

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



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GF - GLUTEN FREE GFO - GLUTEN FREE OPTION VEG - VEGETARIAN V - VEGAN

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