

## PLATTERS

EGGS ANY STYLE 18 two eggs, rosemary potatoes, multigrain toast, choice of: applewood smoked bacon, grilled country ham or fresh fruit

SHAKSHUKA 20

two eggs poached, fresh tomato sauce, imported feta cheese, onions, bell peppers, toasted filoni bread

WILD MUSHROOM SCRAMBLE 19

shiitake & oyster mushrooms, vermont goat cheese, multigrain toast

WHITE OMELETTE 22

egg whites, avocado, applewood smoked bacon, monterey jack, pico de gallo, multigrain toast

HUEVOS RANCHEROS 19

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

SMOKED SALMON PLATTER 20

artisanal smoked salmon, classic NY bagel, cream cheese, red onion, capers, sliced cucumber, fresh dill

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#### EGGS BENEDICT

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

- black forest ham 19
- florentine 18
- smoked salmon 20

## SANDWICHES

HAROLD'S AVOCADO TOAST 18 | egg on top +3 | bacon +4 | smoked salmon +6 sliced avocado, pickled onions, cilantro, togarashi, multigrain toast

BREAKFAST PANINI 19 two fried eggs, black forest ham, aged NY cheddar, filoni bread, fresh fruit

### GRIDDLE

BUTTERMILK PANCAKES 17 homemade citrus zest pancake batter, crown maple syrup, vermont butter add fresh strawberries or blueberries +3

VANILLA BEAN FRENCH TOAST 18 soft challah bread, fresh berries, crown maple syrup, vermont butter

## BOWLS

GREEK STRAINED YOGURT 14 homemade granola, fresh berries, greek wildflower honey

FRESH FRUIT BOWL 10

### SIDES

TOASTED HAND-ROLLED BAGEL 7 cream cheese, jam MULTIGRAIN TOAST 4 TWO EGGS ANY STYLE 5 SLICED AVOCADO 6 APPLEWOOD SMOKED BACON 8 GRILLED COUNTRY HAM 8 ROSEMARY POTATOES 6 CRISPY FRENCH FRIES 7 SWEET POTATO FRIES 7





WE SUPPORT LOCAL, NATURAL, SUSTAINABLE & ORGANIC PRACTICES WHENEVER POSSIBLE • Please let your server know of any allergies as not all ingredients are listed on the menu 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.



# COFFEE

HOUSE BLEND 4.5 DECAF 4 CAPPUCCINO 6 CAFE LATTE 6 ESPRESSO single 4 ESPRESSO double 5 MACCHIATO 5 HOT CHOCOLATE 5 ICED LATTE 6 ICED COFFEE 5 ICED TEA 4



#### TEA

POT OF TEA 5 gunpowder green earl grey moroccan mint breakfast blend golden chai orange spice chamomile lemon



## JUICES

FRESH-SQUEEZED ORANGE 6 COLD-PRESSED GRAPEFRUIT 5 COLD-PRESSED APPLE JUICE 5

# COCKTAILS

MIMOSA 14

BELLINI 14

STRAWBERRY PIMM'S CUP 17 strawberry puree, pimm's no. 1, lemon juice, ginger ale

BLOODY MARY 16 house made spiced tomato juice

APEROL SPRITZ 16 aperol, cointreau, prosecco

SPARKLING PEAR 16 grey goose la poire, pear nectar, prosecco

RED SANGRIA 12/32 a special homemade recipe







Celebrating people, planet and pure tea

# BREAKFAST-

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