

starters

SCOTCH EGGS | 16.5
two hard boiled eggs wrapped in house made pork sage sausage and panko, fried golden, pesto, drizzle of dijonaise

SALMON CROSTINI | 18.50
house cured salmon, roasted beet hummus, burrata, chile oil, toasted artisanal sourdough

KEFTA KABOBS | 18.5
lamb & beef kefta, olive, cucumber, tomato, red onion, dill yogurt, grilled pita

BURRATA | 17.25
creamy mozzarella, heirloom tomatoes, artisan sourdough, sundried tomato pesto, balsamic glaze, fresh herbs

CHILL-A-KILLA | 18
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 | 16.5
roasted red beet hummus, olive tapenade, spicy feta, house pickles, candied pecans, grilled pita

salads

ROASTED GOLDEN BEET & GOAT FRITTER | 17
four herbed goat cheese fritters, sliced golden beets, candied walnuts, dried cranberries, organic spring greens, maple sherry vinaigrette

VEGAN CHOPPED | 16.5
organic spring greens, romaine hearts, daiya vegan cheese, chickpeas, pepita seeds, avocado, dried cranberries, maple sherry vinaigrette

HARVEST CHOPPED WITH SMOKED CHICKEN | 18.5
smoked chicken, romaine hearts, queso fresco, black beans, pepita seeds, diced red peppers, chipotle ranch

THE SOLSTICE | 16.5
quinoa, roasted butternut squash, pears, 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

BOOZY BRUNCH

ENDLESS MIMS & MARYS | 33
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 | 38
bottle of moscato or prosecco, 9 oz carafe of orange juice

MIMOSA | 13
archer rose prosecco ~ fresh squeezed orange juice, tropical or mango

BRUNCH PUNCH | 13
ask your server for monthly special

BLOODY WORKS | 19
our famous bloody mary topped with an indie south slider, bacon & turkey sausage
add a scotch egg | 6

HR BLOODY MARY | 13
house bloody (clamato base) or McClures Gluten Free/Vegan

KENTUCKY COFFEE | 13
Lavazza coffee with buffalo trace bourbon cream

burgers & such

we proudly serve 100% grass fed beef from Strauss Farms

sandwiches served with choice of soup or hand cut french fries, sweet fries | 1.5
lettuce, tomato, house brined pickles upon request for sandwiches | .75

SEOUL STREET TACOS
kimchi, superslaw, Seoul spiced aioli, 3 corn tortillas
housemade carnitas | 19 or marinated chicken thigh | 18

THE STRIP SAMMY | 25
grass fed sliced NY strip steak, arugula, sauteed mushrooms, balsamic onions, garlic aioli, smoked gouda, lemon balm pesto, potato sammy bun

ZEN TACOS | 17.5
blackened butternut squash, zucchini, roasted red pepper, potatoes, roasted corn, guajillo horseradish aioli

CHICKEN NORRIS | 18
buttermilk battered fried chicken breast, cilantro aioli, cilantro ranch, havarti cheese, jalapeños, crispy fried onions, brioche bun

SOUTH SLIDERS | 18
three mini grass fed beef burgers, Merkt's cheddar, caramelized onions

BOUGIE MAC BURGER | 17.5
double grass fed beef patties, cheddar, house brined pickles, tomato, shredded lettuce, BG Mac sauce, brioche bun

THE HARVEST ROOM PUMA | 19
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 | 19.25 (allow extra time)
bacon infused waffle, antibiotic free chicken tenders, maple caramel reduction

SMOKED CHICKEN PANINI | 17
smoked chicken, uncured bacon, caramelized onions, chipotle cream, smoked gouda, sourdough.
Half panini & cup of soup | 12

THE HEARTY HAVARTI PANINI | 16.5
seasonal hummus, arugula, avocado, tomato, havarti, pesto, sourdough / Half panini & cup of soup | 11.5

sides

SOUP OF THE DAY 5.5	SEASONAL VEGETABLES..... 6.5
SMALL CHOPPED SALAD.....6.75	FRESH FRUIT 5.5
HOUSE SALAD5.5	PASTA N CHEESE..... 7.5
TRUFFLE FRIES..... 9.5	INDIE SOUTH SLIDER 5.5
with parmesan cheese	BRUSSELS SPROUTS. 9.5
HANDCUT FRIES4.5/6.5	HONEY CARROTS..... 9
SWEET POTATO FRIES6/8.5	

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 48-52 guests. For menus, photos and to learn more and plan a memorable event, contact Peggy at harvestroomevents@gmail.com

EXECUTIVE CHEF ALBERTO MARTINEZ

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

