



**starters**

- CRAB CAKE | 20**  
house made crab cake, Seoul spiced aioli, petite arugula salad
- KEFTA KABOBS | 18**  
lamb & beef kefta, olive, cucumber, tomato, red onion, dill yogurt, grilled pita
- BURRATA | 16.25**  
creamy mozzarella, heirloom tomatoes, artisan sourdough, sundried tomato pesto, balsamic glaze, fresh herbs
- BRUSSELS SPROUTS & STRACCIATELLA | 16**  
roasted brussels sprouts, creamy stracciatella cheese, mushrooms, fresno chile peppers, maple sherry gastrique
- CHILL-A-KILLA | 17**  
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 | 15.5**  
hummus, olive tapenade, spicy feta, house pickles, candied pecans, grilled pita
- SCOTCH EGGS | 15.5**  
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 | 16.5**  
four herbed goat cheese fritters, sliced golden beets, candied walnuts, dried cranberries, organic spring greens, maple sherry vinaigrette
- VEGAN CHOPPED | 15.5**  
organic spring greens, romaine hearts, daiya vegan cheese, chickpeas, pepita seeds, avocado, dried cranberries, maple sherry vinaigrette
- HARVEST CHOPPED WITH SMOKED CHICKEN | 17.5**  
smoked chicken, romaine hearts, queso fresco, black beans, pepita seeds, diced red peppers, chipotle ranch
- SUNMMER SOLSTICE | 15.5**  
quinoa, apples & strawberries, arugula & romaine, feta cheese, pickled red onion, white goddess vinaigrette & balsamic glaze  
*add grass fed skirt steak 12, Faroe Island salmon 12, 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*

- SEOUL STREET TACOS**  
kimchi, superslaw, Seoul spiced aioli, 3 corn tortillas  
grass fed boneless short ribs | 22  
marinated chicken thigh | 17
- THE STRIP | 20**  
NY strip steak, grass fed & sliced, arugula, sauteed mushrooms, balsamic onions, garlic aioli, smoked gouda, lemon balm pesto, potato sammy bun
- ZEN TACOS | 17**  
blackened butternut squash, zucchini, roasted red pepper, potatoes, roasted corn, guajillo horseradish aioli
- ICARUS BURGER | 17**  
lamb & grass fed beef burger, flamed feta~ olive tapenade, roasted red peppers, sweet onions, lemon zest, hint of garlic aioli, brioche bun
- CHARLATAN | 17.5**  
beyond 'beef' burger (veggie burger), balsamic caramelized onions, mushrooms, vegan mayo, vegan bun, sweet potato fries
- CHICKEN NORRIS | 17.5**  
buttermilk battered fried chicken breast, cilantro aioli, cilantro ranch, havarti cheese, jalapeños, crispy fried onions, brioche bun
- SOUTH SLIDERS | 17**  
three mini grass fed beef burgers, Merkt's cheddar, caramelized onions
- BOUGIE MAC BURGER | 16.5**  
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 | 19**  
beer battered great lakes whitefish, super slaw, HR special sauce, brioche bun
- \*\*CHICKEN & WAFFLE | 18.25 (allow extra time)**  
bacon infused waffle, antibiotic free chicken tenders, maple caramel reduction
- SMOKED CHICKEN PANINI | 16**  
smoked chicken, uncured bacon, caramelized onions, chipotle cream, smoked gouda, sourdough. Half panini & cup of soup | 10.5
- THE HEARTY HAVARTI PANINI | 15.5**  
hummus, arugula, avocado, tomato, havarti, pesto, sourdough. Half panini & cup of soup | 10.5

**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 .....	6/8.5		

**BOOZY BRUNCH**  
ENDLESS MIMS & MARYS | 30  
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 | 33**  
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 | 16**  
house bloody (clamato base), vodka, 10 mg CBD  
or McClures Gluten Free/Vegan

**KENTUCKY COFFEE | 11**  
lavazza coffee with buffalo trace bourbon cream

Planning a shower, baptism celebration, rehearsal dinner, business presentation, memorial or other social or corporate event?  
Our private Side Room can accommodate a maximum of 48 guests.  
For menus, photos and to learn more and plan a memorable event, contact Peggy at [harvestroomevents@gmail.com](mailto:harvestroomevents@gmail.com) 708-671-8905

**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

