



# 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

### CHICKEN SPAGHETTINI 23

choice of: fresh tomato basil or pinenut pesto

### FISH TACOS 21

tempura battered cod, chili ancho cream, ranchero salsa, upland cress, spanish rice

### FISH & CHIPS 23

tempura battered cod, crushed peas, lime tartar sauce, crispy fries, malt vinegar aioli

### EGGS BENEDICT

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

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

## 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

## 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

### HOUSE BURGER 26

natural angus beef, applewood smoked bacon, aged NY cheddar, caramelized onions, french fries

### PESTO CHICKEN 22

grilled chicken breast, smoked mozzarella, upland cress, fresh tomato, basil aioli

## BRUNCH



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## 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

## 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

## 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

## 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



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

## BRUNCH