

HARPER'S

STARTERS

DUBAI CHOCOLATE CROISSANT

House-Made, Toasted Phyllo, Pistachio Butter, Milk Chocolate

\$14.

\$15.

FRUIT PLATE

Seasonal Selection, Honey-Vanilla Yogurt

\$15.

\$16.

AVOCADO TOAST

Smashed Avocado, Sourdough Bread, Pickled Shallots, Marinated Tomatoes, Micro Herbs, Shaved Watermelon Radish

\$15.

\$16.

SLOW COOKED

STEEL CUT OATMEAL

Brown Sugar, Pecans

\$12.

\$16.

EGGS & OMELETS

HARPER'S EGG PLATTER

Two Eggs, Any Style, Home Fries, Toast;
Choice Of Hickory Smoked Bacon, Pork Sausage, Smoked Ham, Pork Roll or Chicken Apple Sausage +\$3.

\$19.

Three Eggs

+\$4.

"THE" CLASSIC OMELET

Smoked Ham, Aged Cheddar, Home Fries, Toast

\$22.

SHORE OMELET

Lump Crab, Shrimp, Asparagus, Home Fries, Toast

\$28.

EGG WHITE OMELET

Baby Spinach, Tomatoes, Fresh Mozzarella, Home Fries, Toast

\$21.

BUTCHER SHOP OMELET

Chorizo, Ham, Hickory Smoked Bacon, Sausage, Aged Cheddar, Home Fries, Toast

\$26.

STEAK & EGGS

8 oz. NY Strip, Two Eggs Any Style, Home Fries, Toast

\$32.

BENEDICTS

OCEAN BENEDICT

Smoked Ham, Toasted English Muffin, Poached Eggs, Classic Hollandaise

\$23.

\$21.

REUBEN BENEDICT

Shaved Corned Beef, Toasted Rye, Sauerkraut, Gruyere, Poached Eggs, 1,000 Island Hollandaise, Chives

\$24.

TURKISH EGGS

Everything Bagel Seasoned Whipped Ricotta, Aleppo Pepper Brown Butter, Heirloom Tomato, Toasted Crostini

MAITAKE MUSHROOM TOAST

Sautéed Maitake Mushrooms, Poached Eggs, Sourdough Bread, Truffle Hollandaise, Crispy Onions

\$24.

BEVERAGES

FRENCH PRESS COFFEE

LARGE POT, serves 4

FRESHLY SQUEEZED ORANGE JUICE

\$8.

REFILL

DAILY SMOOTHIE

\$10.

SMALL POT, serves 2

ESPRESSO

\$4. / \$6.

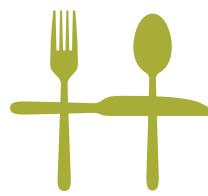
REFILL

CAPPUCCINO

\$6.

HOT TEA

\$4.



HARPER'S

SWEET [PANCAKES | WAFFLES | FRENCH TOAST]

BLUEBERRY PANCAKES	\$19.
<i>Fresh Blueberries, Tahitian Vanilla Whipped Cream</i>	
APPLE CIDER DONUT PANCAKES	\$21.
<i>Cider Infused Pancakes, Spice Baked Apples, Cinnamon Sugar, Cider Fondant Glaze</i>	
BANANA PANCAKES	\$20.
<i>House-Made Banana Caramel Sauce, Tahitian Vanilla Whipped Cream</i>	
CHOCOLATE CHIPPER	\$21.
<i>Buttermilk Pancakes, Dark Chocolate Chips, Chocolate Drizzle, Tahitian Vanilla Whipped Cream</i>	
THREE BUTTERMILK PANCAKES	\$14.
<i>Maple Syrup, Whipped Butter</i>	
BUTTERMILK PANCAKE SHORTSTACK	\$11.
<i>Maple Syrup, Whipped Butter</i>	
CHALLAH FRENCH TOAST	\$22.
<i>Macerated Berries</i>	
BANANAS FOSTER FRENCH TOAST	\$24.
<i>Sofitel Bread, Cinnamon Toast Crunchies, Banana Cream, House-Made Caramel, Brûléed Banana</i>	
HARPER'S WAFFLE	\$22.
<i>Macerated Berries, Tahitian Vanilla Whipped Cream</i>	

SAVORY [SALADS | SANDWICHES]

CAESAR SALAD	\$15.
<i>Romaine, Garlic Parmesan Croutons</i>	
CAJUN SALMON BLT	\$26.
<i>Grilled Salmon, Cilantro-Lime Ranch, Hickory Smoked Bacon, Spinach, Tomato, Red Onion, Avocado, Toasted Whole Grain Bread, Fries</i>	
CHICKEN & WAFFLES	\$22.
<i>Jalapeño Cheddar Corn Bread Waffle, Buttermilk Fried Chicken, Crispy Onions, Savory Maple Sauce</i>	
GRILLED CHICKEN	\$21.
<i>Fresh Mozzarella, Tomato, Arugula, Balsamic Glaze, Toasted Brioche Bun, Fries</i>	
Add Hickory Smoked Bacon	+\$4.
THE HANGOVER	\$22.
<i>Pork Roll, Two Over Easy Eggs, Aged Cheddar, Jalapeño Cream Cheese, Grilled Bagel, Home Fries</i>	
HARPER'S BURGER	\$25.
<i>Chuck-Brisket-Sirloin Blend Burger, American Cheese, Tomato, Lettuce, Toasted Brioche Bun, Fries</i>	
Add Hickory Smoked Bacon	+\$4.

SIDES

HICKORY SMOKED BACON	\$13.	HARPER'S HOME FRIES	\$10.
BREAKFAST SAUSAGE	\$11.	CREAMY GRITS	\$8.
SMOKED HAM	\$11.	ENGLISH MUFFIN	\$5.
GRILLED PORK ROLL	\$11.	BAGEL	\$5.
CHICKEN APPLE SAUSAGE	\$14.	<i>Plain or Everything</i>	

BRUNCH COCKTAILS

HARPER'S BLOODY MARY \$16.
St. George's Green Chile Vodka, House-Made Bloody Mary Mix, Bacon, Lemon, Lime, Feta Stuffed Olive, Grape Tomato

HARPER'S BLOODY MARIA \$16.
Casamigos Jalapeño Tequila, House-Made Bloody Mary Mix, Chorizo, Lime, Jalapeño, Fresh Cilantro, Tajin

REDEYE ESPRESSO MARTINI \$14.
Stoli Vanil Vodka, Kahlua, Espresso

PASSION SUNRISE \$14.
Casamigos Blanco Tequila, Passion Fruit, Lime Juice, Agave, Soda Water, Grenadine

SEASONAL SANGRIA \$14.

PARISIAN DAIQUIRI \$14.

Bacardi Rum, St-Germain, Lime, Strawberry

LYCHEE PARADISE \$14.
Belvedere Vodka, Soho Lychee Liqueur, Lychee

FALL SANGRIA \$14.
Infused Apples & Cranberries, Cinnamon

BELLINI \$12.
Peach Schnapps, Peach Puree, Prosecco

MIMOSA \$12.

Choose:

Classic Orange Juice, Pomegranate,

BOTTLED BEER & CANNED COCKTAILS

BLUE MOON	\$8.	STELLA ARTOIS	\$9.
BUDWEISER	\$8.	HEINEKEN	\$9.
COORS LIGHT	\$8.	HEINEKEN 0.0	\$8.
CORONA	\$9.		
SEEDS OF THE OCEAN			\$9.
DOGFISH HEAD 60 MINUTE IPA			\$9.
WHITE CLAW HARD SELTZER			\$10.

WINE

Sauvignon Blanc, ESK VALLEY,
New Zealand \$13. glass / \$52. bottle

Pinot Grigio, BARONE FINI,
Trentino-Alto Adige, Italy \$13. glass / \$52. bottle

Rosé, SILVER GATE,
California \$9. glass / \$36. bottle

Pinot Noir, BACCHUS 'GINGERS CUVEE',
California \$13. glass / \$52. bottle

Cabernet Sauvignon, FRANCISCAN ESTATE,
California \$14. glass / \$56. bottle

SPARKLING WINE

Champagne;

VEUVE CLICQUOT BRUT,
France \$90. 375ml / \$150. 750 ml bottle

Prosecco;

Rosé, BISOL JEIO BRUT,
Veneto, Italy \$12. glass / \$48. bottle

LA MARCA,
Veneto, Italy \$14. glass / \$56. bottle

ELMO PIO,
Veneto, Italy \$10. glass / \$40. bottle