



THE HAROLD

an american bistro

PLATTERS

EGGS ANY STYLE 18

two eggs, rosemary potatoes, multigrain toast,
choice of: applewood smoked bacon, grilled country ham or fresh fruit

SHAKSHUKA 20

two eggs poached, fresh tomato sauce, onions, bell peppers, toasted filoni bread

WILD MUSHROOM SCRAMBLE 19

shiitake & oyster mushrooms, vermont goat cheese

WHITE OMELETTE 20

egg whites, avocado, applewood smoked bacon, monterey jack, pico de gallo

HUEVOS RANCHEROS 19

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

SMOKED SALMON PLATTER 19

artisanal smoked salmon, classic NY bagel, cream cheese, red onion, tomato, fresh dill, capers

EGGS BENEDICT

two eggs poached, toasted english muffin, homemade champagne hollandaise, rosemary potatoes

- black forest ham 19
- florentine 18
- smoked salmon 20

SANDWICHES

HAROLD'S AVOCADO TOAST 17 | +egg on top 3

sliced avocado, pickled onions, cilantro, togarashi, multigrain toast

BREAKFAST PANINI 18

two fried eggs, black forest ham, aged NY cheddar, filoni bread, fresh fruit

GRIDDLE

BUTTERMILK PANCAKES 17

our own batter recipe, crown maple syrup, vermont butter
add fresh strawberries or blueberries +3

VANILLA BEAN FRENCH TOAST 18

soft challah bread, crown maple syrup, vermont butter

BOWLS

GREEK STRAINED YOGURT 14

homemade granola, fresh berries, honey

FRESH FRUIT BOWL 10

SIDES

TOASTED HAND-ROLLED BAGEL 7
cream cheese, jam

MULTIGRAIN TOAST 4

TWO EGGS ANY STYLE 5

AVOCADO 6

APPLEWOOD SMOKED BACON 8

GRILLED COUNTRY HAM 8

ROSEMARY POTATOES 6

FRENCH FRIES 7

SWEET POTATO FRIES 7

BREAKFAST



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COFFEE

- HOUSE BLEND 4.5
- DECAF 4
- CAPPUCCINO 6
- CAFE LATTE 6
- ESPRESSO single 4
- ESPRESSO double 5
- MACCHIATO 5
- HOT CHOCOLATE 5
- ICED LATTE 6
- ICED COFFEE 5
- ICED TEA 4

COCKTAILS

- MIMOSA 14
- BELLINI 14
- STRAWBERRY PIMM'S CUP 17
strawberry puree, pimm's no. 1, lemon juice, ginger ale
- BLOODY MARY 16
house made spiced tomato juice
- APEROL SPRITZ 16
aperol, cointreau, prosecco
- SPARKLING PEAR 16
grey goose la poire, pear nectar, prosecco
- RED SANGRIA 12/32
a special homemade recipe

TEA

- POT OF TEA 5
- gunpowder green
- earl grey
- moroccan mint
- breakfast blend
- golden chai
- orange spice
- chamomile lemon

JUICES

- FRESH-SQUEEZED ORANGE 6
- COLD-PRESSED GRAPEFRUIT 5
- COLD-PRESSED APPLE JUICE 5



FOR MORE DELICIOUS DRINK OPTIONS,
CHECK OUT OUR FULL COCKTAIL MENU!



Celebrating people, planet and pure tea

BREAKFAST