

VEGETARIAN (V)
VEGAN (VG)
GLUTEN FREE (GF)



DINNER MENU

STARTERS

SALMON CROSTINI (GF) | 19.50

house cured salmon, roasted beet hummus, burrata, chile oil, gluten free toast

BRUSSELS SPROUTS & STRACIATELLA (V) (GF) | 16

roasted brussels sprouts, creamy stracciatella cheese, mushrooms, fresno chile peppers, maple sherry gastrique

KEFTA KABOBS (GF) | 19.5

lamb & beef kefta, kalamata olive, cucumber, tomato, red onion relish, dill yogurt, gluten free toast

TRUFFLE FRIES (V) | 10

hand cut fries, parmesan cheeses, truffle aioli (vegan aioli, truffle oil) (VG) *no parmesan, sub vegan cheese* | 2

MEDITERRANEAN DIPS (V) | 16.5

roasted red pepper hummus (red beets, chickpeas, tahini, evoo), olive tapenade (olives, roasted red peppers, garlic, evoo) spicy feta (feta, giardiniera, cream cheese, herbs), house brined pickles, grilled pita, candied pecans (GF) *no pita, sub veg* / (VG) - *no feta*

BURRATA (V) | 17.25

creamy mozzarella, heirloom tomatoes, artisan sourdough, sundried tomato pesto, balsamic glaze, fresh herbs (GF) *sub gluten free toast* | 2

HUMMUS (VG) | 13.5

roasted red pepper hummus (red beets, chickpeas, tahini, evoo), grilled pita (GF) *no pita, sub veggies*

MILLER'S FARM CHICKEN (GF) | 27

chicken breast, citrus blood orange glaze, honey bourbon carrots, superslaw, truffled red potatoes

CHICKEN CAPER PICATTA (GF) | 26

chicken breast, lemon, capers, gluten free pasta

MAMA NESCA (GF) | 26

chicken breast, puttanesca sauce, gluten free pasta, grana, fresh basil

SMOQUE MAC & CHEESE (GF) | 27

Award Winning

14-hour smoked grass fed brisket, roasted jalapenos, four-cheese sauce, strawberry bbq, gluten free pasta

MAINS

BONE MARROW STRIP STEAK (GF) | 35

grass fed strip steak, cheesy polenta, grilled asparagus & mushrooms topped w/bone marrow butter

GREAT LAKES WHITEFISH (GF) | 33

lemon butter caper crema, spaghetti squash, charred asparagus, organic spinach, oyster mushrooms, chili oil

VEGAN "CHICK'N" BREAST (VG) (GF) | 25

vegan "chicken" breast, spaghetti squash, zucchini, potatoes, sundried tomato pesto

PAN ROASTED SALMON (GF) | 32

Faroe Island salmon, bourbon honey carrots, truffled forbidden rice, dijon cream

POT ROAST (GF) | 29

slow cooked grass fed pot roast, honey bourbon carrots, poblano mashed potatoes, red wine jus

WILD MUSHROOM TRUFFLED PAPPARDELLE (V) | 24

creamy wild mushroom sauce, pappardelle, oyster mushrooms, truffle oil

add grass fed strip steak 12, Faroe Island salmon 12, blackened or grilled chicken 6, vegan "chicken" 7 (GF) sub gluten free pasta | +2

HANDHELDS

served with hand cut french fries or daily soup. Lettuce, house brined pickles, & tomato upon request | .75 substitute fruit | 1, substitute sweet potato fries | 1.5

ZEN TACOS (V)(VG) | 17.5

blackened zucchini & butternut squash, red peppers, potatoes, roasted corn, guajillo horseradish cream (vegan mayo, guajillo pepper, horseradish), corn tortillas (corn, lime)

OMG BURGER (V)(VG) | 16.5

chipotle black bean patty, hummus, avocado, pickled red onions, vegan bun

BOUGIE MAC BURGER (GF) | 19

double grass fed beef patty, cheddar, house brined pickles, tomato, shredded lettuce, BG Mac sauce, gluten free bun

BONE MARROW BURGER (GF) | 20.50

Strauss Farms grass fed beef burger, white cheddar, grilled onions, garlic aioli toasted gluten free bun,

VEGAN "CHICKEN" BURGER (V)(VG) | 17

Praegers blackened "chicken" breast (soy), super slaw (white goddess dressing), pickles, sliced tomato, arugula pesto (arugula, garlic, non GMO oil), vegan mayo, vegan bun

CHARLATAN (V)(VG) | 17

beyond 'beef' burger, balsamic caramelized onions, mushrooms, vegan mayo, vegan bun

SALADS

ROASTED GOLDEN BEET & GOAT FRITTER (V) | 17

herbed goat cheese fritters, sliced golden beets, candied walnuts, dried cranberries, organic spring greens, maple sherry vinaigrette

THE SOLSTICE (V) (GF) | 16.5

quinoa, roasted butternut squash & pears, arugula & romaine, feta cheese, pickled red onions, balsamic glaze & white goddess vinaigrette

add grass fed strip steak 12, Faroe Island salmon 12, blackened chicken 6, or vegan "chicken" 7

HARVEST CHOPPED WITH CHICKEN (GF) | 18.5

smoked chicken, romaine hearts, queso fresco, black beans, pepita seeds, red peppers, chipotle ranch

VEGAN CHOPPED (VG) (GF) | 16.5

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



Mondays

*Half Off
Wine Bottles
Live Music w/Ernie
Hendrickson*

Wednesdays

*Hump Day Booty
Night
Half Price Booty
Collins*

Thursdays

*19 HR Puma Burger
Bourbon Shot & Beer
3 Floyds 3 Bucks*

Fridays

*Bourbon &
Doughnuts
16*

Harvest Room Desserts

Carmelitas | 15

*bars of vanilla infused oats, salted caramel, dark chocolate,
whipped cream*

Cookie Paddle | 15

*seven house made chocolate chip cookies,
Plush Horse vanilla ice cream*

Loukoumades | 11.5 (after 11am)

*crispy golden fried dough,
cinnamon honey*

Monkey Bread | 15.5

*warm, soft sweet pull-apart bread
cinnamon sugar and pecans, cream cheese dip*

Sticky Bread Pudding | 11

warm caramel drizzle

Plush Horse Sorbet (VG/GF) 7

*Plush Horse
Vanilla Ice Cream (GF) | 7.5
dark chocolate sauce*

Gluten Free Brownie | 10

Plush Horse vanilla ice cream

Vegan/GF Brownie | 8

inquire about today's special delectable sweets

*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.

We offer multi-course plated brunch, lunch & dinner menus that change seasonally.

Enhance your event with craft cocktails or a mimosa bar!

*There are private restrooms, a projector & screen and
a sound system to play music of your choice.*

*For menus, photos and to learn more and plan a memorable event
contact Peggy at harvestroomevents@gmail.com 708-671-8905*

Harvest Room does not have a gluten free kitchen and cannot guarantee that cross contamination may not occur.
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 maximum per check. Maximum 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.