



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
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, 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
- WINTER SOLSTICE | 14.5
quinoa, butternut squash, pear, arugula & romaine, feta 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

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

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 butternust squash, zucchini, roasted red pepper, potatoes, roasted 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

THE K-POP | 16
blackened chicken breast, house pickles, seoul sauce, crispy tortilla strips, shredded lettuce, 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, shredded lettuce, 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	HONEY CARROTS.....	9
SWEET POTATO FRIES	6/8		

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

