

lunch



starters

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

CHILL A KILLA | 18  
traditional chilaquiles of fried tortillas, eggs over easy, queso fresco, salsa verde, onion, sour cream, cilantro, refried black beans  
add chicken chorizo ~ \$2

SHEET PAN POUTINE | 18.5  
French fries, sausage gravy, applewood smoked bacon, chicken chorizo, smoked gouda, poblano peppers, giardiniera, crispy onions, eggs over easy

CRAB CAKE | 20  
house made crab cake, petite arugula salad, seoul sauce

SCOTCH EGGS | 17  
two hard boiled eggs wrapped in pork sausage and panko, fried golden, pesto, drizzle of dijonnaise

BRAVOCADO TOAST | 13.5  
griddled English muffin, avocado, white goddess dressing, fresh mozzarella, heirloom cherry tomatoes, pickled red onion, black salt

salads

ROASTED GOLDEN BEET | 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 BLACKENED CHICKEN | 18.5  
blackened chicken, romaine hearts, queso fresco, black beans, pepita seeds, diced red peppers, chipotle ranch

SOLSTICE | 16.5  
quinoa, roasted butternut squash, pears, arugula & romaine, feta cheese, pickled red onion, white goddess vinaigrette & balsamic glaze

THE GREEK | 16  
cucumbers, red onion, kalamata olives, crumbled feta, cherry tomatoes, marinated tear drop peppers, greek dressing, fresh dill and mint

add grilled or blackened chicken (\$6), vegan "chicken" (\$7)

BOOZY BRUNCH

MIMOSA FOR ALL | 38  
bottle of moscato or prosecco, 9 oz carafe of oj

MIMOSA | 13  
archer rose prosecco  
fresh squeezed OJ, tropical or mango

BRUNCH PUNCH | 13  
ask your server for monthly choice

BLOODY WORKS | 19  
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 | 13  
house bloody (clamato base)  
or McClures Gluten Free/Vegan

KENTUCKY COFFEE | 13  
lavazza coffee with buffalo trace bourbon cream

Dietary restrictions menu available upon request.  
Please notify your server with any allergies or dietary concerns.

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

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 OR fruit may be substituted for \$1.5 • lettuce and tomatoes upon request  
\*\* items served a la carte \*\*

ZEN TACOS | 17.5  
blackened butternut squash, zucchini, roasted red pepper, potatoes, roasted corn, 3 corn tortillas, guajillo horseradish aioli

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

THE STEEL MILL BURGER | 17.5  
2 strauss farm grass fed beef patties, house brined pickle relish, balsamic caramelized onions, cheddar cheese, HR special sauce, brioche bun

MARCO POLLO PANINI | 17  
chicken breast, peppers & onions, pineapple, avocado crema, havarti, sourdough

LEVEL UP TURKEY BURGER | 17.5  
double patty turkey burger, smoked brisket jam, pickled jalapenos, smoked gouda, HR special sauce, brioche bun

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

THE HARVEST ROOM PUMA | 19  
grass fed burger, aged cheddar, chipotle mayo, applewood smoked uncured bacon, crispy onions, brioche bun

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

CHARLATAN | 18.5  
beyond 'beef' burger (veggie burger), balsamic caramelized onions, mushrooms, vegan mayo, vegan bun, sweet potato fries

\*\*NAKED BIRD | 16  
simply grilled antibiotic free chicken breast served with side salad of organic spring greens, butternut squash, pear, quinoa, white goddess vinaigrette

\*\*CHICKEN & WAFFLE | 19.25 (allow extra time)  
antibiotic free chicken breast tenders, bacon infused waffle, maple caramel reduction

WHITEFISH SANDWICH | 19  
beer battered great lakes whitefish, super slaw, HR special sauce, brioche bun

THE HEARTY HAVARTI PANINI | 16.5  
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 SALAD .....	5.5	PASTA N CHEESE .....	7.5
HANDCUT FRIES .....	4.5/6.5	INDIE SOUTH SLIDER .....	5.5
SWEET POTATO FRIES .....	6/8.5	TRUFFLE FRIES.....	10

