THE HAROLD

### **PLATTERS**

Gluten Free

Can be prepared Gluten Free

✓ Vegetarian

- EGGS ANY STYLE 19 two eggs, rosemary potatoes, multigrain toast, choice of: applewood smoked bacon, grilled country ham or fresh fruit
- ♦ Y SHAKSHUKA 22

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

#### ♦ V WILD MUSHROOM SCRAMBLE 21

shiitake & oyster mushrooms, vermont goat cheese, multigrain toast

 WHITE OMELETTE 22 egg whites, avocado, applewood smoked bacon, monterey jack, pico de gallo, multigrain toast

### It wo eggs sunny side up, queso fresco, avocado, refried beans, corn tortillas

SMOKED SALMON PLATTER 21

artisanal smoked salmon, classic NY bagel, cream cheese, red onion, capers, sliced cucumber, fresh dill EGGS BENEDICT 21

two eggs poached, grilled country ham, english muffin, homemade champagne hollandaise, rosemary potatoes

## SANDWICHES

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

BREAKFAST PANINI 22 two fried eggs, black forest ham, aged NY cheddar, filoni bread, fresh fruit

### GRIDDLE

- V BUTTERMILK PANCAKES 18 homemade citrus zest pancake batter, crown maple syrup, vermont butter add fresh strawberries or blueberries +3
- V VANILLA BEAN FRENCH TOAST 19
  soft challah bread, fresh berries, crown maple syrup, vermont butter

# BOWLS

GREEK STRAINED YOGURT 14 homemade granola, fresh berries, greek wildflower honey

♥ ✓ FRESH FRUIT BOWL 10

### SIDES

TOASTED HAND-ROLLED BAGEL 7 cream cheese, jam MULTIGRAIN TOAST 5 TWO EGGS ANY STYLE 6 SLICED AVOCADO 6 APPLEWOOD SMOKED BACON 9 GRILLED COUNTRY HAM 10 ROSEMARY POTATOES 6 CRISPY 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

RED SANGRIA 12/32 a special homemade recipe FOR MORE DELICIOUS DRINK ORTIONS, CHECK OUT OUR FULL COCKTAIL MENU!





Celebrating people, planet and pure tea

# BREAKFAST-

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.