

HARLAN

S O C I A L

APPETIZERS

SPRING ASPARAGUS SALAD

Pickled Beets & Radish, Basil, Stracciatella, Red Wine Vinaigrette

GRILLED MEXICAN STREET CORN

Cilantro, Spices, Cotija Cheese

KOREAN FRIED CHICKEN WINGS*

Peanuts, Scallions, Sweet Chili Sauce

LOCAL BURRATA

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

CILANTRO & LIME WHITE BEAN DIP

Fresno Chili, Queso Fresco, Spiced Chips

CRISPY PORK BELLY & WATERMELON

Marinated Pork Belly, Thai Basil Salad, Ginger Lime Dressing

BABY BEET ARUGULA & GOAT CHEESE SALAD*

Marcona Almonds, Pears, Sherry Vinaigrette

ARETHUSA BLUE CHEESE & CITRUS SALAD*

Honey Crisp Apple, Frisée & Coffee Toasted Walnuts, Honey Vinaigrette

HARLAN DAILY SOUP

House Made - Seasonal

CRISPY PIG EAR SALAD

Endive & Radicchio, Sicilian Capers, Lemon & Radish, Black Pepper Vinaigrette

DUCK CONFIT NOODLES*

Spring Vegetables, Watercress & Black Garlic, Ramen Broth, Soft Duck Egg

CAPRESE SALAD

Traditional, Mozzarella, Tomato, Fresh Basil

JUMBO LUMP CRAB CAKE

Tasso Ham, Pickled Green Papaya Slaw, Spicy Mayo

LOCAL OYSTERS

Grapefruit Mignonette, BBQ Chips

SEAFOOD BOWL

Clams, Mussels, Shrimp, Roasted Shishito Peppers, Avocado & Chili Flakes

POACHED MAINE LOBSTER

Haricot Vert, Heart of Palm, Blood Orange Vinaigrette

STEAMED PRINCE EDWARD MUSSELS

Fennel, Tomato, Garlic & White Wine, Garlic Ciabatta

ENTREES

ROASTED MEDITERRANEAN CHICKEN*

Israeli Couscous, Arugula & Lemon Confit, Madeira Wine Sauce

PAN SEARED KING SALMON

Spinach Spätzle, Tomato & Mustard Greens, Horseradish Beurre Blanc

HOUSE MADE TRUFFLE GNOCCHI

Baby Vegetables, Peas, St. George Mushrooms, Cauliflower Mousse

SEARED SEA SCALLOPS

Corn, Fresno Chili, Petit Greens, English Pea Veloute

STEAMED WILD ATLANTIC COD*

Pineapple & Peanut Salsa, Curry, Coconut Rice

GRILLED FILET MIGNON

Tempura Fried Vegetables, Sweet Pea Coulis

DOUBLE CUT PORK CHOP

Achiote Recado, Tobacco Rings

GRILLED FLAT IRON STEAK

Sautéed Spinach & Yucca, Mojo Sauce

HARLAN BURGER

Proprietary Blend, Cheddar Ale Sauce, Bacon Onion Jam

TAGLIATELLE

Summer Vegetables, Truffles

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