

Vegetarian & Vegan Menu

BRUNCH SERVED 8:30AM-2:00PM, LUNCH FROM 11:00AM-2:00PM

Vegetarian Harvest Waffles \$11

Harvest waffles, Harvest whipped butter, maple syrup, toasted pecans, fresh berries & whipped cream

Available Gluten Friendly (+\$1), Nutella (+\$1), Cookie Butter (+\$1), Add Egg (+\$1.5)

🌱 Açaí Bowl \$12

Açaí & mixed berry smoothie with oat milk, GF toasted almond granola, almond butter or peanut butter, coconut, strawberries, blueberries, banana, almond butter, chia seeds, bee pollen & local honey or agave.

**Gluten Friendly

Vegetarian Breakfast Tacos \$14

Two tacos, with scrambled eggs with cheese, grilled zucchini, portobello, red peppers & onions, salsa & avocado. Served with Harvest potatoes & chipotle ranch. Choice of corn or flour tortilla

Vegan Breakfast Tacos \$13

Two tacos with grilled zucchini, portobello, red peppers & onions, salsa, avocado & cilantro microgreens. Served with Harvest potatoes & sriracha ketchup. Choice of corn or flour tortilla (flour tortilla is not vegan)

Granola & Fruit Bowl \$9

GF toasted almond granola, with fresh strawberries, blueberries and banana. Topped with honey or agave and your choice of milk.

**Gluten Friendly - Available Vegan

Avocado Toast \$14

Harvest toast topped with smashed Avocado, hard boiled egg, salt flakes, French pepper & hemp seeds. Served with spring greens topped with cucumber & tomatoes and Harvest potatoes or black bean soup.

Available Gluten Friendly - Poached Egg (+\$1.5)

SALADS & LUNCH

NEW Arugula & Fried Goat Cheese Salad \$15

Arugula, spring greens, candied pecans, toasted almonds, blueberries & pears tossed in our champagne pear vinaigrette dressing and topped with 2 medallions of fried goat cheese - Available Gluten Friendly (without fried goat cheese - sub bleu cheese)

Add Chicken Breast (+\$4)

🌱 Harvest Garden Salad with Portobello . . . \$12

Field greens, cherry tomatoes, red onions, cucumber, almonds & avocado tossed in Harvest lime vinaigrette and topped with grilled or crispy portobello

Vegan

SANDWICHES & TACOS

Portobello Mushroom Burger \$15

Two grilled portobello mushrooms, with cheddar cheese, mayo, avocado, bibb lettuce, heirloom tomato, red onion & pickles on grilled bun. (American, Bleu or Swiss available) Served with your choice of Harvest potatoes, kettle chips & Harvest dip, fruit cup, black bean soup or rainbow quinoa

SIDES

Side Salad \$6

Greens, tomato, red onion, cucumber, toasted almond, avocado & lime dressing

Breakfast Taco \$6

Avocado & Tomato \$3.5

Rainbow Quinoa Salad \$6

Black Bean Soup w/ Avocado \$6

Harvest Potatoes \$5

Kettle Chips & Harvest Dip \$5

Fresh Fruit Cup \$3.5

Hummus, Cucumber & Naan \$6

LITTLE HARVESTER BREAKFAST

Vegetarian Kids Harvest Waffle \$6

One Harvest waffle, Harvest whipped butter, maple syrup & whipped cream with Nutella on the side. Served with fruit cup

DESSERTS

Harvest Carrot Cake \$6

Moist carrot cake loaded with carrots, walnuts, raisins, coconut, spices and layered with cream cheese frosting

Salted Caramel Pretzel Bread Pudding \$7

KETO - Cheesecake \$6

Net Carbs 6g, Fat 48g, Protein 10g, Calories 490

DRINKS

Fresh Squeezed Orange Juice	\$4
Iced Tea	\$3
Iced Latte	\$4.5
Hot Tea	\$2.5
Coffee	\$3
Americano	\$4
Double Shot Espresso	\$4
Latte or Cappuccino	\$4.5
Chai Latte	\$4.5

Non-Dairy Milk & Cream Available

ORDER TO-GO 281-396-4727

Our Mission...

Our mission is simply to create wholesome food made from scratch using the best locally sourced ingredients and spread love to our community.

Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, PEANUT OIL, TREE NUTS, and MILK. For more information, please speak with a manager.

We do not have a gluten free kitchen or bakery. If you have a serious health issue, please consider the risk before ordering one of our gluten friendly items.

****Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.**