



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, NE
Brooklyn Summer Ale, NY
Captain Lawrence IPA, NY
Guinness Stout, Ire.
Harlan Honey Kölsch, 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



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 10

House Granola & Yogurt Parfait* fresh berries 9

Warm House Made Ricotta citrus honey, kalamata olives, warm baguette 14

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 stone fruit chutney, aged balsamic, grilled bread 14

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

Spring Kale Caesar garlic dressing, ciabatta croutons, parmesan crisp 13

Quinoa & Farro Bowl avocado, cucumber & radish 14

add Chicken 8 / add Shrimp 9 / add Salmon 10

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

Creole BBQ Shrimp & Grits aged cheddar grits, green tomato chow chow 23 w. egg 25

Jumbo Lump Crab Cakes chipotle roasted corn, avocado, massa fried onions 15/29

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

Harlan Burger cheddar ale sauce, bacon onion jam 18 w. truffle fries 20

Spiced Quinoa Burger* jalapeño slaw, avocado goat cheese spread 16 w. truffle fries 18

Pan Roasted Salmon asparagus, english peas, fingerlings, lemon buerre blanc 27

Steak & Eggs grilled 8oz flat iron steak, chimichurri, scrambled eggs 24

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.

Amstel Light	5	Duvel	11	Lawson's Super Session IPA	8	Sixpoint Resin	8
Anchor Steam	6	Founders All Day IPA	6	Modelo Especial	5	Sierra Nevada Pale Ale	6
Ayinger Dunkel	9	Goose Island IPA	6	Omission Lager ^{GF}	7	St Pauli Girl (Now ALC.)	5
Ballast Point Grapefruit IPA	6	Half Full Bright Ale	5	Oskar Blues Mama's Pils	6	Strongbow Cider	5
Blue Moon	6	Hitachino Nest White Ale	12	Rogue Dead Guy Ale	7	Two Roads Ol'Factory Pils	5
Brooklyn Bel Air Sour	8	La Chouffe Pale Ale	12	Sixpoint Bengali Tiger	7	21 st Amendment Hell/High Watermelon	