



DINNER

STARTERS

SALMON CROSTINI | 18.50

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

(GF) sub gluten free toast | 1

BRUSSELS SPROUTS & STRACIATELLA (V) (GF) | 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

(GF) sub gluten free toast | 1

TRUFFLE FRIES (V) | 10

hand cut fries, parmesan cheeses, truffle aioli (vegan aioli, truffle oil) **(VG) no parmesan,**

sub vegan cheese | 2

SCOTCH EGGS | 17

Chicago's Best!

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

BURRATA (V) | 17.25

creamy mozzarella, heirloom tomatoes, artisan sourdough, sundried tomato pesto,

balsamic glaze, fresh herbs
(GF) sub gluten free toast | 2

MEDITERRANEAN DIPS (V) | 16.5

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

(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

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

HARVEST CHOPPED WITH CHICKEN (GF) | 18.5

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

THE SOLSTICE (V) (GF) | 16.5

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

VEGAN CHOPPED (VG) (GF) | 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, grilled or smoked chicken 6, or vegan "chicken" 7

Dietary Restrictions as indicated
Vegetarian (V) Vegan (VG) Gluten Free (GF)

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

PALOS HEIGHTS



DINNER

MAINS

GREAT LAKES WHITEFISH (GF) | 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

CHICKEN & WAFFLE | 19.25

please allow extra time

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

THE BLACKBIRD (GF) | 25

blackened chicken breast, spaghetti squash,
zucchini, potatoes,
sundried tomato mushroom cream sauce
(VG) sub Praeger's vegan "chicken"

STEAK FRITES (GF) | 32

12 oz grass-fed strip steak, honey bourbon
carrots, parmesan topped truffle fries

SMOQUE MAC & CHEESE | 26

Award Winning

14-hour smoked grass fed brisket, roasted jalapenos,
four-cheese sauce, strawberry bbq, toasted panko
(GF) sub gluten-free pasta | 1

HANDHELDS

served with hand cut french fries or daily soup

substitute fruit | 1, substitute sweet potato fries | 1.5 or truffle fries | 3.5 (GF) sub gluten-free bun | 1.50

Lettuce, house brined pickles, & tomato upon request | .75

HARVEST ROOM PUMA | 19

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

STEAK SAMMY | 25

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

BOUGIE MAC BURGER | 17.5

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

CHICKEN NORRIS | 18

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

BONE MARROW BURGER | 19

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

SEOUL STREET TACOS

kimchi, superslaw, Seoul spiced aioli,
3 corn tortillas

homemade carnitas | 19

marinated chicken thigh | 18

served with sweet fries or vegan/gluten-free soup / substitute fruit | 1, or truffle fries | 3.5

house brined pickles, & tomato upon request | .75

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)

CHARLATAN (V)(VG) | 17

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

OMG BURGER (V)(VG) | 16.5

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

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*

Harvest Room Desserts

*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

Current Dessert Specials

will vary from week to week

Petite Triple Chocolate Mousse Cake | 11

Petite Dulce de Leche Cake | 11

Colossal Chocolate Cheesecake | 13

Crème Brûlée Cheesecake | 13

Turtle Pecan Cheesecake | 13

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