

HARLEM BISCUIT COMPANY BASKET butter, raspberry jam	12
FRIED SWEET PLANTAINS ripenend sweet plantains, potato starch, lime salt	12
CODFISH FRITTERS salted cod, onion, garlic, tomato w/ jerk lime aioli	16
AVOCADO TOAST avocado, charred cherry tomatoes, chili oil, 8 grain bread <i>add</i> : poached egg 3	20
BUTTERMILK PANCAKES caramelized brown sugar bananas, vanilla, pure maple syrup	19
SALAD & GRAIN BOWL black rice, farro, bulgar wheat, diced yams, curried chickpeas, arugula, toasted pumpkin seeds cherry tomatoes, balsamic vinaigrette, chili oil <i>add</i> : poached egg 3	20
FRIED CHICKEN BENNY white gravy smothered fried chicken, sunny side up egg, pullman	20
PULLMAN FRENCH TOAST berry compote, rum spiced whipped cream, pure maple syrup	20
BRUNCH SANDWICH scrambled egg, cheddar cheese, heirloom tomato, bacon or jerk chicken sausage patty, sofregit aioli, ciabatta, mixed greens	22
JERK MUSHROOM & VEGETABLE OMELET jerk mushrooms, gruyere, sautéed greens, blistered cherry tomato, red onion, garlic confit, jerk seasoning, mixed greens, roasted potatoes	25
BRUNCH BURGER Pat Lafreida ground beef, sharp white cheddar, tomato, gem lettuce, sofregit aioli, brioche bun, fries <i>add</i> : fried egg 3, bacon 4, avocado 4	28
COCONUT FISH SANDWICH coconut-battered basa, lettuce, tomato, house-made tartar, fried plantains, mixed greens	28
SHRIMP & GRITS sauteed shrimp, beer infused gravy, butter, stone ground grits, charred corn, pepper, onions	28
SMOKED SALMON BENEDICT two poached eggs, smoked salmon, peri peri hollandaise, HBC biscuit, mixed greens	27
STEAK & EGGS 'Cha Cha' buttered dry-aged 8oz New York Strip, cheesy eggs, home fries, chimichurri, crispy red onion	39

SIDES

TOAST	4
TWO EGGS ANY STYLE	6
SWEET PLANTAINS	6
HOME FRIES	6
THICK CUT BACON	6
STONE-GROUND GRITS	7
FRENCH FRIES	7
SAUTEÉD GREENS	8
JERK CHICKEN SAUSAGE	8

BEVERAGES

PINEAPPLE	6
CRANBERRY	6
FRESH SQUEEZED O.J.	7
FRESH BREWED COFFEE	4
TEA	4
peppermint, green, chamomile, lemon ginger, english breakfast, jasmine blossom, decaf earl grey	

SIGNATURE
BRUNCH COCKTAILS

SPICY BLOODY MARY	17
Vodka, Organic Tomato Juice, Horseradish, Worcestershire, Fresh Citrus, Olive Brine, Seasoning Blend, Hot Sauce, Celery Bitters	
BREAKFAST MARTINI	18
London Dry Gin, Cointreau, Fresh Lemon Juice, Apricot Marmalade	
GRAND MIMOSA	19
Freshly Squeezed Orange Juice, Grand Marnier, Sparkling Prosecco	