



house specials

breakfast appetizers

- SHEET PAN POUTINE | 17.5**
French fries, pork sausage gravy, applewood smoked bacon, chicken chorizo, smoked gouda, poblano peppers, spicy giardiniera, crispy fried onions, eggs over easy
- SCOTCH EGGS | 14.5**
two boiled eggs wrapped in pork sausage and panko, fried crispy, pesto & dijonaise
- MONKEY BREAD | 13**
our unique creation of soft, sweet bread with cinnamon sugar, pecans, & cream cheese dip
- STICKY BREAD PUDDING | 8.5**
house caramel sauce
- LOUKOUMADES | 9.5 (starting at 11am)**
crispy golden fried dough with cinnamon honey - half order | 5.25

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 | 10.5**
two eggs your way, choice of potatoes & toast or pancakes
- HUNTERS BREAKFAST | 13.5**
harvest breakfast & choice of meat: uncured bacon, maple turkey sausage, sage pork sausage or ham, choice of potatoes & toast or pancakes
- HASH N EGGS | 14.5**
house made smoked brisket hash with two eggs your way & toast or pancakes
- STRIP N EGGS | 25**
NY strip steak, grass fed, 2 free range eggs your way, choice of potatoes & toast or pancakes
- BARN JAM OMELET | 16.25**
applewood uncured bacon, chicken chorizo, smoked brisket jam, roasted red peppers, queso fresco, choice of potatoes & toast or pancakes
- WHITE FOREST OMELET | 14**
egg whites, sliced mushroom, roasted red peppers, spinach, white cheddar, choice of potatoes & toast or pancakes
- SUPER FUNGI OMELET | 15**
butternut squash, mushrooms, balsamic onions, goat cheese, toast or pancakes
- GOBLIN SKILLET | 15.5**
marinated chicken thigh, poblano & red peppers, onion, roasted corn, smoked gouda, salsa verde, riced cauliflower, sour cream, eggs your way, toast or pancakes
- ARTEMIS SKILLET | 19**
ground beef & lamb kefta, diced Greek style potatoes with lemon, oregano & feta, hollandaise, cucumbers, olives, tomatoes, eggs your way, toast or pancakes
- MOUNT BISCUIT SKILLET | 16.5**
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 | 16.5**
Big Fork bacon sausage, Spanish style potatoes, house chicken chorizo, queso fresco, avocado, peppers, onions, eggs your way & toast or pancakes
- HUNTERS SKILLET | 15.5**
pork sausage, bacon, red & green bell peppers, onions, mushrooms, cheddar cheese, eggs your way, choice of potatoes & toast or pancakes
- BUILD YOUR OWN OMELET | 11.5**
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, swiss, smoked gouda, goat cheese
\$1.75 - add avocado, feta, ham, uncured bacon, sage pork sausage, maple turkey sausage, chicken chorizo

cakes & such

- CINNAMON ROLL STACK | 12.5**
5 cinnamon swirled pancakes stacked high, sweet cream cheese drizzle, cinnamon sugar
- HOMEMADE WAFFLE | 10.5**
golden Belgian waffle, maple syrup, powdered sugar
- HARVEST FRENCH TOAST | 10.5**
graham cracker crusted, powdered sugar, cinnamon streusel
- CAKES - SMALL (three pancakes) | 6.25 LARGE (five pancakes) | 8.25**
topped with powdered sugar

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

- THE 50/FIFTY | 15**
pesto griddled artisanal sourdough, herb scrambled egg, feta, spiced avocado, chili oil
- THE CRUSH | 15**
smashed & honey griddled croissant, topped with bacon, balsamic onions, Swiss cheese, chives, 2 eggs your way, bechamel sauce
- BRAVOCADO TOAST | 11.5**
griddled english muffin, avocado, white goddess dressing, fresh mozzarella, heirloom tomatoes, pickled red onion, black sea salt. - add two eggs | 3.25
- RANCHERO BURRITO | 13.5**
scrambled eggs, hand cut fries, green chiles, queso fresco, black beans, chicken chorizo, ranchero sauce & sour cream
- 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
- HOMEMADE BISCUITS & GRAVY | 11.5**
two house made biscuits with our homemade pork sausage gravy-add two eggs | 3.25
- CHICKEN & BISCUITS | 16.5**
antibiotic free chicken tenders, jalapeño honey, homemade biscuits & pork sausage gravy
- CHICKEN & WAFFLE | 17.25 (allow extra time)**
bacon infused waffle, antibiotic free chicken tenders, maple caramel reduction
- ORGANIC OATMEAL w/ BROWN SUGAR & CREAM | 6**
.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 | 14.5**
2 tacos with scrambled eggs, house made chicken chorizo, poblano peppers, guajillo cream, roasted corn, black beans, queso fresco cheese, choice of potatoes
- CRAB CAKE BENEDICT | 22**
house made crab cakes, avocado, tomato, poached eggs, english muffin, hollandaise, choice of potatoes
- EGGS ZENEDICT | 15.5**
blackened zucchini & butternut squash, red peppers, potatoes, poached eggs, english muffin, hollandaise & guajillo aioli, choice of potatoes
- BRISKET BENEDICT | 17.25**
12 hour smoked grass fed beef brisket, Korean BBQ hollandaise, poached eggs, potato sammy bun, choice of potatoes
- CROQUE MESSY | 16.5**
brisket jam grilled cheese on challah bread with smoked gouda & havarti, thin sliced ham, poached eggs, hollandaise & choice of potatoes
- HARVEST MOON | 13.5**
croissant sandwich with fried egg, white cheddar, choice of uncured bacon, ham, maple turkey or pork sage sausage & choice of potatoes
- HUEVOS RANCHEROS | 13.5**
eggs sunny side up, black beans, red onions, avocado, queso fresco, fresh cilantro, ranchero sauce, flour tortilla, choice of potatoes
add chicken chorizo | \$2.5 or jalapeños | 75 cents

sides

SCOTCH EGG	7.5	PORK SAUSAGE GRAVY	4.75
UNCURED BACON	5.5	FRESH FRUIT	5.5
MAPLE TURKEY SAUSAGE	5.5	SMOKED BRISKET HASH	6.5
SAGE PORK SAUSAGE	5.5	HASH BROWNS	4.5
HAM	5.5	SWEET POTATO HASH	5.5
TWO EGGS.....	4.50	with peppers and onions	
EGG WHITE UPCHARGE	2.75	RICED CAULIFLOWER	6
TOAST / PANCAKE (2)	4.50	EGG & CHEESE SANDWICH.....	5.5
SIDE CINNAMON ROLL STACK..	6.75	on croissant	8.5
BUTTERMILK BISCUIT	5	CROISSANT	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