APPETIZERS

CHOPPED VEGETABLES
buttermilk dressing, dill, basil, lemon

CUCUMBER & TOMATO
mutabal, mint, dill

MARKET SALAD
house vinaigrette

BUTTERMILK BISCUITS
strawberry jam, cultured butter

PATATAS BRAVAS
crispy potatoes, pimentón, garlic mayo

SMOKED TROUT DIP
grilled sourdough, trout roe

CHICKEN LIVER MOUSSE
sourdough, strawberry jam, basil

BAKED OYSTERS
chili butter, breadcrumbs, lemon

1/2 DOZEN SHUCKED OYSTERS
mignonette, chili sauce, lemon
+$10 supplement for prix fixe

MAIN COURSES

BRIOCHÉ FRENCH TOAST
blueberry jam, whipped cream, maple syrup

POACHED EGGS
biscuit, smoked ham, kale, hollandaise

MUSHROOM TOAST
gruyere, fried egg, cider reduction

BUTTERMILK PANCAKES
cultured butter, maple syrup

HEIRLOOM TOMATO SANDWICH
grilled sourdough, garlic aioli, basil, dill

HARPER’S BURGER
with shoestring fries
Toppings: cheddar, gruyere, bacon, caramelized onion, roasted mushroom

FRIED CHICKEN SANDWICH
cabbage slaw, garlic-lemon mayo, pickles

SIDES

BACON 9
FRIES 10

BUBBLES

CLASSIC MIMOSA
fresh squeezed orange 12

KIR ROYALE
cassis, bubbles 12

ELDERFLOWER MIMOSA
st. germain, lemon twist 12

SBAGLIATO
campari, sweet vermouth, bubbles 12

SANDIA MIA
fresh watermelon juice 12

BLOODY MARY
vodka, tomato, worcestershire, lemon, horseradish, black pepper 12

OLD BAE
classic recipe with a touch of old bay & a shucked oyster 14

MORNING NIGHTSHADE
dill vodka, cucumber juice, tomato, lemon, horseradish 12

HARPER’S BRUNCH PRIX FIXE
Enjoy one appetizer & one main.
$30 Per Guest | Menu subject to change