

HARLAN

COCKTAILS

BOTTOMLESS BRUNCH

20 per person

Your choice of Bloody Marys, Bellinis or Mimosas

Harlan Bloody Mary* 10
Tito's Vodka, Spiced "Everything Bagel" Rim,
House Made Pickled Haricots Verts

Harlan Seventy-Five 10
Prosecco, St. Georges Botanivore Gin, Mandarine Purée

Holiday Bae-Lini 10
Cider Reduction, Prosecco, Spiced Sugar Rim

WINE

W H I T E

Riesling - Milbrandt / 9
Washington, 2015

Pinot Grigio - Montefresco / 9
Delle Venezie, DOC 2017

Sauvignon Blanc -White Haven / 10
New Zealand 2017

Chardonnay - Bacchus / 11
California 2016

Chardonnay - Macon Village / 14
Burgundy, France 2015

Sancerre - Durand Reserve / 14
Loire Valley, France 2017

R E D

Cabernet Sauvignon - Jeanne Marie / 10
California 2015

Malbec - Callia Alta / 11
Mendoza, Argentina 2017

Rioja - Senorio De P. Pecina / 11
Spain 2016

Pinot Noir - Bacchus 'Ginger's Cuvee' / 12
California 2017

Cabernet Sauvignon - Los Vascos Grand
Reserve / 13
Chile 2015

Super Tuscan - Loca Ciuca / 14
Italy 2016

S P A R K L I N G

Prosecco - Ruggeri / 10
Italy NV

Rosé - Le Contesse / 13
Italy NV

Champagne - Laculle Brut / 20
France NV

R O S É

Fabre Montmayo / 10
Argentina 2017

Chateau d'Esclans / 15
Whispering Angel / Provence, France 2017

Executive Chef

Michael Sobelman

Sous Chef

Joseph Schilling

Managing Partner

Stephen Lewandowski

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

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.

SNACKS & SMALL PLATES

HARLAN PASTRY BASKET 9

assorted pastries, jam, butter

ROASTED PUMPKIN HUMMUS* 12

crispy brussel sprouts, goat cheese, cranberry

LOCAL BURRATA 14

arugula, asian pear chutney, granulated honey

SALMON RILLETTE 15

crème fraiche, chive, everything bagel

HOUSE MADE RICOTTA 14 w.prosciutto 18

olives, wave hill baguette

GREENS & GRAINS

FRUIT & YOGURT BOWL* 14

pineapple, cantaloupe, honeydew, vanilla yogurt, house made granola

BEET, ARUGULA & GOAT CHEESE SALAD* 14

pear, almonds, sherry vinaigrette

QUINOA & ANCIENT GRAIN BOWL 14

heirloom tomato, cucumber, spinach, honey crisp apple vinaigrette

HARLAN COBB 14

chopped and tossed

ORGANIC MIXED GREENS 13

sweet tomatoes, parmesan, lemon & EVOO

ADDITIONS

Roasted Organic Chicken +9

Sautéed Salmon +12

or Gulf Shrimp +9

Grilled Flat Iron Steak +14

SANDWICHES

HARLAN BURGER 18

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

QUINOA BURGER* 16

balsamic vinaigrette, tomato, avocado goat cheese spread

BREAKFAST BURGER 22

candied bacon, fried egg, american cheese, french toast bun

CRISPY CHICKEN 16

pickle brined, fontina cheese, bacon mayo, house-made pickles

CALIFORNIA SALMON BURGER 16

bean sprouts, red onion, dill crème fraiche, brioche bun

MAIN DISHES

BISCUITS & GRAVY 15

house made buttermilk biscuit, spicy sausage gravy, fried egg

HARLAN'S OMELETTE 13

cheddar & fine herbs

QUINOA SAUTÉE 15

golden quinoa, winter squash, poached egg, herbs

SPICY CHICKEN & WAFFLES 18

thick cut bacon, chili maple syrup

AVOCADO TOAST 15

grilled sourdough, avocado mash, scrambled egg whites

STEAK & EGGS 29

8oz flat iron, scrambled eggs, kale salsa verde

FRENCH TOAST* 15

thick cut challah bread, warm blueberry sauce, real maple syrup

SPECIALTY DRINKS

THREE - B'S 10

Honey Bourbon, Captain Lawrence IPA,
Honey Comb

WHITE COSMO 12

Vodka, St. Germain & White Grape

DRUNKEN PALMER 10

House-Made Tea Infused Vodka, Lemonade, Iced Tea

HARLAN NATION MANHATTAN 13

Redemption Rye, Carpano Antica, Angostura Bitters

LUMBERJACK 13

Real McCoy 12yr Rum, Cider Reduction

DEVIL WEARS NADA 12

Don Julio Silver Tequila, Lime, Luxardo Liqueur,
Chili Pepper

HOLIDAYBAE-LINI 10

Cider Reduction, Prosecco, Spiced Sugar Rim

WINTER MULE 13

Tito's Vodka, Sparkling Cider, Ginger Beer

BEE'S KNEES 12

Barr Hill Gin, Honey Syrup, Fresh Lemon

BOTTLE WINE

WHITE WINE

Sauvignon Blanc - Honig *Napa* 2017 38

Chardonnay - Robert Perroud *Burgundy, France* 2016 40

Chenin Blanc - The Terraces *Clarksburg, California* 2015 40

La Scolca - Gavi *Italy* 2017 40

Pinot Grigio - Jermann *Italy* 2016 40

Sauvignon Blanc - Craggy Range *New Zealand* 2017 41

Pinot Grigio - St. Michael Eppan *Alto Adige, DOC* 2016 50

Pascal Jolivet - Sancerre *France* 2017 65

Chardonnay - Au Bon Climat *Santa Barbara* 2016 52

Chardonnay - Moutard-Diligent *Burgundy, France* 2016 65

Reisling - Dönnhoff *Nahe, Germany* 2015 70

Sauvignon Blanc - Merry Edwards *Russian River Valley* 2016 80

Chardonnay - Talbott Kali Hart *California* 47

Chardonnay - Viré-Clessé *Burgundy* 2015 98

ROSÉ

Rosé - Fabre Montmayo *Argentina* 2017 36

Rosé - Whispering Angel *Provence, France* 2017 56

SPARKLING

Prosecco - Le Contesse *Italy* NV 39

Champagne - Louis Roederer 'Brut Imperial' *France* NV / 375ml 45

Rosé - Roederer Estate 'Brut Rosé' *California* NV 64

Champagne - Barons de Rothschild *France* NV 140

Champagne - Veuve Clicquot *France* NV 135

Rosé - Billecart Salmon 'Brut Rosé' *France* NV 150

RED WINE

Malbec - Aruma *Argentina* 2017 40

Vinsobres - Perrin 'Les Cornuds' *Rhone* 2014 42

Bordeaux - Chateau de Brague *Bordeaux, France* 2012 42

Rioja Reserva - Faustino V *Spain* 2013 47

Pinot Noir - Gran Moraine *Oregon* 2015 51

Nebbiolo - Cordero di Montezemolo 2015 60

Merlot - Siglo, Celani *Napa* 2014 56

Tempranillo - Numanthia Termes *Toro, Spain* 2015 59

Zinfandel - Ridge Three Valleys *Sonoma, California* 2016 60

Coudoulet de Beaucastel *France* 2014 58

Zinfandel - Turley 'Juvenile' *California* 2016 60

Cabernet Sauvignon - Freemark Abbey *California* 2013 70

Pinot Noir - Left Coast *Oregon* 2015 79

Caparzo - Brunello di Montalcino *Italy* 2013 80

Cabernet Sauvignon - Hall *Napa, California* 2015 93

Cabernet Sauvignon - Chateau Montelena *Napa Valley* 2015 105

Cabernet Sauvignon Blend - Celani 'Tenacious' *Napa* 2014 110

Cabernet Sauvignon - The Terraces *Napa, California* 2014 125

Cabernet Sauvignon - Reynolds Estate *Napa, California* 2015 135

Barolo - Cordero di Montezemolo 2014 140

BEER

CRAFT TAPS / ROTATING SELECTION / 7 PINT

Brooklyn, NY

Captain Lawrence IPA, NY

Downeast Cider House, MA

Guinness, IRE

Harlan Honey Kölsch, NY

Bell's, MI

Ommegang, NY

Sierra Nevada IPA, CA

Sixpoint Brewery, NY

Stella Artois, BEL

Cisco, *Whale's Tale Ale*, MA 6

City Steam, *Naughty Nurse*, CT 6

Rogue, *Dead Guy Ale*, OR 8

Sierra Nevada, *Pale Ale*, CA 6

Anchor Steam, CA 6

Two Roads, *Ol Factory Pils*, CT 6

Victory, *Prima Pils*, PA 6

Warsteiner, *Lager*, GER 6

Ballast Point, *Grapefruit Sculpin IPA*, CA 7

Black Hog, *Ginga' Ninja Red IPA*, CT 8

Founders, *All Day IPA*, MI 6

Two Roads, *Road 2 Ruin IPA*, CT 6

Lawson's, *Super Session #7*, VT 8

Long Trail, *Double Bag*, VT 5

Sixpoint, *Bengali*, NY 8

Sixpoint, *Resin*, NY 8

Blue Point, *Blueberry Ale*, NY 5

Blue Moon, *Belgian White*, CO 6

Chimay, *Rouge*, 11.2oz, BEL 12

Hitachino Nest, *White Ale*, 11.2oz, NY 12

Ommegang, *Hennepin, Farmhouse Saison*, NY 8

Schneider Weisse, *Hefeweizen*, 16.9oz, GER 12

Founders, *Breakfast Stout*, MI 8

Sam Smith, *Nut Brown Ale*, 18.7oz, ENG 12