

STARTERS

STICKY BUNS OVERLOAD <i>OUR HOMEMADE CINNAMON BUN TOPPED WITH BACON, PECANS & SUGAR GLAZE</i>	\$13.
STEEL CUT OATMEAL <i>COOKED SLOW WITH ALMOND MILK AND FINISHED WITH MANGO & KIWI, BROWN SUGAR & PECANS</i>	\$12.
VANILLA CHIA BOWL <i>COCONUT-CASHEW GRANOLA, SLICED KIWI & STRAWBERRIES & CITRUS ZEST</i>	\$12.
SEASONAL "POP" TART <i>ASK YOUR SERVER ABOUT THE FLAVOR OF THE DAY</i>	\$14.
FIRE-GRILLED RUBY RED GRAPEFRUIT BRULEE <i>GRILLED RUBY RED GRAPEFRUIT THEN BRULEED</i>	\$12.
FRUIT PLATE <i>SEASONAL SELECTION</i>	\$14.

OMELETS

EGG WHITE <i>FIRE ROASTED MARINATED TOMATO, BABY SPINACH & MOZZARELLA CHEESE</i>	\$19.
MEATATARIAN <i>4 EGGS, PORK BELLY, APPLEWOOD BACON, BREAKFAST SAUSAGE & AGED CHEDDAR</i>	\$21.
VEGETARIAN <i>GRILLED ZUCCHINI, YELLOW SQUASH, WILD MUSHROOMS & MARINATED TOMATO</i>	\$19.

FRITTATAS

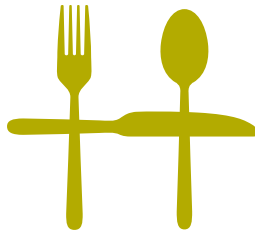
LOBSTER <i>GRILLED LOBSTER BATHED IN BUTTER SAUCE, SLICED AVOCADO, HEIRLOOM TOMATO, CHIVE CRÈME FRAICHE</i>	\$29.
FROM THE GARDEN <i>GRILLED ZUCCHINI, YELLOW SQUASH, GRILLED ASPARAGUS, MARINATED HEIRLOOM</i>	\$21.
THE GLUTTEN <i>PORK BELLY, BREAKFAST SAUSAGE, CHORIZO & AGED CHEDDAR</i>	\$23.

PANCAKES

LEMON RICOTTA PANCAKE <i>LEMON PANCAKE INFUSED WITH WHIPPED RICOTTA TOPPED WITH MACERATED BLUEBERRIES</i>	\$21.
BANANA GLAZE & BLUEBERRY PANCAKES <i>SEARED BANANAS BAKED INTO OUR HOMEMADE BLUEBERRY PANCAKES</i>	\$21.
HEALTHY CAKE <i>RASPBERRY AND GRANOLA BAKED INTO OUR TRADITIONAL STYLE PANCAKES WITH WILD BERRIES</i>	\$20.

WAFFLES

"TRIPLE PLAY" CHOCOLATE WAFFLE <i>CHOCOLATE WAFFLE WITH CHOCOLATE & WHITE CHOCOLATE CHUNKS</i>	\$24.
"POTATO LATKES" WAFFLE <i>GRILLED APPLE COMPOTE, CRÈME FRAICHE</i>	\$21.
CHICKEN & WAFFLE <i>CRISPY CHICKEN, WAFFLE, SAUSAGE GRAVY</i>	\$22.
APPLE BELGIAN WAFFLE <i>CRISPY ON THE OUTSIDE, TENDER ON THE INSIDE SERVED WITH APPLE COMPOTE AND CRÈME FRAICHE</i>	\$23.



FRENCH TOAST

- CRUNCHY LEMON-BLUEBERRY FRENCH TOAST** \$21.
EGG-DIPPED AND COATED IN A CRUNCHY MIXTURE OF NUTS AND CEREALS SERVED WITH HOMEMADE LEMON-BLUEBERRY COMPOTE
- “PB & BANANA” FRENCH TOAST** \$21.
PEANUT BUTTER & BANANA STUFFED FRENCH TOAST WITH A GRAPE JELLY SYRUP
- CREAM CHEESE & RASPBERRY CUBE** \$21.
FRENCH TOAST CUBE WITH CREAM CHEESE & RASPBERRY FILLING TOPPED WITH WILD BERRY COMPOTE
- THE CHALLAH** \$21.
CLASSIC CHALLAH FRENCH TOAST DIPPED IN OUR CUSTARD BATTER WITH MACERATED BERRIES

BENEDICTS

- CURED SALMON BENEDICT** \$23.
POTATO LATKE TOPPED WITH POACHED EGGS, HOUSE CURED SALMON AND MEYER LEMON HOLLANDAISE SAUCE
- BBQ BENEDICT** \$21.
GRILLED PORK BELLY, POACHED EGG, CHIPOTLE BBQ HOLLANDAISE
- DUCK BENEDICT** \$23.
DUCK CONFIT, POACHED EGGS, WILD MUSHROOMS, GRANDE MARNIER BÉARNAISE SERVED ON BISCUIT

SALADS

- CAESAR SALAD** \$15.
ROMAINE, BUTTER CROUTONS, SHAVED PARMESAN
- BABY ARUGULA** \$19.
TOASTED MARCONIAN NUTS, HEIRLOOM TOMATO, CROTTIN DE CHAVIGNOL SWEET SHALLOT VINAIGRETTE

SANDWICHES & MORE

- GRILLED PORK BELLY BURGER** \$21.
GRILLED PORK BELLY TOPPED WITH A FRIED EGG, SLICED AVOCADO, MARINATED TOMATO AND VODOO SAUCE ON TOASTED KAISER ROLL
- HARPER'S BURGER** \$21.
90Z. BURGER, APPLEWOOD SMOKED BACON, HORSERADISH CHEDDAR, MARINATED TOMATO, RED WINE ONION BIBB LETTUCE, SPICY SMOKEY SAUCE
- HUEVOS RANCHERO BURRITO** \$21.
CHORIZO, GUACAMOLE, PICO DE GALLO, RANCHERO SAUCE, SOUR CREAM & CILANTRO
- PORK BELLY & POBLANO HASH** \$19.
CRISPY PORK BELLY, FARM EGGS, GREEN ONIONS, AVOCADO-CILANTRO CREMA
- STEAK & EGGS** \$26.
HASH BROWN WAFFLES, MARINATED SKIRT STEAK, POACHED QUAIL EGGS, CHIPOTLE VINAIGRETTE

SIDES

- PORK BELLY** \$13.
- BACON** \$11.
- BREAKFAST SAUSAGE** \$11.
- POTATO WAFFLE** \$11.
- HARPERS PAPPAS** \$10.

BEVERAGES

- DAILY SMOOTHIE** \$10.
- FRESHLY SQUEEZED ORANGE JUICE** \$8.
8 OZ.
- DAILY JUICE** \$8.
- FRENCH PRESS COFFEE** \$6.
PER PERSON
- ESPRESSO** \$4.
- CAPPUCCINO** \$6.