

BRUNCH COCKTAILS

HARPER'S BLOODY MARY	\$16.	SOLSTICE	\$15.
<i>Housemade Roasted Tomato Bloody Mix, Tito's Vodka, Feta Stuffed Olive, Bacon, Jalapeño, Tomato, Lemon, Lime, Parsley</i>		<i>Hendrick's Gin, St. Germain, Fresh Lemon Juice, Prosecco, Soda Water</i>	
RED EYE MARTINI	\$14.	APEROL SPRITZ	\$12.
<i>Vanilla Vodka, Kahlua, Espresso</i>		<i>Aperol, Prosecco, Soda Water</i>	
PASSION SUNRISE	\$14.	PALOMA	\$15.
<i>Don Julio Silver, Passion Fruit, Lime Juice, Agave, Soda Water, Grenadine</i>		<i>Don Julio Anejo, Fresh Lime Juice, Jarritos Grapefruit Soda, Black Lava Salt Rim</i>	
MOON MORNING	\$14.	ROSÉ COOLER	\$12.
<i>Blue Moon, Tito's Vodka, Solerno Blood Orange Liqueur, Fresh Orange Juice</i>		<i>Rosé Wine, Fresh Lime Juice, Soda Water, Fresh Thyme Sprigs</i>	
LYCHEE MIMOSA	\$12.	RASPBERRY LEMONADE MIMOSA	\$12.

STARTERS

BOURBON STICKY BUN	\$13.
<i>Orange Cream Cheese Glaze, Bourbon Caramel, Candied Pecans</i>	
SLOW COOKED STEEL CUT OATMEAL	\$12.
<i>Almond Milk, Brown Sugar, Pecans</i>	
VANILLA CHIA BOWL	\$12.
<i>Granola, Seasonal Fruit</i>	
FRUIT PLATE	\$14.
<i>Seasonal Selection</i>	
AVOCADO TOAST	\$15.
<i>Grilled Country Bread, Smashed Avocado, Pickled Shallots, Baby Heirloom Tomatoes, Shaved Breakfast Radish, Finger Lime, Sumac</i>	
SHRIMP TOAST	\$18.
<i>Sweet Chili Sauce, Arugula Salad</i>	
CRAB LOUIS	\$18.
<i>Jumbo Lump Crab, Avocado, Louis Dressing, Radish, Baby Heirloom Tomatoes, Butter Toasted Brioche</i>	

OMELETS

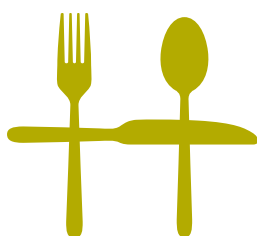
THE CLASSIC	\$20.
<i>Smoked Ham, Gruyère</i>	
THE SHORE	\$29.
<i>Lobster, Jumbo Lump Crab, Shrimp, Asparagus</i>	
VEGETARIAN	\$19.
<i>Grilled Zucchini, Squash, Asparagus, Tomato</i>	
EGG WHITE	\$19.
<i>Baby Spinach, Heirloom Tomatoes, Fresh Mozzarella</i>	
MEATATARIAN	\$21.
<i>Pork Belly, Bacon, Sausage, Aged Cheddar</i>	

PANCAKES

BLOOD ORANGE RICOTTA PANCAKES	\$21.
<i>Ricotta Cheese Pancakes, Blood Orange, Tahitian Vanilla Whipped Cream, Mint</i>	
BANANA BLUEBERRY PANCAKES	\$21.
<i>Blueberry Buttermilk Pancakes, Caramelized Bananas, Bourbon Caramel</i>	
CHOCOLATE CHIPPER	\$21.
<i>Chocolate Swirled Buttermilk Pancakes, White & Dark Chocolate Chips, Cocoa Powder</i>	

WAFFLES

CHICKEN & WAFFLE	\$22.
<i>Jalapeño Cheddar Corn Bread Waffle, Maple Mustard Glazed Crispy Chicken Breast, Sausage Gravy</i>	
POACHED PEAR WAFFLE	\$24.
<i>Port Wine Reduction, Tahitian Vanilla Whipped Cream</i>	
PASSION FRUIT WAFFLE	\$24.
<i>Tropical Fruit Salsa, Tahitian Vanilla Whipped Cream</i>	
HARPER'S WAFFLE	\$22.
<i>Macerated Berries, Tahitian Vanilla Whipped Cream</i>	



FRENCH TOAST

THE CHALLAH \$21.
Egg Dipped Challah Bread, Macerated Berries

BANANAS FOSTER CUBE \$23.
Bananas Foster Stuffed French Toast Cube, Bourbon Caramel, Banana Brûlée, Tahitian Vanilla Whipped Cream

BENEDICTS

OCEAN BENEDICT \$21.
Smoked Ham, Toasted Housemade English Muffin, Classic Hollandaise

CURED SALMON BENEDICT \$23.
Potato Latke Waffle, Smoked Salmon, Classic Hollandaise

FOIE GRAS BENEDICT \$29.
Seared Foie Gras, Toasted Housemade English Muffin, Sauce Maltaise

SALADS

CAESAR SALAD \$15.
Romaine, Garlic Parmesan Croutons, White Anchovy

BEET TERRINE \$16.
Herb Whipped Goat Cheese, Baby Lettuce, Blood Orange Vinaigrette

SPICY CHICKEN SALAD \$19.
Gem Lettuce, Shaved Radish, Red Onion, Dried Apricots, Toasted Marcona Almonds, Sriracha Vinaigrette

SANDWICHES & MORE

HARPER'S BURGER \$21.
Black Angus Burger, Hickory Smoked Bacon, American Cheese, Heirloom Tomato, Bibb Lettuce, Spicy Mayo, Housemade English Muffin

BLTA \$19.
Hickory Smoked Bacon, Smashed Avocado, Heirloom Tomato, Baby Arugula, Saffron Aioli, Grilled Country Bread

THE HANGOVER \$21.
Crispy Pork Roll, Two Over Easy Eggs, American Cheese, Roasted Long Hots, Spicy Mayo, Jalapeño Cheddar Bagel

TOURNEDOS STEAK & EGGS \$28.
Two Filet Medallions, Two Poached Eggs, Bearnaise, Maltaise, Crispy Potatoes

SIDES

HICKORY SMOKED BACON \$13.

BREAKFAST SAUSAGE \$11.

SMOKED HAM \$11.

CRISPY PORK ROLL \$11.

POTATO WAFFLE \$11.

HARPER'S HOME FRIES \$10.

HOUSEMADE ENGLISH MUFFIN \$5.

BEVERAGES

DAILY SMOOTHIE \$10.

FRESHLY SQUEEZED ORANGE JUICE *8 oz.* \$8.

FRESH GRAPEFRUIT JUICE \$8.

FRENCH PRESS COFFEE *Per Person* \$6.

ESPRESSO \$4. / \$6.

CAPPUCCINO \$6.

HOT TEA \$4.