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SNACKS & SMALL PLATES

Charcuterie & Cheese Board* · ale bread, mustard, cornichons	19/27
Bread Basket · cornbread, croissant, monkey bread, buttermilk biscuits	10
Red Pepper Hummus · grilled naan bread	10
House Granola & Yogurt Parfait* · fresh berries	9
Warm House Made Ricotta · black olive tapenade, pistachio, lemon zest, grilled baguette	14
House Smoked Salmon · traditional garnishes, toasted challah	13
Warm Bavarian Pretzel · honey mustard & horseradish cream	11
Steamed PEI Mussels · speck, pilsner, tomato, garlic aioli	14
Local Burrata · arugula, tomato fondue, aged balsamic	14
Korean Fried Chicken* · peanuts, scallions, garlic chips	12/19
Gulf Shrimp Tempura* · shallot soy vinaigrette, spicy mayo	15
Jerk Chicken Empanadas · smoked scotch bonnet aioli	12

GREENS

add Chicken 8 / Shrimp 9 / Salmon 10

Beet, Arugula, Goat Cheese Salad* · asian pear, almonds, sherry vin.	14
Heirloom Tomato & Feta Salad · grilled corn, cucumber, red onion, sorrel	14

LARGE PLATES

Challah French Toast · vanilla marinated berries	14
“Heart & Soul” Roasted Ancient Grain Bowl quinoa & farro, cherry tomatoes, asparagus, pickled radish, sunny-side eggs	14
Scrambled Egg & Chicken Skillet · yukon potatoes, peas, carrots, black pepper gravy	15
Country Fried Chicken & Waffle · smoked maple syrup	17
Publick Omelette · hooks cheddar & fine herbs	15
Avocado Toast · grilled baguette, pickled red onion, scrambled eggs	15
Jumbo Lump Crab Cakes · celery root apple slaw, old bay chips, cajun remoulade	14/27
Parisian Gnocchi · asparagus, fava, cherry tomato, parmesan, balsamic reduction	19
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
Roasted King Salmon · heart & soul quinoa bowl, asparagus, kale, crispy chick peas, avocado vin.	25
Steak & Eggs · grilled 8oz flat iron steak, chimichurri, scrambled eggs	24

SIDES

North Country Smoked Bacon · thick sliced	6	Herb Roasted Potatoes	4
Sauder Farms Eggs · cooked to preference	4	Chilled Asparagus	4



Bottomless Brunch 18pp
Bloody Marys, Mimosas
& Bellinis

Harlan Bloody Mary 10
Tito's Vodka, House Made
Pickled Haricot Verts, Spiced
“Everything Bagel” Rim

Rosey Cheek 10
Champagne, Elderflower,
Angostura

Bellini or Mimosa 10
Peach, Pear or Orange
with Prosecco

Chef

Niels Van Galen

Owner

Stephen Lewandowski

*These dishes contain nuts or seeds.

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

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

CLASSIC COCKTAILS

Three-B's	10
Honey Bourbon, India Pale Ale, Honey Comb	
Jill's Jacket	13
Ketel Grapefruit Rose, Combier Liqueur, Prosecco, Cranberry, Lime, Simple Syrup	
Tiki God	14
Johnny Walker, Diplomatico Rum, Passion Fruit, Pineapple, Hazelnut, Lime	
Drunken Palmer	10
Housemade Tea Infused Vodka, Lemonade, Iced Tea	
Publick Punch	10
A House Blend of Juices, Spices and Rums	
Bee's Knee's	13
Roku Gin, Hibiscus Lavender Syrup, Yuzu, Honey	
Jardin Mulo	13
Jalapeno Infused Absolut Elyx, Cucumber, Cilantro, Lime, Ginger Beer	
Harlan Mule	10
Vodka, Ginger Beer, Lime Juice, Wild Moon Lavender Liqueur	
Buffalo Fashion	12
Buffalo Trace Bourbon, Bauchant 1838 Orange, Angostura, Luxardo	



BEER ON TAP

Rotating Craft Selection · please inquire	10
Allagash · White, ME	7
Brooklyn · Rotating, NY	7
Captain Lawrence · IPA, NY	7

SEASONAL

Frosé & Specialty Frozen Cocktail	12
Harlan House Sangrias (3)	10/25
Strawberry Rose, Grapefruit Sauvignon Blanc, or Peach Moscato	
El Diablo	12
Bahnez Mezcal, St. George Raspberry Liqueur, Lime, Jalapeño, Grapefruit Shrub, Splash Ginger Beer	
Devil Wears Nada	12
Jalapeño Infused Tequila, Ancho Reyes, Agave, Lime & Firewater Bitters	
Paloma From Oaxaca	11
Sombra Mezcal, Lime, Grapefruit Soda	
Red Tail	12
Absolut Peppar, Passion Fruit, Chili Simple Syrup	
Saturn Rings	12
1420 American Gin Infused With Cbd, Plantation Pineapple Rum Orange Shrub, Hazelnut Orgeat, Passion Fruit & Cherry Bitters	

ZERO PROOF

Strawberry Hibiscus Lemonade	6
Fresh Lemon Juice, Strawberry Puree & Hibiscus Syrup	
Cherry Lime Ricky	6
Housemade Grenadine, Lime, Club Soda & Cherries	
Kombucha No Hooch	7
Chamomile, Lemon, Honey, Ginger Shrub	
Add 2oz Booze	7

Guinness · Stout, Ireland	7
Von Trapp · Helles, VT	7
Stella Artois · Pale Lager, Belgium	7
Two Roads · Honeyspot Road IPA, CT	7

WHITE

Pinot Grigio / Cantine Paolinin	9
Sicily, Italy 2018	
Sauvignon Blanc / Fernlands	10
Marlborough, New Zealand 2018	
Riesling / Dr. Loosen	10
Mosel, Germany 2016	
Chardonnay / Bacchus	12
Napa, 2016	
Chardonnay / Moutard-Diligent "Bourgogne Blanc"	15
Bourgogne, France 2016	
Sancerre / Reserve Durand	15
Loire, France 2017	

RED

Malbec / Ferrer Achavel	10/38
Mendoza, Argentina 2017	
Cabernet Sauvignon / Martin Rey	15/58
Napa, California 2016	
Cabernet Sauvignon / Jeanne Marie	11/58
California 2015	
Pinot Noir / Bacchus "Ginger's Cuvee"	12/46
California 2016	
Pinot Noir / Iris	14/55
Willamette Valley, Oregon 2015	
Super Tuscan / Invetro, Renieri	15/58
Toscana, Italy 2015	

SPARKLING

Prosecco / Le Contesse	10/39
Italy NV	
Sparkling Rosé / Le Contesse	10/39
Italy NV	

ROSÉ

Rosé / Prophecy	10
Provence, France 2018	
Rosé / Chateau D'Esclons "Whispering Angel"	15/60
Provence 2017	