

Sat-Sun: 8am-4pm


THE HAROLD
an american bistro

EGGS PETE & GERRY'S
ORGANIC EGGS

HAROLD'S SCRAMBLE 18
catsmo artisan smoked salmon,
chives, crème fraîche

EGGS ANY STYLE 16
rosemary potatoes, toast, field greens
choice of:

applewood smoked bacon
maple chicken sausage
grilled country ham

EGGS & GRITS 16
two eggs sunny side up over gruyere, cheddar,
and applewood bacon grits

CHORIZO & MANCHEGO SCRAMBLE 18
scrambled eggs, spicy spanish chorizo
manchego cheese

WILD MUSHROOM OMELETTE 17
shiitake & oyster mushrooms, vermont goat cheese

EGG WHITE OMELETTE 18
imported barrel-aged feta, kale, tomato

HUEVOS RANCHEROS 18
two eggs sunny side up, corn tortillas,
queso fresco, avocado, refried beans

STEAK & EGGS 22
grilled sirloin, two eggs any style

BRUNCH BOWL 18
two eggs sunny side up, farro, quinoa,
kale, spinach, walnuts, dried cranberries

EGGS BENEDICT
champagne hollandaise, rosemary potatoes
black forest ham 18
lobster 21
smoked salmon 19

SANDWICHES

CROISSANT SANDWICH 16
scrambled eggs, black forest ham
aged NY cheddar, fruit

CROQUE MADAME 18
one egg sunny side up, black forest ham,
aged NY cheddar, bechamel, hand cut fries

FRENCH TOAST MONTE CRISTO 19
black forest ham, eggs, swiss
vermont maple syrup

GRIDDLE

- PANCAKES -

BUTTERMILK 15
fresh berries, crown maple syrup,
vermont butter

BLUEBERRY 17
ricotta-lemon cream

PEANUT BUTTER & CHOCOLATE CHIP 18
vanilla whipped cream

- CHALLAH FRENCH TOAST -

VANILLA BEAN 16
fresh berries, crown maple syrup,
vermont butter

NUTELLA BANANA 18
caramelized bananas, nutella syrup,
vermont butter

BOWLS

ANSON MILLS® STEEL CUT OATS 9
coconut milk, dried cherries, chia seeds

GREEK STRAINED YOGURT 10
homemade granola, fresh berries, honey

FRESH FRUIT BOWL 9

SMOKED SALMON PLATTER 20
catsmo artisan smoked salmon,
hand rolled bagel, cream cheese
red onion, tomato, capers

SIDES

TOASTED HAND-ROLLED BAGEL 6
cream cheese, jam

WHOLE WHEAT TOAST 3

TWO EGGS 5

AVOCADO 6

APPLEWOOD SMOKED BACON 8

GRILLED COUNTRY HAM 8

MAPLE CHICKEN SAUSAGE 8

CHEDDAR & BACON GRITS 9

ROSEMARY POTATOES 6

HAND CUT FRENCH FRIES 6

SWEET POTATO FRIES 6

MAINS

PISTACHIO CHICKEN PAILLARD 20
arugula, cherry tomato, shaved fennel, pistachio-basil dressing

FISH & CHIPS 22
crispy boston cod, IPA tempura batter, crushed peas,
omani lime tartar sauce, malt vinegar aioli

HAROLD'S CHICKEN COBB 22
applewood bacon, avocado, quinoa, point reyes® blue cheese,
pete&gerry's® organic egg, blue cheese dressing

HOUSE BURGER 20
natural angus beef, applewood bacon, aged NY cheddar
caramelized onions, hand-cut fries

LOBSTER ROLL 26
fresh maine lobster, citrus mayo, old bay seasoned fries

WILD MUSHROOM PAPPARDELLE 22
fresh shiitake & oyster mushrooms, oven-dried tomatoes,
kale, asparagus, parmigiano, fresh sage, truffle oil

WE SUPPORT LOCAL, NATURAL, SUSTAINABLE & ORGANIC PRACTICES WHENEVER POSSIBLE

18% Gratuity will be added to any parties of 5 or more. Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illnesses.
• Please let your server know of any allergies as not all ingredients are listed on the menu •

BRUNCH