



THE HAROLD
an american bistro

EGGS

EGGS ANY STYLE 16

rosemary potatoes, toast, field greens
choice of: applewood smoked bacon or
grilled country ham

CHORIZO & MANCHEGO SCRAMBLE 18

spicy spanish chorizo,
manchego cheese, fresh thyme

WILD MUSHROOM SCRAMBLE 16

shiitake & oyster mushrooms, vermont goat cheese

EGG WHITE OMELETTE 18

avocado, applewood smoked bacon, pepperjack,
pico de gallo

HUEVOS RANCHEROS 18

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

STEAK & EGGS 23

grilled sirloin, two eggs any style

EGGS BENEDICT

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

black forest ham 18

florentine 16

smoked salmon 19

SANDWICHES

CROISSANT SANDWICH 15

scrambled eggs, black forest ham,
aged NY cheddar, fruit

HAROLD'S AVOCADO TOAST 13 | egg on top +2

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

BREAKFAST PANINI 16

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

GRIDDLE

BUTTERMILK PANCAKES 16

fresh berries, crown maple syrup,
vermont butter

PB & C PANCAKES 18

peanut butter chips, chocolate chips,
vanilla whipped cream

VANILLA BEAN FRENCH TOAST 16

fresh berries, crown maple syrup,
vermont butter

NUTELLA BANANA FRENCH TOAST 19

caramelized bananas, nutella syrup,
vermont butter

BOWLS

GREEK STRAINED YOGURT 10

homemade granola, fresh berries, honey

FRESH FRUIT BOWL 9

SMOKED SALMON PLATTER 19

artisan smoked salmon,
hand rolled bagel, cream cheese
red onion, tomato, chives, capers

SIDES

TOASTED HAND-ROLLED BAGEL 6
cream cheese, jam

GRILLED COUNTRY HAM 8

WHOLE WHEAT TOAST 3

ROSEMARY POTATOES 6

TWO EGGS 5

FRENCH FRIES 6

AVOCADO 6

SWEET POTATO FRIES 6

APPLEWOOD SMOKED BACON 8

MAINS

PISTACHIO CHICKEN PAILLARD 20

arugula, cherry tomatoes, shaved fennel, pistachio-basil dressing

FISH & CHIPS 21

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

HAROLD'S CHICKEN COBB 22

applewood bacon, avocado, quinoa, crumbled blue cheese,
hard boiled egg, blue cheese dressing

HOUSE BURGER 22

natural angus beef, applewood bacon, aged NY cheddar
caramelized onions, hand-cut 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 • Please let your server know of any allergies as not all ingredients are listed on the menu •
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.

BRUNCH



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BRUNCH COCKTAILS

MIMOSA/BELLINI 12

BLOODY MARY 12

house made spiced tomato juice

STRAWBERRY PIMM'S CUP 14

strawberry puree, pimm's no. 1,
lemon juice, ginger ale

DARK & STORMY 14

black rum, ginger beer,
fresh lime, agnostura bitters

APEROL SPRITZ 12

aperol, cointreau, prosecco

SPARKLING PEAR 14

grey goose la poire,
pear nectar, prosecco

STRAWBERRY FIELDS 14

vodka, fresh lemon,
strawberries, prosecco

RED SANGRIA 12/32

a special homemade recipe

-COFFEE & TEA

HOUSE BLEND 4.5

DECAF 4

CAPPUCCINO 6

CAFE LATTE 6

ESPRESSO single 4

ESPRESSO double 6

MACCHIATTO 5

HOT CHOCOLATE 5



HOT TEA 5

gunpowder green - moroccan mint

breakfast blend - golden chai

orange spice - chamomile lemon

-ICED-

ICED LATTE 6

ICED COFFEE 5

ICED TEA 5

-JUICE-

FRESH-SQUEEZED ORANGE 6

COLD-PRESSED GRAPEFRUIT 5

COLD-PRESSED APPLE JUICE 5



For New Yorkers

By New Yorkers