPPED SALAD.....	6.75	FRESH FRUIT	5.5
HOUSE SALAD	5.25	PASTA N CHEESE.....	7.5
TRUFFLE FRIES.....	9.5	INDIE SOUTH SLIDER	5.5
with parmesan cheese		BRUSSELS SPROUTS.	9.5
HANDCUT FRIES	4.5/6.5	GREEK FRIES	9
SWEET POTATO FRIES	6/8		

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
archer roose prosecco
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

EXECUTIVE CHEF ALBERTO MARTINEZ

Dietary restrictions menu available upon request.
Please notify your server with any allergies or dietary concerns as you feel comfortable.

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

