

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

APPETIZERS

HARLAN PASTRY BASKET

assorted pastry, jams and butter

CHICKEN LIVER PATE*

fig jam, sour dough toast

WHITE BEAN DIP

cilantro, lime, queso fresco, grilled naan bread

CHICKEN & FOIE GRAS MEATBALLS

balsamic onions, brandied cherries

HOUSE MADE RICOTTA w. prosciutto *supp*

concord grape compote, wave hill baguette

LOCAL BURRATA

roasted butternut squash

SALMON RILLETTE

crème fraiche, chive, everything bagel

MUNICH STYLE PEI MUSSELS

German-style pilsner, sauerkraut, smoked sausage

BABY BEET ARUGULA & GOAT CHEESE SALAD*

pear, almonds, sherry vinaigrette

WINTER WALDORF*

granny smith apple, cranberries, spiced walnut, maytag blue cheese

ORGANIC MIXED GREENS

sweet tomatoes, parmesan, lemon & EVOO

GRILLED KALE CAESAR

parmigiano reggiano, roasted garlic dressing

ADDITIONS

Roasted Organic Chicken, Sautéed Salmon, Gulf Shrimp, Grilled Flat Iron Steak

ENTREES

HARLAN BURGER

cheddar ale sauce, bacon onion jam

QUINOA BURGER*

balsamic vinaigrette, tomato, avocado goat cheese spread

EGG & SHORT RIB

scrambled egg, short rib, fontina cheese

CRISPY CHICKEN

fontina cheese, bacon mayo, house made pickles

OPEN-FACE PORCHETTA

broccoli rabe, provolone, garlic aioli, crispy baguette

BISCUITS & GRAVY

house made buttermilk biscuit, spicy sausage gravy, fried egg

HARLAN'S OMELETTE

cheddar & fine herbs

GOAT CHEESE & CHIVE HASH BROWNS *(18ppl max)*

roasted shiitake, broccoli rabe, poached eggs, hollandaise

SPICY CHICKEN & WAFFLES

thick cut bacon, chili maple syrup

STEAK & EGGS

8oz flat iron, scrambled eggs, yucca hash, salsa verde

BANANA HAZELNUT FRENCH TOAST*

brioche, banana mascarpone, hazelnut brittle

PAN SEARED KING SALMON

roasted beets, breakfast radish, apple mousse

FARMER'S CHEESE BLINTZES w. seared foie gras *supp.*

local farmer's cheese, red plum compote

DESSERTS

PUMPKIN CRÈME BRÛLÉE

Autumn Spice, Torched Molasses

CHOCOLATE GANACHE TART

House Made Marshmallow, Graham Tuile

HOUSE MADE BUNDT CAKE

Cocoa, Stout, Whipped Cream

SPICED CHEESECAKE*

Hazelnut Pirouline, Bourbon Sauce

FRUIT PLATE

Seasonal Fruit, Mint Syrup

Executive Chef Michael Sobelman & Executive Sous Chef Randall Obach
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