

STARTERS

■ GLUTEN-FREE ● VEGETARIAN

- EAST COAST OYSTERS 12
5 pcs, shucked to order

FRENCH ONION SOUP 10
homemade with vidalia onion,
charred gruyere

CRISPY WILD CALAMARI 14
kim chee, grilled scallions,
sweet thai chili sauce

- MIXED GREENS SALAD 8
baby greens, cucumbers, tomatoes
carrots, granny smith apple vinaigrette

● CLASSIC MAC & CHEESE 15

aged NY cheddar, gruyere, bechamel sauce,
crispy panko, fresh thyme, fresh chives

● GUACAMOLE 14

ripe avocado, chopped jalapeno,
red onion, cilantro, fresh lime juice,
crispy homemade tortilla chips

● FLIGHT OF DIPS 12

roasted eggplant, tzatziki,
lemon hummus, spicy feta, warm naan

● CREAM OF ASPARAGUS 9

fresh asparagus, crème fraîche,
sauteed vidalia onions

■ CHICKEN SKEWERS 14

togarashi rub, black & white sesame,
thai peanut sauce

● BURRATA DI BUFALA 13

heirloom tomato jam, fresh basil,
black garlic sauce, sesame flatbread

SALADS

+ grilled chicken 4 + shrimp / steak / salmon 6

■ HAROLD'S COBB 14

applewood bacon, avocado, quinoa, crumbled blue cheese,
hard boiled egg, blue cheese dressing

CAESAR 12

crispy romaine hearts, homemade garlic croutons,
house caesar dressing

■ ● MEDITERRANEAN 14

imported barrel-aged feta, tomatoes, cucumbers,
olives, artichoke hearts, haricot verts,
red peppers, red wine vinaigrette

● QUINOA-FARRO BOWL 13

chopped kale, sunflower seeds, dried cranberries,
shredded veggies, nigella seeds, granny smith apple dressing

BURGERS

■ SUBSTITUTE GLUTEN-FREE BUN +2

HOUSE BURGER 18

short rib/brisket blend, applewood bacon,
maple smoked cheddar, caramelized onions,
hand-cut fries

SALMON BURGER 17

organic atlantic salmon, fire roasted peppers,
chipotle aioli, brioche bun, sweet potato fries

SANDWICHES

■ SUBSTITUTE GLUTEN-FREE BUN +2

GRILLED CHICKEN AL PESTO 16

smoked mozzarella, beefsteak tomato, upland cress,
basil aioli, onion focaccia, field greens

● THE VEGAN 15

avocado, curried chickpeas, tomato, sprouts,
lemon hummus, 7 grain sliced bread, field greens

STEAK SANDWICH 20

sliced medium-rare flatiron steak, melted gruyere,
sauteéd vidalia onions & shiitake mushrooms,
green peppercorn sauce, hand cut fries

● HAROLD'S AVOCADO TOAST 13 | egg on top +2

sliced avocado, pickled onions, cilantro,
togarashi, multigrain toast

PASTA

■ GLUTEN-FREE PASTA AVAILABLE +2

● WILD MUSHROOM PAPPARDELLE 18

fresh shiitake & oyster mushrooms, oven-dried tomatoes,
kale, asparagus, parmigiano, fresh sage, truffle oil

SEAFOOD FETTUCINI 24

sea scallops, rock shrimp, mussels, clams,
bouillabaisse sauce, fresh tarragon

CHICKEN SPAGHETTINI 18

choice of sauce: fresh tomato & basil
or pinenut pesto

BRUNCH

served until 2pm

EGGS ANY STYLE 16

rosemary potatoes, toast, field greens
choice of: applewood smoked bacon or
grilled country ham

EGGS BENEDICT

poached eggs, toasted english muffin,
champagne hollandaise, rosemary potatoes

black forest ham 18

● florentine 16

EGG WHITE OMELETTE 18

avocado, applewood smoked bacon, pepperjack,
pico de gallo, multigrain toast

■ ● HUEVOS RANCHEROS 18

two eggs sunny side up, corn tortillas,
queso fresco, avocado, refried beans

● WILD MUSHROOM SCRAMBLE 16

shiitake & oyster mushrooms, vermont goat cheese

● BUTTERMILK PANCAKES 16

fresh berries, crown maple syrup,
vermont butter

● VANILLA BEAN FRENCH TOAST 16

challah bread, fresh berries,
crown maple syrup, vermont butter

STEAK & EGGS 23

grilled sirloin, two eggs any style,
rosemary potatoes, multigrain toast

MAINS

■ CHICKEN PAILLARD 18

grilled chicken breast, arugula, cherry tomato,
shaved fennel, pistachio-basil dressing

FISH TACOS 18

tempura battered boston cod, upland cress, chili ancho
cream, ranchero salsa, cilantro rice

■ PAN SEARED SALMON 22

organic atlantic salmon, kuromame, haricot verts,
snow peas, yellow squash, ginger sauce

FISH & CHIPS 19

tempura battered boston cod, IPA tempura batter,
crushed peas, lime tartar sauce, malt vinegar

■ FILET MIGNON 25

8oz filet mignon, roasted brussel sprouts,
whipped potatoes, homemade worcestershire sauce

SIDES

HAND CUT FRENCH FRIES 6

ROASTED BRUSSEL SPROUTS 8

SWEET POTATO FRIES 6

GRILLED ASPARAGUS 9

TRUFFLE FRIES 8

HALF AVOCADO 6

APPLEWOOD SMOKED BACON 8

WE SUPPORT LOCAL, NATURAL, SUSTAINABLE & ORGANIC PRACTICES WHENEVER POSSIBLE
18% Gratuity will be added to any parties of 5 or more. Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illnesses.
• Please let your server know of any allergies as not all ingredients are listed on the menu •

LUNCH