



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 Prosecco

BEER ON TAP / \$7 each
Allagash White, ME
Captain Lawrence IPA, NY
Guinness Stout, Ire.
Harlan Honey Kölsch, NY
Ommegang Rare Vos, NY
Oscar Blues Dale's Pale Ale, DC
New England Brewing Sea Hag, CT
Stella Artois Pale Lager, Belgium
Two Roads Honeyspot Road IPA, CT

SPECIALTY TAP / \$10
Please Inquire

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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* roasted pepper chutney, pine nuts, basil, ale bread 14

House Smoked Salmon traditional garnishes, toasted challah 13

French Onion Soup croutons, gruyère gratinée 10

Warm Bavarian Pretzel gruyère and ale fondue 11

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

Local Burrata sauce arrabiata, roasted eggplant, garlic ciabatta 14

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

Seasonal Greens Caesar parmesan crisp, cornbread croutons 13

Shaved Brussels Sprout & Frisée* apple cider vin, local blue cheese, spiced pecans 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 celery apple remoulade, pickle aioli 15/29

Bucatini & Hand-Crushed Tomato Sauce whipped ricotta, kale 18

Harlan Burger cheddar ale sauce, bacon onion jam 18

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

Pan Roasted Salmon* sweet potato fingerlings, kale, pecans, grain mustard sauce 27

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.*