

HARRY'S

At Harry's, we serve uncomplicated, fresh and flavorful food. To ensure the quality of our ingredients, we buy organic or naturally-raised product. When possible, we buy from local farms. We invite you to read our story on the reverse.

SOUPS & APPETIZERS

FIVE ONION SOUP	6.50
<i>Spanish onions, red onions, leeks, shallots, garlic, white wine, chicken stock and cream</i>	
ROASTED RED PEPPER & CRAB SOUP	6.95
<i>Red pepper purée with lump blue crab</i>	
BAKED BRIE CHEESE	8.95
<i>In pastry, served warm with red grapes</i>	
CRAB HASH	7.95
<i>Served over a roasted portabella mushroom and mixed greens</i>	
FRIED VIRGINIA OYSTERS	9.95
<i>Jicama slaw and lemon tartar sauce</i>	
POINT JUDITH CALAMARI	9.95
<i>Marinara and cilantro dipping sauces</i>	
MANGO SHRIMP COCKTAIL	10.95
<i>Seasoned with cayenne pepper, sautéed and chilled, and served with mango-jalapeño-red pepper salsa and mango ginger dipping sauce</i>	
JUMBO LUMP BLUE CRAB CAKE	12.95
<i>Fiesta slaw and lemon tartar sauce</i>	

SALADS

HARRY'S HOUSE	6.95
<i>Organic mixed greens, tomato, cucumber, onions and herb vinaigrette</i>	
SPRING	6.95
<i>Mizuna, Belgian endive, quince and Feta cheese in a lemon vinaigrette</i>	
ENDIVE & GRANNY SMITH APPLES	6.95
<i>Belgian endive, frisée, fresh Granny Smith apples, blue cheese crumbles and vanilla vinaigrette</i>	
CLASSIC CAESAR*	6.95
<i>Parmesan crouton and Caesar dressing (anchovies upon request)</i>	
COBB SALAD*	14.95
<i>Parmesan crusted fried chicken, organic mixed greens, tomato, avocado, cucumber, bacon, blue cheese crumbles and blue cheese dressing</i>	
GRILLED FILET MIGNON SALAD*	15.95
<i>Organic mixed greens, red bell peppers, roasted fennel, tomato, cucumber, blue cheese crumbles and roasted tomato dressing</i>	

SIDE DISHES

THREE BACON STRIPS	3.95
TWO EGGS	4.95
SHORT STACK	4.95
TWO SAUSAGE PATTIES	4.95

PANCAKES, FRENCH TOAST & BELGIAN WAFFLES

Sprinkled with powdered sugar, served with whipped butter, pure maple syrup and a topping of your choice:

9.95

BANANAS FOSTER

TROPICAL FRUIT

APPLE WALNUT RAISIN

FRESH STRAWBERRIES

OMELETTES

Our famous organic egg omelets served with creamy grits and breakfast potatoes

CHEESE	9.95
<i>Choice of: Cheddar, Horseradish Cheddar, American, Blue or Swiss</i>	
CLARENDON	10.95
<i>Ham, onion, pepper and cheddar</i>	
GARDEN VEGGIE	10.95
<i>Spinach, onion, pepper, and tomato</i>	
WILD MUSHROOM	11.95
<i>Shiitake, oyster and portabella mushrooms</i>	
SMOKED SALMON	12.95
<i>Capers, red onion, tomato, sour cream and chives</i>	
STEAKHOUSE*	14.95
<i>Sliced filet mignon, spinach, onion and cheddar</i>	

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

SANDWICHES

Served with your choice of fries, kettle-cooked potato chips or coleslaw

CUBAN SANDWICH	9.95
<i>Roast pork and ham, pickles, remoulade and pepper jack cheese, grill-pressed on baguette</i>	
HARRY'S BURGER*	10.95
<i>Naturally-raise fresh ground beef and choice of cheese on a toasted sesame seed roll</i>	
BISON BURGER*	12.95
<i>All natural fresh ground bison with tampiqueña salsa and sliced avocado on a toasted sesame seed roll</i>	
OYSTER OR SHRIMP PO'BOY	11.95
<i>Spicy remoulade on a fresh baguette roll with coleslaw</i>	
JUMBO LUMP BLUE CRAB CAKE	13.95
<i>Lemon tartar on fresh potato roll with coleslaw</i>	

BRUNCH LIBATIONS & EYE OPENERS

ORANGEADE OR LEMONADE	2.95
<i>A favorite refresher mixed to order from fresh squeezed juice. Non-alcoholic</i>	
FRESH-SQUEEZED ORANGE JUICE	
OR RUBY RED GRAPEFRUIT JUICE	3.50
<i>Just pressed this morning from fresh Florida fruit</i>	
HARRY'S KIR ROYALE	6.95
<i>A classic cocktail with a new flare. Made from sparkling wine and Chambord liqueur, garnished with a sugarcoated strawberry</i>	
CLARENDON EYE-POPPER	6.95
<i>A delicious concoction of vodka, fresh grapefruit and orange juices, a splash of cranberry and a drizzle of triple sec</i>	
CLASSIC SPARKLING MIMOSA	6.95
<i>Made with fresh-squeezed orange juice and bubbly</i>	
A WEEKEND AT HARRY'S COFFEE	6.95
<i>When you need a wake-me-up and elixir at the same time. Made from Kahlua, Amaretto di Saronno, and Bailey's Irish Cream</i>	
HARRY'S MARY	7.95
<i>Just what the doctor ordered. Made from scratch, packed with vitamins, served with a celery stalk, lemon lime, stuffed olive, pearl onion and a hot cherry pepper</i>	
SO YOU WANT SOME BUBBLY?	
<i>Villa Jolanda Prosecco, Sparkling, Italy</i>	<i>4.50 gl</i>
<i>Charbaut et Fils, Brut, Champagne, France</i>	<i>9.75 gl</i>

BRUNCH ENTREES

SALMON CAKES	13.95
<i>Three eggs any style, Creole tomatoes, potatoes and grits</i>	
HARRY'S FRUITARIAN	14.95
<i>Fresh seasonal fruit, fresh yogurt and granola</i>	
MAPLE-CURED HAM & EGGS	15.95
<i>Three eggs any style, potatoes and grits</i>	
SMOKED SALMON PLATTER	16.95
<i>Sliced tomato, red onion, capers, cream cheese and bagel</i>	
NEW YORK STRIP STEAK*	23.95
<i>With fresh herb butter and fries</i>	
STEAK & EGGS*	22.95
<i>Juicy NY strip, three eggs any style, potatoes and grits</i>	
SPICY RIBEYE STEAK*	26.95
<i>Seared in Cajun spices with fresh horseradish cream</i>	

BENEDICTS

All benedicts served on Wolferman's famous English muffins with creamy grits and breakfast potatoes

TRADITIONAL	11.95
<i>Poached eggs and applewood smoked ham</i>	
FLORENTINE	11.95
<i>Sautéed fresh spinach</i>	
THE NEW ORLEANS	15.95
<i>Spicy Andouille sausage, chicken, shrimp, onion, pepper and tomato</i>	
SMOKED SALMON	15.95
<i>Smoked Salmon and fresh chives</i>	
JUMBO LUMP CRAB CAKE	16.95
<i>Made fresh daily</i>	
STEAKHOUSE*	19.95
<i>Two filet mignon medallions</i>	