

# HARPER'S

## STARTERS

<b>DUBAI CHOCOLATE CROISSANT</b>	\$14.	<b>BOURBON STICKY BUN</b>	\$15.
<i>House-Made, Toasted Phyllo, Pistachio Butter, Milk Chocolate</i>		<i>Orange Cream Cheese Glaze, House-Made Caramel, Candied Pecans</i>	
<b>FRUIT PLATE</b>	\$15.	<b>QUICHE LORRAINE</b>	\$16.
<i>Seasonal Selection, Honey-Vanilla Yogurt</i>		<i>Flakey Pastry Crust, Smoked Bacon, Onion, Gruyere Cheese, Arugula</i>	
<b>AVOCADO TOAST</b>	\$15.	<b>SHRIMP &amp; GRITS</b>	\$16.
<i>Smashed Avocado, Sourdough Bread, Pickled Shallots, Marinated Tomatoes, Micro Herbs, Shaved Watermelon Radish</i>		<i>Butter Poached Shrimp, Creole Sauce, Aged Cheddar, Tomato Relish, Crispy Onions</i>	
<b>SLOW COOKED STEEL CUT OATMEAL</b>	\$12.		
<i>Brown Sugar, Pecans</i>			

## EGGS & OMELETS

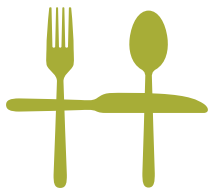
<b>HARPER'S EGG PLATTER</b>	\$19.
<i>Two Eggs, Any Style, Home Fries, Toast; Choice Of Hickory Smoked Bacon, Pork Sausage, Smoked Ham, Pork Roll or Chicken Apple Sausage +\$3.</i>	
<i>Three Eggs</i>	+\$4.
<b>"THE" CLASSIC OMELET</b>	\$22.
<i>Smoked Ham, Aged Cheddar, Home Fries, Toast</i>	
<b>SHORE OMELET</b>	\$28.
<i>Lump Crab, Shrimp, Asparagus, Home Fries, Toast</i>	
<b>EGG WHITE OMELET</b>	\$21.
<i>Baby Spinach, Tomatoes, Fresh Mozzarella, Home Fries, Toast</i>	
<b>BUTCHER SHOP OMELET</b>	\$26.
<i>Chorizo, Ham, Hickory Smoked Bacon, Sausage, Aged Cheddar, Home Fries, Toast</i>	
<b>STEAK &amp; EGGS</b>	\$32.
<i>8 oz. NY Strip, Two Eggs Any Style, Home Fries, Toast</i>	

## BENEDICTS

<b>OCEAN BENEDICT</b>	\$23.	<b>TURKISH EGGS</b>	\$21.
<i>Smoked Ham, Toasted English Muffin, Poached Eggs, Classic Hollandaise</i>		<i>Everything Bagel Seasoned Whipped Ricotta, Aleppo Pepper Brown Butter, Heirloom Tomato, Toasted Crostini</i>	
<b>REUBEN BENEDICT</b>	\$24.	<b>MAITAKE MUSHROOM TOAST</b>	\$24.
<i>Shaved Corned Beef, Toasted Rye, Sauerkraut, Gruyere, Poached Eggs, 1,000 Island Hollandaise, Chives</i>		<i>Sautéed Maitake Mushrooms, Poached Eggs, Sourdough Bread, Truffle Hollandaise, Crispy Onions</i>	

## BEVERAGES

<b>FRENCH PRESS COFFEE</b>		<b>FRESHLY SQUEEZED ORANGE JUICE</b>	\$8.
<b>LARGE POT</b> , serves 4	\$16.	<b>DAILY SMOOTHIE</b>	\$10.
<b>REFILL</b>	\$10.	<b>ESPRESSO</b>	\$4. / \$6.
<b>SMALL POT</b> , serves 2	\$9.	<b>CAPPUCCINO</b>	\$6.
<b>REFILL</b>	\$5.	<b>HOT TEA</b>	\$4.



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## SWEET [PANCAKES | WAFFLES | FRENCH TOAST]

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

## SAVORY [SALADS | SANDWICHES]

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

## SIDES

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

# BRUNCH COCKTAILS

<b>HARPER'S BLOODY MARY</b>	\$16.
<i>St. George's Green Chile Vodka, House-Made Bloody Mary Mix, Bacon, Lemon, Lime, Feta Stuffed Olive, Grape Tomato</i>	
<b>HARPER'S BLOODY MARIA</b>	\$16.
<i>Casamigos Jalapeño Tequila, House-Made Bloody Mary Mix, Chorizo, Lime, Jalapeño, Fresh Cilantro, Tajin</i>	
<b>REDEYE ESPRESSO MARTINI</b>	\$14.
<i>Stoli Vanil Vodka, Kahlua, Espresso</i>	
<b>PASSION SUNRISE</b>	\$14.
<i>Casamigos Blanco Tequila, Passion Fruit, Lime Juice, Agave, Soda Water, Grenadine</i>	
<b>SEASONAL SANGRIA</b>	\$14.
<b>PARISIAN DAIQUIRI</b>	\$14.
<i>Bacardi Rum, St-Germain, Lime, Strawberry</i>	
<b>LYCHEE PARADISE</b>	\$14.
<i>Belvedere Vodka, Soho Lychee Liqueur, Lychee</i>	
<b>FALL SANGRIA</b>	\$14.
<i>Infused Apples &amp; Cranberries, Cinnamon</i>	
<b>BELLINI</b>	\$12.
<i>Peach Schnapps, Peach Puree, Prosecco</i>	
<b>MIMOSA</b>	\$12.
<i>Choose: Classic Orange Juice, Pomegranate,</i>	

# 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

<b>Sauvignon Blanc, ESK VALLEY,</b>	
<i>New Zealand</i>	\$13. glass / \$52. bottle
<b>Pinot Grigio, BARONE FINI,</b>	
<i>Trentino-Alto Adige, Italy</i>	\$13. glass / \$52. bottle
<b>Rosé, SILVER GATE,</b>	
<i>California</i>	\$9. glass / \$36. bottle
<b>Pinot Noir, BACCHUS 'GINGERS CUVÉE',</b>	
<i>California</i>	\$13. glass / \$52. bottle
<b>Cabernet Sauvignon, FRANCISCAN ESTATE,</b>	
<i>California</i>	\$14. glass / \$56. bottle

# SPARKLING WINE

<b>Champagne;</b>	
<b>VEUVE CLICQUOT BRUT,</b>	
<i>France</i>	\$90. 375ml / \$150. 750 ml bottle
<b>Prosecco;</b>	
<b>Rosé, BISOL JEIO BRUT,</b>	
<i>Veneto, Italy</i>	\$12. glass / \$48. bottle
<b>LA MARCA,</b>	
<i>Veneto, Italy</i>	\$14. glass / \$56. bottle
<b>ELMO PIO,</b>	
<i>Veneto, Italy</i>	\$10. glass / \$40. bottle