



breakfast appetizers

house specials

- SCOTCH EGGS | 16.5
two boiled eggs wrapped in pork sausage and panko, fried crispy, pesto & dijonaise / add hash browns or diced potatoes | 4
SHEET PAN POUTINE | 18.5
French fries, sage pork sausage gravy, applewood smoked uncured bacon, chicken chorizo, smoked gouda, poblano peppers, spicy giardiniera, crispy fried onions, eggs over easy
MONKEY BREAD | 15
our unique creation of soft, sweet bread with cinnamon sugar, pecans, & cream cheese dip
STICKY BREAD PUDDING | 10.5
house caramel sauce
LOUKOUMADES | 10.5 (starting at 11am)
crispy golden fried dough with cinnamon honey - half order | 5.50

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 - sub buttermilk biscuit | + 1

- HARVEST BREAKFAST | 12.5
two eggs your way, choice of potatoes & toast or pancakes
make it a HUNTER'S BREAKFAST
add uncured bacon, maple turkey sausage, sage pork sausage or ham | 3
WHITE FOREST OMELET | 16
egg whites, sliced mushroom, roasted red peppers, spinach, white cheddar, choice of potatoes & toast or pancakes
BARN JAM OMELET | 17.25
applewood smoked uncured bacon, chicken chorizo, smoked brisket jam, roasted red peppers, queso fresco, choice of potatoes & toast or pancakes
SUPER FUNGI OMELET | 17.5
butternut squash, mushrooms, balsamic onions, goat cheese, choice of potatoes & toast or pancakes
STRIP & EGGS | 28
grass fed NY strip steak, 2 free range eggs your way, choice of potatoes & toast or pancakes
HASH & EGGS | 16
house made smoked brisket hash, two eggs your way & toast or pancakes
GOBLIN SKILLET | 17.5
marinated chicken thigh, poblano & red peppers, onion, roasted corn, smoked gouda, salsa verde, riced cauliflower, sour cream, eggs your way, toast or pancakes
MOUNT BISCUIT SKILLET | 18
smoked brisket hash, bell peppers, onions, eggs your way, sage pork sausage gravy, spicy sriracha swirl, open faced buttermilk biscuit, eggs your way
BANGERS & BRAVAS SKILLET | 18
Big Fork bacon sausage, Spanish style potatoes, house chicken chorizo, queso fresco, avocado, peppers, onions, eggs your way & toast or pancakes
HUNTERS SKILLET | 17.5
sage pork sausage, bacon, red & green bell peppers, onions, mushrooms, cheddar cheese, eggs your way, choice of potatoes & toast or pancakes
BUILD YOUR OWN OMELET | 13.5
choice of potatoes & toast or pancakes
five free range eggs and you add the rest:
Each additional item | +\$.75 - add onion, mushroom, bell peppers, tomatoes, spinach, roasted red peppers, black beans, jalapeños
+\$1 white cheddar, havarti, swiss, smoked gouda, queso fresco
+\$2 avocado, feta, goat cheese, ham, uncured applewood bacon, sage pork sausage, maple turkey sausage, chicken chorizo

cakes & such

- add fresh strawberries | 2.5 blueberries | 1.5 bananas | 1.75
chocolate chips / 1.5 whipped cream | .50
CINNAMON ROLL STACK | 14.5
5 cinnamon swirled pancakes stacked high, sweet cream cheese drizzle, cinnamon sugar
LEMON BLUEBERRY PANCAKES | 13
lemon zest, cream cheese drizzle
HOMEMADE WAFFLE | 12.5
golden Belgian waffle, maple syrup, powdered sugar
HARVEST FRENCH TOAST | 12.5
graham cracker crusted, powdered sugar, cinnamon streusel
PANCAKES - SMALL (3 pancakes) | 8 LARGE (5 pancakes) | 10.25
topped with powdered sugar

- THE 50/FIFTY | 17
pesto griddled artisanal sourdough, herb scrambled egg, feta, spiced avocado, chili oil
BRAVACADO TOAST | 13.5
griddled english muffin, avocado, white goddess dressing, fresh mozzarella, heirloom tomatoes, pickled red onions, black sea salt - add two eggs | 3.75
CHILL-A- KILLA | 18
house made tortilla chips, salsa verde, red onions, avocados, refried black beans, cilantro, queso fresco, sour cream, pickled red onions, eggs over easy
HOMEMADE BISCUITS & GRAVY | 12.5
two homemade buttermilk biscuits, sage pork sausage gravy
ADD 3 antibiotic free chicken tenders & jalapeño honey | 5
add two eggs | 3.75
CHICKEN & WAFFLE | 19.25 (allow extra time)
bacon infused waffle, antibiotic free chicken tenders, maple caramel reduction
ORGANIC OATMEAL, BROWN SUGAR & CREAM | 8
.50 ea. - dried cranberries, raisins, daily jam, banana, cinnamon streusel
1.00 ea. - Michigan honey, strawberries, blueberries, house granola, coconut flakes, ground flaxseed

eggs & such

- BREAKFAST TACOS | 16.5
2 tacos with scrambled eggs, house made chicken chorizo, poblano peppers, guajillo cream, roasted corn, black beans, queso fresco, choice of potatoes
CARNITAS WRAP | 15
house made carnitas, black beans, pickled red onions, scrambled egg, queso fresco, flour tortilla, choice of potato
CRAB CAKE BENEDICT | 23
house made crab cakes, avocado, tomato, poached eggs, english muffin, hollandaise, choice of potatoes
EGGS ZENEDICT | 17
blackened zucchini & butternut squash, red peppers, potatoes, poached eggs, english muffin, hollandaise & guajillo aioli, choice of potatoes
CROQUE MESSY | 18.5
brisket jam grilled cheese on challah bread with smoked gouda & havarti, thin sliced ham, poached eggs, hollandaise & choice of potatoes
HARVEST MOON | 15.5
breakfast sandwich on a croissant or brioche bread with fried egg, white cheddar, choice of applewood uncured bacon, ham, maple turkey or pork sage sausage & choice of potatoes
HUEVOS RANCHEROS | 16
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, jalapeños | .75
HR BREAKFAST BURRITO | 16
chicken chorizo, black beans, diced potatoes, poblano peppers, scrambled eggs, flour tortilla, salsa verde & salsa rojas, topped with sour cream, queso fresco and cilantro

sides

Table with 2 columns of side items and prices: SCOTCH EGG 7.5, UNCURED BACON 6, MAPLE TURKEY SAUSAGE 6, SAGE PORK SAUSAGE 6, HAM 6, TWO EGGS 5.75, EGG WHITE UPCHARGE 3, TOAST / PANCAKE (2) 4.50, SIDE CINNAMON ROLL STACK 7.5, BUTTERMILK BISCUIT 5, PORK SAUSAGE GRAVY 5, FRESH FRUIT 5.5, SMOKED BRISKET HASH 6.5, HASH BROWNS 5, SWEET POTATO HASH 6.5, with peppers and onions 5.5, RICED CAULIFLOWER 6.5, EGG & CHEESE SANDWICH 6.5, on a croissant 8.75, CROISSANT 6

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 grounded 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 & Carrie Strigas, proprietors

Dietary restrictions menu available upon request. Please notify your server with any allergies or dietary concerns. 20% service charge will be 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. Maximum table time 1.5 hours