



# DINNER STARTERS

## SALMON CROSTINI | 18.50

house cured salmon, roasted beet hummus, burrata, chile oil, toasted artisan sourdough

## BRUSSELS SPROUTS & STRACIATELLA | 16

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

## KEFTA KABOBS | 18.5

lamb & beef kefta, Kalamata olive, cucumber, tomato, red onion relish, dill yogurt, grilled pita

## SCOTCH EGGS | 17 Chicago's Best!

two hard boiled eggs wrapped in pork sausage and panko, fried crispy, pesto & dijon aioli

## BURRATA | 17.25

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

## MEDITERRANEAN DIPS | 16.5

roasted red beet hummus, olive tapenade, spicy feta, house brined pickles, candied pecans, grilled pita

## MAINS

### MILLER'S FARM CHICKEN | 27

chicken breast, citrus blood orange glaze, couscous, superslaw, truffled red potatoes

### CHICKEN CAPER PICATTA | 25

chicken breast, lemon, capers, bucatini

### MAMA NESCA | 24

chicken breast, puttanesca sauce, pappardelle, grana, fresh basil

### THE BLACKBIRD | 25

blackened chicken breast, spaghetti squash, zucchini, potatoes, sundried tomato mushroom cream sauce

### CHICKEN & WAFFLE | 19.25

*\*\*please allow extra time\*\**

antibiotic free chicken tenders, bacon infused waffle, maple caramel reduction

### BONE MARROW STRIP STEAK | 35

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

### GREAT LAKES WHITEFISH | 33

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

### FISH & CHIPS | 24

805 lager battered wild caught whitefish, SOL superslaw, remoulade, Cajun malt vinegar fries

### PAN ROASTED SALMON | 32

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

### POT ROAST | 29

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

### WILD MUSHROOM TRUFFLED PAPPARDELLE | 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*

### SMOQUE MAC & CHEESE | 26

*Award Winning*

14-hour smoked grass fed brisket, roasted jalapenos, four-cheese sauce, strawberry bbq, toasted panko

## 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 or truffle fries | 3.5*

### CHICKEN NORRIS | 18

buttermilk battered chicken breast, cilantro aioli, cilantro ranch, havarti cheese, jalapenos, crispy fried onions, brioche bun

### SEOUL STREET TACOS

kimchi, superslaw, Seoul spiced aioli, 3 corn tortillas homemade carnitas | 19, marinated chicken thigh | 18

### STEAK SAMMY | 25

grass fed sliced strip steak, arugula, sauteed mushrooms, balsamic onions, garlic aioli, smoked gouda, lemon balm pesto, potato sammy bun

### BONE MARROW BURGER | 19

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

### HARVEST ROOM PUMA | 19

Strauss farms grass fed beef burger, aged cheddar, chipotle mayo, uncured applewood smoked bacon, crispy fried onions, brioche bun

### BOUGIE MAC BURGER | 17.5

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

## SALADS

### ROASTED GOLDEN BEET & GOAT FRITTER | 17

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

### THE SOLSTICE | 16.5

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

### HARVEST CHOPPED WITH CHICKEN | 18.5

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

### VEGAN CHOPPED | 16.5

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

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



## *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](mailto:harvestroomevents@gmail.com) 708-671-8905*

**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. Maximum table time 1.5 hours**