

MAINS

AVOCADO TOAST VEG

Sourdough with avocado spread, fresnos, goat cheese, chives, and pomegranate seeds. \$12

SHAKSHUKA GFO, VEG

Two eggs baked in a spiced tomato sauce, topped with fresno peppers, and goat cheese with a side of sourdough. \$13

HARRY'S SKILLET

Skillet combined with home fries, peppers, onions, sausage or bacon, shredded cheddar, and two eggs your way served with a side of toast. \$14

STEAK + EGGS GFO

8oz steak with two eggs your way and choice of home fries or biscuit. \$25

CHICKEN + WAFFLE

Crispy breaded chicken breast on top of a belgian waffle drizzled with cherry hot honey. \$18

SHRIMP + GRITS

Sautéed shrimp on top of fried grit cakes covered in a cajun cream sauce. \$20

BISCUITS + GRAVY

Two buttermilk biscuits, country sausage gravy, and two eggs your way. \$16

CLASSIC BENEDICT

Fresh ciabatta, country ham, sliced tomato, two poached eggs, and hollandaise sauce served with choice of home fries or side salad. \$15

AVOCADO BENEDICT

Fresh ciabatta, avocado spread, bacon, two poached eggs, and hollandaise sauce served with your choice of home fries or side salad. \$15

2 EGG BREAKFAST

Two eggs, fruit, bacon or sausage served with choice of home fries, and biscuit or toast. \$13

GREENS

CAESAR SALAD V

Classic caesar with romaine, croutons, shaved parmesan tossed in vegetarian caesar dressing. \$12
*Add protein: Steak \$10, Chicken \$7, Shrimp \$8, or Tuna \$12

POM HARVEST SALAD GFO VEG

Mixed greens, goat cheese, pomegranate seeds, fried sage, pepitas with pomegranate vinaigrette. \$12
*Add protein: Steak \$10, Chicken \$7, Shrimp \$8, or Tuna \$12

SANDWICHES

HARRY'S BRUNCH BURGER

Topped with bacon, cheese, over easy egg, mixed greens, tomato, onions, and creamy chimichurri. Served with frites. \$17

TOMATO CAPRESE V

Ripe tomatoes, fresh mozzarella, and arugula drizzled with basil oil and balsamic layered in an artisanal ciabatta. Served with frites. \$14
*Add bacon \$3

PIMENTO GRILLED CHEESE V

Housemade taleggio pimento and pickled red onions on sourdough with a side of fresh greens salad tossed in lemon thyme vinaigrette. \$13

A LA CARTE

2 EGGS \$6

BACON \$4

SAUSAGE \$4

BISCUIT \$4

TOAST \$4

HOME FRIES \$5

FRUIT \$5

PANCAKE \$5

WAFFLE \$6

Sweets + Desserts

SHORT STACK VEG

Three fluffy pancakes with butter and side of syrup. \$12

CHOCOLATE TORTE GF V

Rich chocolate cake adorned with whipped cream and berry sauce. \$9

BERRY PANCAKES VEG

Two large buttermilk pancakes with berries, drizzled in house made berry sauce. \$14

CREME BRULEE GF V

Classic recipe with berries and whipped cream. \$11

WAFFLES + SYRUP VEG

Two belgian waffles with side of syrup. \$12

ROTATING CAKE

Delectable cake with unique flavors. Chef selection changes weekly. \$9



HARRY'S COCKTAIL BOOKS:

The Savoy Cocktail Book | \$25

Harry's ABC of Mixing Cocktails | \$25

HARRYSRVA.COM
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Signature COCKTAILS

<p>THE FRONT NINE Black tea, lemon, honey, milk washed vodka \$12</p> <p>AFTER-ALL SPRITZ Strawberry infused aperitivo, prosecco, soda \$12</p>	<p>SHIFT MEAL Cold brew, whole egg, vanilla, demerara, heavy cream, nutmeg, espresso liqueur, reposado \$12</p> <p>BEE'S TEAS Oolong infused gin, lemon, honey, egg white, oolong aromatics \$12</p>	<p>THE WEEKEND Butter washed rum, vanilla, lemon, limoncello, egg white, sugar \$13</p> <p>& CHICKEN Butter washed rye whiskey, corn simple, cornbread aromatics \$13</p>
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ZERO PROOF COCKTAILS

SITUATIONSHIP
Orange blossom, almond, nutmeg, tonic, lime \$7
Make it official - add Espolon Reposado \$4
"Keep your head clear, she said you're the only one she's talking to."

FUZZY CUFFS
Rose water, citrus oleo saccharum, tonic, foam of: orange blossom, yuzu lemon, honey, ginger, orange \$7
Hand over the key - add Empress Elderflower Rose Gin \$5
"Something more comfortable."

BLOODY MARY BAR

\$13

SPIRIT CHOICE OF: Vodka, Tequila Blanco, or Gin
RIM CHOICE OF: Salt, Old Bay, Everything Seasoning, or None

MIXES AVAILABLE ON SELF SERVE BAR:

Traditional
Beet/tomato
Spicy Raspberry/tomato

MIMOSA + PITCHERS

TRADITIONAL
Prosecco + choice of: orange, blood orange, pineapple, cranberry, or grapefruit \$9/\$20

GARDEN-MOSA
Elderflower, stone fruit, prosecco \$11/\$25

QUEEN'S TOLERANCE
Butterfly pea gin, edible gold, citrus, prosecco \$11/\$25

MEAD-MOSA
Blackheath Pomelo mead, prosecco \$11/\$25

WINE + BEER

Reds

AUSTIN CABERNET	\$15/4
CHATEAU LA FREYNELLE CABERNET	\$13/39
JEAN BOUCHARD PINOT NOIR	\$9/27
L'ORANGERAIE SYRAH	\$10/30
ALTA VISTA ESTATE MALBEC	\$12/36
CHATEAU HAUT PEYRUGUET	\$11/33

Whites

BISOL JEIO PROSECCO BRUT	\$9 /27
NICOLAS FEUILLATTE CHAMPAGNE	\$18/70
TENUTA REGALEALI GRILLO	\$13/39
MADDALENA CHARDONNAY	\$9/27
VAVASOUR SAUVIGNON BLANC	\$10/30
ILLA VIVA ROSÉ	\$10/30

Drafts

MAINE BREWING CO. - LUNCH IPA	\$9.50
POTTER'S CRAFT CIDER - FARMHOUSE DRY	\$9
ALLAGASH BREWING CO. - ALLAGASH WHITE	\$6.50
HARDYWOOD BREWERY - RICHMOND LAGER	\$6
VASEN BREWING CO. - NORSE IPA	\$9
BROOKLYN BREWERY - VIENNA LAGER	\$8
VASEN BREWING CO GUAVA BERRY SOUR	\$8
MODELO - ESPECIAL MEXICAN LAGER	\$6
LEXINGTON BREWING - KENTUCKY VANILLA CREAM ALE	\$8

Packaged Beer

NARRAGANSETT LAGER	\$6
GOODWOOD BOURBON BARREL STOUT	\$8
BITBURGER DRIVE N/A	\$6

