



**THE HAROLD**  
an american bistro

**EGGS**

**EGGS ANY STYLE 17**

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

**CHORIZO & MANCHEGO SCRAMBLE 18**

spicy spanish chorizo,  
manchego cheese, fresh thyme

**WILD MUSHROOM SCRAMBLE 18**

shiitake & oyster mushrooms, vermont goat cheese

**EGG WHITE OMELETTE 19**

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 25**

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 17**

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

**HAROLD'S AVOCADO TOAST 16 | egg on top +2**

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

**BREAKFAST PANINI 17**

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 17**

fresh berries, crown maple syrup,  
vermont butter

**NUTELLA BANANA FRENCH TOAST 20**

caramelized bananas, nutella syrup,  
vermont butter

**BOWLS**

**GREEK STRAINED YOGURT 12**

homemade granola, fresh berries, honey

**FRESH FRUIT BOWL 10**

**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**

**MULTIGRAIN TOAST 3**

**ROSEMARY POTATOES 6**

**TWO EGGS 5**

**FRENCH FRIES 7**

**AVOCADO 6**

**SWEET POTATO FRIES 7**

**APPLEWOOD SMOKED BACON 8**

**MAINS**

**GRILLED CHICKEN AL PESTO 20**

smoked mozzarella, beefsteak tomato, upland cress, basil aioli,  
onion focaccia, field greens

**FISH & CHIPS 24**

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 26**

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

**STEAK SANDWICH 28**

sliced medium-rare flatiron steak, melted gruyere, sauteéd vidalia onions,  
shiitake mushrooms, green peppercorn sauce, hand cut fries

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 14

BLOODY MARY 15

house made spiced tomato juice

STRAWBERRY PIMM'S CUP 16

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

DARK & STORMY 16

black rum, ginger beer,  
fresh lime, agnostura bitters

APEROL SPRITZ 16

aperol, cointreau, prosecco

SPARKLING PEAR 16

grey goose la poire,  
pear nectar, prosecco

STRAWBERRY FIELDS 17

vodka, fresh lemon,  
strawberries, prosecco

RED SANGRIA 12/32

a special homemade recipe

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## 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