

STARTERS

- Gluten Free
- Can be prepared Gluten Free
- √ Vegetarian

HOMEMADE FRENCH ONION SOUP 14

savory beef broth, sweet vidalia onions, charred gruyere

● ∨ HOMEMADE GUACAMOLE 18

ripe avocado, chopped jalapeno, red onion, fresh cilantro, lime juice, crispy tortilla chips

V CLASSIC MAC & CHEESE 18

charred cheddar and gruyere, bechamel sauce, crispy panko, elbow macaroni

V FLIGHT OF DIPS 16

roasted eggplant, tzatziki, lemon hummus, spicy feta, toasted naan

HAND-HELDS

- ◆ V HAROLD'S AVOCADO TOAST 21 | egg on top +3 | bacon +4 | smoked salmon +6 sliced avocado, pickled onions, cilantro, togarashi, multigrain toast
 - ♦ HOUSE BURGER 29

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

♦ SALMON BURGER 26

fresh atlantic salmon, fire roasted peppers, fresh arugula, chipotle aioli, sweet potato fries

PESTO CHICKEN 24

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

SALADS

GRILLED CHICKEN +6 SHRIMP/SALMON +9

*** HAROLD'S COBB** 19

applewood smoked bacon, crumbled blue cheese, fresh avocado, quinoa, hard boiled egg

CLASSIC CAESAR 17

crispy romaine hearts, garlic croutons, parmigiano shavings, creamy caesar dressing

● ✓ **MEDITERRANEAN** 19

imported feta, tomatoes, cucumbers, olives, haricot verts, roasted peppers, red wine vinaigrette

PLATTERS

♦ CHICKEN SPAGHETTINI 22

chargrilled chicken breast, choice of: fresh tomato basil or pinenut pesto

FISH TACOS 24

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

PAN SEARED SALMON 26

fresh atlantic salmon, sauteed kuromame, haricot verts, snow peas & carrots, ginger sauce

FISH & CHIPS 25

tempura battered cod, crispy french fries, crushed peas, zesty tartar sauce

FAJITAS MIXTAS 28

sizzling chicken, shrimp & steak, sauteed onion & peppers, queso fresco, corn tortillas, spanish rice

SIDES

APPLEWOOD SMOKED BACON 9

OVEN ROASTED BRUSSEL SPROUTS 8
GRILLED ASPARAGUS 8

CRISPY FRENCH FRIES 7
SWEET POTATO FRIES 7
TRUFFLE FRIES 9







EXTENDED BREAKFAST SERVED UNTIL 2pm

EGGS ANY STYLE 19

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

◆ WHITE OMELETTE 22

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

♦ ¥ HUEVOS RANCHEROS 21

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

V BUTTERMILK PANCAKES 18

homemade citrus zest pancake batter, crown maple syrup, vermont butter add fresh strawberries or blueberries +3

♦ V SHAKSHUKA 22

two eggs poached in fresh tomato sauce, imported feta cheese, onions, bell peppers, toasted filoni bread

V VANILLA BEAN FRENCH TOAST 19

soft challah bread, fresh berries, crown maple syrup, vermont butter

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



TFA

POT OF TEA 5

gunpowder green
earl grey
moroccan mint
breakfast blend
golden chai
orange spice
chamomile lemon



IUICES

FRESH-SQUEEZED ORANGE 6

COLD-PRESSED GRAPEFRUIT 5

COLD-PRESSED APPLE JUICE 5