

**BOTTOMLESS BRUNCH** / *All You Can Drink Bloody Marys, Bellinis or Mimosas*

## APPETIZERS

### HARLAN PASTRY BASKET

### CHICKEN LIVER PATE\*

Raisin Walnut Bread

### CILANTRO & LIME WHITE BEAN DIP

Fresno Chili, Queso Fresco, Spiced Chips

### CAPRESE SALAD

Traditional, Mozzarella, Tomato, Fresh Basil

### WARM CRAB & ARTICHOKE FONDUE

Old Bay Spiced Tortillas

### POACHED MAINE LOBSTER

Haricot Vert, Heart of Palm, Blood Orange Vinaigrette

### SCOTTISH SMOKED SALMON

Crispy Bagel Chips, Truffle Potato Salad

### STEAMED PEI MUSSELS

Fennel, Tomato, Garlic & White Wine, Garlic Ciabatta

### BABY BEET ARUGULA & GOAT CHEESE SALAD\*

Marcona Almonds, Pears, Sherry Vinaigrette

### MIXED GREEN SALAD

Sweet Tomatoes, Parmesan, Lemon & Olive Oil

### HARLAN DAILY SOUP

House Made - Seasonal

### LOCAL BURRATA ON GRILLED CIABATTA

Sun-Dried Tomato Relish, Arugula Pesto, Aged Balsamic Vinegar

## ENTREES

### ROASTED EGGPLANT CAPONATA & EGGS

Tomato, Olives, Creamy Parmesan Polenta

### HARLAN'S OMELETTE

Cheddar & Fine Herbs

### PORTABELLA & QUINOA SAUTÉ

Poached Eggs, Truffle Hollandaise

### RAISIN BRIOCHE FRENCH TOAST

Vanilla Pear Purée, Cranberry Compote

### CRISPY JUMBO LUMP CRAB CAKE

Pickled Green Papaya, Spicy Mayo

### ROASTED TURKEY PANINI

Bacon, Avocado & Tomato, Fontina Cheese

### HARLAN BURGER

Proprietary Blend, Cheddar Ale Sauce, Bacon Onion Jam

### CINNAMON BELGIAN WAFFLE

Brown Sugar Whipped Mascarpone, Candied Pecans, Blueberry Syrup

### PAN SEARED KING SALMON

Spinach Spätzle, Baby Tomato & Mustard Greens, Horseradish Beurre Blanc

### EGG & SHORT RIB SANDWICH

Scrambled Egg, Short Rib & Fontina

### CRISPY FRIED CHICKEN SANDWICH

Lettuce, Tomato, Bacon Mayo

### FRIED EGG & CHORIZO HASH

Roasted Sweet Potato, Poblano Pepper, Black Bean Stew, Cotija Cheese

## DESSERTS

### TOASTED ALMOND CHEESECAKE\*

Streusel, Raspberry Coulis

### HOUSE MADE CHURROS

Mexican Chocolate & Cinnamon

### CHOCOLATE GANACHE TART

Caramel, Fleur de Sel

### WARM TRES LECHES CAKE

Spiced Orange Marmalade, Maple Whipped Cream

### FRESH BERRIES

Seasonal with Whipped Cream

Executive Chef Michael Sobelman & Executive Sous Chef Stacey Enlund  
Managing Partner Stephen Lewandowski

Follow us @HarlanSocial

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  
Please alert your server immediately to any food or nut allergies. Items marked \* contain seeds or nuts