

APPETIZERS

OXTAIL EMPANADA

smoked tomato vinaigrette, pickled mushroom

KOREAN FRIED CHICKEN*

peanuts, scallions, garlic chips

LOCAL BURRATA

roasted butternut squash

WHITE BEAN DIP

cilantro, lime, queso fresco, grilled naan bread

HARLAN DAILY SOUP

seasonal / inquire for selection

CHICKEN & FOIE GRAS MEATBALLS

balsamic onions, brandied cherries

HOUSE MADE RICOTTA

concord grape compote, wave hill baguette

CHARRED OCTOPUS ANTICUCHO

tostone, chorizo, aji panca

GULF SHRIMP TEMPURA

shallot soy vinaigrette, spicy mayo

SPICY TUNA CRUDO

crispy rice, fried garlic, citrus soy sauce

MUNICH STYLE STEAMED 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

BELL & EVANS ROAST CHICKEN*

sweet potato bread pudding, glazed brussels sprouts, cider mustard sauce

PAN SEARED KING SALMON*

roasted beets, breakfast radish, apple mousse

HOUSE ROLLED CAVATELLI*

kale pesto, cherry tomatoes, whipped ricotta

SEARED SEA SCALLOPS*

pumpkin risotto, cranberry gastrique, spiced walnuts

GULF SHRIMP & GRITS*

kale, onion, roasted tomato, salsa verde

16OZ NEW YORK STRIP STEAK

broccoli rabe, truffle fries (*supp. charge*)

LONG ISLAND DUCK BREAST*

cipollini onions, dumpling squash, mole sauce

GRILLED FLAT IRON STEAK

salt & vinegar crushed potatoes and cotija cheese, broccoli rabe

HARLAN BURGER

proprietary Pat La Frieda beef brisket blend, cheddar ale sauce, bacon onion jam

BUCCATINI PASTA

hand-crushed tomato, whipped ricotta, kale

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

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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