

HARRY'S

AT HOFHEIMER

STARTERS

BREADS + SPREADS V LN

Crostinis served with the following spreads: taleggio pimento, roasted garlic hummus, and green goddess. \$13

CHARCUTERIE BOARD LN

Weekly rotating combination of two meats, two cheeses, olives, mustard, jam, and crostinis. \$16 / \$27 (Serves 4)

TUNA TARTARE* GF

Tuna tartare, avocado, corn mousse, golden berries, pickled fresno chilies, sweet potato chips. \$16

BEEF EMPANADAS (3) LN

Served with creamy chimichurri sauce and pickled red onions. \$10

SHRIMP TOAST (3) LN

Creole style shrimp toast with dilly billy relish. \$12

STEAK + EGGS* (3) GF

Petite potato cakes topped with steak, avocado, and gooey cured egg yolks. \$14

FRITES + DIPS V LN

Crispy frites served with three sauces: creamy chimichurri, garlic aioli, and spicy raspberry ketchup. \$12

CHICKEN + WAFFLE LN

Breaded chicken on top of a mini waffle drizzled in a cherry hot honey. \$13

MIXED SPICE NUTS GF V LN

\$7

MARINATED OLIVE MEDLEY GF V LN

\$7

ENTREES

AIRLINE CHICKEN GF

Traditional favorite roasted chicken served with a side of candied carrots and garlic mashed potatoes. \$23

SEARED AHI TUNA* GF

Served on corn mousse and paired with mixed greens tossed in pomegranate vinaigrette. \$28

POMEGRANATE GLAZED

PORK BELLY GF

Crispy pork belly served over broccolini and roasted garlic mashed potatoes. \$28

CREAMY PROSCIUTTO GNOCCHI

Pillowy gnocchi bathed in creamy white wine sauce and crowned with crispy prosciutto. \$21

COFFEE RUBBED STEAK + FRITES* GF

Coffee crusted savory steak topped with miso butter; served with crispy frites. \$32

MUSHROOM + LEEK RISOTTO GF V

Traditional risotto cooked with truffle oil, mushrooms, shaved parmesan, and chives. \$23

*Add protein: Steak \$10, Chicken \$7, Shrimp \$8, or Tuna \$12

SIDES

FRITES V LN

Crispy frites served with spicy raspberry ketchup. \$6

GREENS SALAD GF GF V

Mixed greens drizzled with lemon thyme vinaigrette. \$5

GRILLED + MARINATED VEGETABLES GF V

Roasted seasonal vegetables drizzled in lemon thyme vinaigrette. \$7

SANDWICHES

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

HARRY'S FAMOUS BURGER*

Classic burger with cheddar, bacon, greens, tomato, onions, and creamy chimichurri; served with frites. \$17

PIMENTO GRILLED CHEESE V

Housemade taleggio pimento and pickled red onions on sourdough with a side greens salad. \$12

CRISPY PORK BELLY BANH MI

Crispy sweet chili pork belly, pickled vegetables, fresno peppers, cucumber with garlic aioli on french bread. \$17

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

POMEGRANATE HARVEST SALAD GF V

Mixed greens, goat cheese, pomegranate, fried sage, pepitas with pomegranate vinaigrette. \$12

*Add protein: Steak \$10, Chicken \$7, Shrimp \$8, or Tuna \$12

NICOISE SALAD* GF

Traditional salad with seared tuna, cured egg yolk, pickled green beans, potatoes, olives, and drizzled with lemon thyme vinaigrette. \$18

Desserts

CHOCOLATE TORTE GF V LN

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

CREME BRULEE GF V LN

Classic recipe with berries and whipped cream. \$11

ROTATING CAKE LN

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

DESSERT DRINKS

THE WEEKEND

Butter-washed rum, limoncello, vanilla, lemon, egg yolk, sugar. \$13

"You take Wednesday, Thursday."

SHIFT MEAL

Cold brew, whole egg, vanilla, demerara, heavy cream, nutmeg, espresso liqueur, reposado. \$12

"The dessert stomach, a secondary strictly sweet storage space."



AFTER MEAL CORDIALS

Taylor Fladgate Ruby Port \$9

Limoncello \$9

Grappa \$9

Fernet \$9

Coffee \$4

Hot Tea (Variety) \$4

GF - GLUTEN FREE V - VEGETARIAN LN - LATE NIGHT

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.