



THE HAROLD

an american bistro

EGGS PETE & GERRY'S ORGANIC EGGS

HAROLD'S SCRAMBLE 16
smoked salmon, chives, crème fraîche

EGGS & GRITS 15
two eggs any style, cheddar-bacon grits

CHORIZO & MANCHEGO SCRAMBLE 16
scrambled eggs, spanish chorizo
manchego cheese

EGGS ANY STYLE 14
homefries, toast, field greens
choice of:

applewood smoked bacon
maple chicken sausage
grilled country ham

WILD MUSHROOM OMELETTE 15
aged NY cheddar, sauteed spinach

FETA OMELETTE 15
barrel-aged feta, kale, tomato

EGG-WHITE OMELETTE 15
mushrooms, spinach, tomato

CHILAQUILES 14
sunny-side eggs, corn tortillas, sour cream
black beans, queso fresco, tomatillo

HUEVOS RANCHEROS 16
corn tortillas, queso fresco
avocado, refried beans

EGGS & SHORT RIBS 17
sunny-side eggs, slow cooked short ribs

STEAK & EGGS 18
grilled sirloin, two eggs any style

EGGS BENEDICT

black forest ham 16
lobster 19
smoked salmon 18

SANDWICHES

CROISSANT SANDWICH 11
scrambled eggs, black forest ham
aged NY cheddar

EGG-WHITE WRAP 12
avocado, jalapeño, swiss

BREAKFAST PANINI 12
fried eggs, black forest ham
aged NY cheddar, filoni bread

CROQUE MONSIEUR 16
black forest ham, aged NY cheddar
bechamel, hand cut fries

CROQUE MADAME 18
black forest ham, aged NY cheddar
bechamel, sunny-side egg, hand-cut fries

GRIDDLE

- PANCAKES -

BUTTERMILK 12
fresh berries, vermont maple syrup
artisanal butter

BLUEBERRY 14
ricotta-lemon cream

PISTACHIO 14
pistachio butter

CHOCOLATE CHIP 14
vanilla whipped cream

- CHALLAH FRENCH TOAST -

VANILLA BEAN 13
fresh berries, vermont maple syrup
artisanal butter

NUTELLA BANANA 15
caramelized bananas, nutella syrup

HAZELNUT APPLE 15
caramelized apples, hazelnut butter

BOWLS

ANSON MILLS® STEEL CUT OATS 7
brown sugar, cinnamon, raisins

SEASONAL FRUIT BOWL 8

GREEK STRAINED YOGURT 9
homemade granola, berries, honey

SMOKED SALMON PLATTER 18

hand rolled bagel, cream cheese
red onion, tomato
olives, capers

SIDES

TOASTED HAND-ROLLED NY BAGEL 6
cream cheese, berry jam

TOAST 3

TWO EGGS 5

AVOCADO 5

APPLEWOOD SMOKED BACON 8

GRILLED COUNTRY HAM 8

MAPLE CHICKEN SAUSAGE 8

HOME FRIES 6

HAND-CUT FRIES 6
regular, sweet potato

MAINS

PISTACHIO CRUSTED CHICKEN 20
frenched natural chicken, whipped potatoes
steamed local vegetables, horseradish mustard

FISH & CHIPS 20
crispy boston cod, IPA tempura batter
crushed summer peas, malt vinegar aioli

HAROLD'S CHICKEN COBB 18
applewood bacon, avocado, quinoa, point reyes® blue cheese
pete&gerry's® organic egg, blue cheese dressing

TUNA NIÇOISE 22
ahi tuna, haricot verts, roasted peppers, pete&gerry's® organic egg
olives, lemon poppy-seed vinaigrette

HOUSE BURGER 18
natural angus beef, applewood bacon, maple smoked cheddar
caramelized onions, hand-cut fries

LOBSTER ROLL 20
fresh maine lobster, citrus mayo, old bay seasoned fries

PACCHERI BOLOGNESE 23
slow-cooked beef & veal ragu, basil, ricotta salata

WE SUPPORT LOCAL, NATURAL, SUSTAINABLE & ORGANIC PRACTICES WHENEVER POSSIBLE

Served Sat-Sun
8am-4pm

BRUNCH