

when ordering vegan/gluten free please let your server know



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

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 (GF option available)

applewood uncured bacon, chicken chorizo, smoked brisket jam, roasted red peppers, queso fresco, choice of potatoes & toast or pancakes

WHITE FOREST OMELET | 14 (VG/GF option available)

egg whites, sliced mushroom, roasted red peppers, spinach, white cheddar, choice of potatoes & toast or pancakes

SUPER FUNGI OMELET | 15 (VG/GF option available)

butternut squash, mushrooms, balsamic onions, goat cheese, 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

please inquire about vegan & gluten free options

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 (V)

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

BRAVACADO TOAST | 11.5 (V)

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 (V)

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

eggs & such

MOTHER'S DAY BAKE | 13

savory egg custard baked with asparagus, ham, sweetie drop peppers, leeks, chives, tarragon, grana & Swiss, choice of potatoes

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	EGG & CHEESE SANDWICH.....	5.5
TOAST / PANCAKE (2)	4.50	on croissant	8.5
SIDE CINNAMON ROLL STACK..	6.75	CROISSANT	5
BUTTERMILK BISCUIT	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

lunch served all day

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Palos Heights



starters

- CRAB CAKE | 19**
house made crab cake, Seoul spiced aioli, petite arugula salad
- SPRING SCALLOPS | 26 (V) (GF)**
sea scallops, purple cauliflower puree, lemon zest
- BURRATA | 15.25 (V)**
creamy mozzarella, heirloom tomatoes, artisan sourdough, sundried tomato pesto, balsamic glaze, fresh herbs
- BRUSSELS SPROUTS & STRACCIATELLA | 15 (V)**
roasted brussels sprouts, creamy stracciatella cheese, mushrooms, fresno chile peppers, maple sherry gastrique
- MED DIPS | 14.5 (V)**
smoked 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 dijonaise

salads

- ROASTED GOLDEN BEET & GOAT FRITTER | 15.5 (V)**
four herbed goat cheese fritters, sliced golden beets, candied walnuts, dried cranberries, organic spring greens, maple sherry vinaigrette
 - VEGAN CHOPPED | 14.5 (VG) (GF)**
organic spring greens, romaine hearts, daiya vegan cheese, chickpeas, pepita seeds, avocado, dried cranberries, maple sherry vinaigrette
 - HARVEST CHOPPED WITH SMOKED CHICKEN | 16.5 (GF)**
smoked chicken, romaine hearts, queso fresco, black beans, pepita seeds, diced red peppers, chipotle ranch
 - SUMMER SOLSTICE | 14.5 (V) (GF)**
quinoa, apples & strawberries, arugula & romaine, feta, 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

MIMOSA FOR ALL | 31
bottle of moscato or prosecco, 9 oz carafe of oj

MIMOSA | 11
prosecco or moscato
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

MOTHER'S DAY SPECIALS START AT 12:30 PM

MILLER'S FARM AIRLINE CHICKEN | 26 (GF)
Free range antibiotic free airline chicken breast, citrus blood orange glaze, couscous, shaved celery, lime zest, truffled red potatoes

NY STRIP | 35 (GF)
grass fed 12oz sliced NY strip, balsamic candied roasted beets, grilled asparagus, goat cheese, oyster mushrooms, bearnaise

SPRING SCALLOP RISOTTO | 35 (GF)
three sea scallops, lemon butter risotto, basil-arugula-pine nut pesto

PAN ROASTED SALMON | 30.5 (GF)
Faroe Island salmon, bourbon honey carrots, truffled forbidden rice, dijon cream

NEW ZEALAND BABY LAMB CHOPS | MP GF)
mint pesto, lemon butter risotto, grilled asparagus

WILD MUSHROOM TRUFFLED PAPPARDELLE | 21.5
creamy wild mushroom sauce, pappardelle pasta, oyster mushrooms, truffle oil
add grass fed steak 12, Faroe Island salmon 12, three gulf shrimp 11, blackened chicken 6, OR vegan "chicken" 7

THE STRIP SAMMY | 19
NY strip steak, grass fed & sliced, arugula, sauteed mushrooms, balsamic onions, garlic aioli, smoked gouda, lemon balm pesto, potato sammy bun

SEOUL STREET TACOS
kimchi, superslaw, Seoul spiced aioli, 3 corn tortillas
grass fed boneless short ribs | 21
marinated chicken thigh | 16

CHICKEN NORRIS | 16.50
buttermilk battered fried chicken breast, cilantro aioli, cilantro ranch, havarti cheese, jalapeños, crispy fried onions, brioche bun

ICARUS | 17
lamb & grass fed beef burger, flamed feta, olive tapenade, roasted red peppers, sweet onions, lemon zest, hint of garlic aioli, brioche bun, hand cut fries or soup

THE HARVEST ROOM PUMA | 18.5
grass fed burger, aged cheddar, chipotle mayo, applewood smoked uncured bacon, crispy fried onions, brioche bun

CHARLATAN | 16.5 (VG)
beyond beef burger (veggie burger), balsamic caramelized onions, mushrooms, vegan mayo, vegan bun, sweet potato fries

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

Mother's Day sweets

- Raspberry Tiramisu | 13
- Seasonal Cheesecake | 13
- Plush Horse Sorbet Trio | 13
wildberry, mango, strawberry
- Chocolate Flourless Cake | 13
wildberry sorbet

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

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