



**BOTTOMLESS BRUNCH** / \$18pp  
Bloody Marys, Mimosas & Bellinis

**HARLAN BLOODY MARY** 10  
Tito's Vodka, House Made Pickled  
Haricots Verts, Spiced "Everything  
Bagel" Rim

**ROSEY CHEEK** 10  
Champagne, Elderflower, Angostura

**BELLINI or MIMOSA** 10  
Peach, Pear or Orange with Champagne

**BEER ON TAP** / \$7 each  
*Allagash White, ME*  
*Brooklyn Brewery Summer Ale, NY*  
*Captain Lawrence IPA, NY*  
*Downeast Cider Original Blend, MA*  
*Guinness Stout, Ire.*  
*Lagunitas Little Sumpin' Sumpin', CA*  
*New Belgium Fat Tire, CO*  
*Stella Artois Pale Lager, Belgium*  
*Two Roads White IPA, CT*

**SPECIALTY TAP** / \$10  
Please Inquire



**Executive Chef.**      **Sous Chef.**  
Kamal Rose              David Haight

**Managing Partner.**  
Stephen Lewandowski

\*These dishes contain nuts  
and/or seeds.

*Local 18% Gratuity added for parties  
of eight (8) or more.*

**Charcuterie & Cheese Board (for 2)\*** ale bread, mustard, cornichons 19/27

**Bread Basket** cornbread, croissant, monkey bread, buttermilk biscuits 8

**Black Bean Hummus** pico de gallo, plantain chips 9

**House Granola & Yogurt Parfait\*** fresh berries 9

**Warm House Made Ricotta** citrus honey, kalamata olives, ale bread 13

**House Smoked Salmon** traditional garnishes, toasted challah 13

**Warm Bavarian Pretzel** gruyère and ale fondue 11

**Steamed PEI Mussels** coconut curry broth, chilis, lemongrass 14 w/fries 17

**Local Burrata** oven dried tomato, roasted peppers, garlic ciabatta 14

**Beet, Arugula & Goat Cheese Salad\*** pear, almonds, sherry vin. 14

**Caesar Salad** romaine hearts, garlic croutons, parmesan crisp 13

**Heirloom Tomato Salad** ricotta salata, white balsamic vinaigrette 14

**Add Chicken 7 Add Shrimp or Salmon 8**

**Challah French Toast** vanilla marinated berries 15

**Biscuits & Spicy Sausage Gravy Skillet** poached eggs 16

**Smoked Turkey Hash** kale, quinoa, hollandaise sauce 15

**Country Fried Chicken & Waffle** smoked maple syrup 17

**Publick Omelette** hooks cheddar & fine herbs 15

**Gulf Shrimp & Grits** crispy prosciutto, shrimp gravy, parsley pesto 23 w/egg 25

**Jumbo Lump Crab Cakes** chipotle roasted corn, cherry tomatoes, avocado mousse 15/29

**Harlan Burger** cheddar ale sauce, bacon onion jam 18

**Spiced Quinoa Burger\*** balsamic, tomatoes, avocado goat cheese spread 16

**Pan Roasted Salmon** fingerling potato, wild mushrooms, asparagus, lemon butter 27

**Bucatini** hand crushed tomato, kale, garlic ricotta 19

**Steak & Eggs** grilled 8oz flat iron steak, chimichurri, scrambled eggs 23

**North Country Smoked Bacon** thick sliced 6

**Sauder Farms Eggs** cooked to preference 4

**Herb Roasted Potatoes 4**

*In accordance with laws we are required to inform you that eating raw or undercooked  
fish, eggs or meat increases the risk of foodborne illnesses.*