

Harper's Garden

BRUNCH

gf = gluten free vg = vegetarian v = vegan

CHEESE PLATE (vg)

Chef's selection of five local and international artisanal cheeses, fruit preserves, house mustard, and accoutrements **19**

GIANT CINNAMON BUN (vg)

Layers of brown sugar cinnamon and raspberry jam, topped with cream cheese icing **15**

PASTRY BASKET (vg)

Pop tarts, scones and other baked goodies **12**

FRENCH TOAST HUSHPUPIES (vg)

Five deep-fried maple cinnamon cornmeal fritters with crème brûlée butter **10**

POTATO PANCAKES (vg)

Four fried potato pancakes topped with herbed sour cream and applesauce **12**
add smoked salmon - additional \$5

HARPER'S SALAD (vg / gf)

Mixed greens, haricots verts, goat cheese, spicy walnuts, and burgundy poached pear tossed in a sherry vinaigrette **17**

MIXED GREENS SALAD (vg / gf)

Mixed greens, grape tomatoes, and cucumbers tossed in a sherry vinaigrette **12**

TURKEY CHORIZO SANDWICH

House-made turkey chorizo, refried black beans, roasted jalapeño, cheddar cheese, sunny side egg, lettuce, tomato, and avocado on a kaiser roll **18**
choice of mixed greens salad or potato hash

THE CLASSIC

Classic breakfast sandwich on a brioche bun with: over easy egg, cheddar cheese, spicy ketchup, and your choice of protein **15**
choice of mixed greens salad or potato hash

AVOCADO TOAST (vg)

Grilled sourdough topped with avocado mousse, pickled onions, roasted cherry tomatoes, fried garlic, herb crème fraîche **14**
add egg - additional \$3
add smoked salmon - additional \$5

EGGS BENEDICT

Poached eggs, lemon hollandaise, english muffin
CRAB CAKES & SPINACH **20**
COUNTRY HAM **16**
SKIRT STEAK & ONION JAM **20**
choice of mixed greens salad or potato hash

BUFFALO CHICKEN BISCUIT

Buffalo-dipped fried chicken thigh, creamy bleu cheese slaw, and pickles on a buttermilk biscuit **20**
choice of mixed greens salad or potato hash

B.E.C. PANCAKES

Two buttermilk pancakes with bacon and cheddar cheese, topped with two sunny side eggs and maple syrup **18**

S'MORES FRENCH TOAST (vg)

Nutella-stuffed french toast topped with marshmallow and graham cracker crumbs **18**

SHORT STACK PANCAKES (vg)

Two pancakes with crème brûlée butter and maple syrup **14**
choice of mixed greens salad or potato hash

FRENCH TOAST (vg)

Two pieces with crème brûlée butter and maple syrup **14**
choice of mixed greens salad or potato hash

SHRIMP AND GRITS

Roasted poblano and cheddar grits topped with grilled corn, fried shrimp, and a spicy tomato broth **20**
add egg - additional \$3

PORK TENDERLOIN AND EGGS (gf)

Grilled 8oz. pork tenderloin, root vegetable hash, carrots, celery root, fingerling potatoes, two eggs any style, and a creamy mushroom gravy **24**

OMELETTE

ROASTED BEETS, MUSHROOMS, & GOAT CHEESE (vg / gf) **16**
SHAVED BRUSSELS SPROUTS, BACON & BLEU CHEESE (gf) **18**
choice of mixed greens salad or potato hash

TWO EGGS ANY STYLE

Served with your choice of two sides **15**

SIDES

BACON.....	6	FRESH FRUIT	6
SAUSAGE.....	5	TOAST.....	2
TURKEY CHORIZO.....	6	SIDE SALAD	5
POTATO HASH.....	4	AVOCADO.....	4

20% gratuity added to parties of eight or more
\$25 cake cutting fee

*Much of our menu is vegetarian and/or gluten free, please inquire with your server for special accommodations.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*



WINE

priced by glass / carafe

RED

BARBERA D'ASTI
Cantine Provero, Piedmont, Italy
peach, licorice, spice
13/60

OLD VINE ZINFANDEL
Scotto Family Cellars, Lodi, CA
blackberry, dark cherry, hint of oak
14/65

PINOT NOIR
Scotto Family Cellars, Lodi, CA
dark fruits, herbs
13/60

CABERNET SAUVIGNON
Hybrid, Lodi, CA
dark chocolate, raspberry
13/60

CABERNET MALBEC BLEND
Maple Springs, PA
black cherry, berries
14/65

SANGIOVESE
Tuscany, Italy
currant, blackberry, leather
12/55

WHITE

GRÜNER VELTLINER
Breinigsville, PA
citrus, gooseberry, white pepper
14/65

VERMENTINO
Terre dei Laramé, Roero, Italy
green hazelnut, exotic fruits
13/60

SAUVIGNON BLANC
Pionero, Maule Valley, Chile
pineapple, lemon zest
12/55

PINOT GRIGIO
Hybrid, Lodi, CA
green apple, apricot, citrus
12/55

CHARDONNAY
Maple Springs, PA
white flower, meyer lemon, apple
15/70

ROSÉ

DAY OWL
Barbara, Paso Robles, CA
stone fruit, orange zest
13/60

PINOT NOIR ROSE
Pionero, Casablanca Valley, Chile
strawberry, melon, sour apple
12/55

CANTINE POVERO
Piedmont, Italy
red fruits, pink grapefruit
12/55

SPARKLING

BRUT, "BLANC DE BLANCS"
De Perrière, Burgundy, France
100% Chardonnay, light, crisp
12/55

BRUT ROSÉ
De Perrière, Burgundy, France
ripe cherry, plum, strawberry
12/55

PROSECCO
Cielo Veneto, Italy
crisp, citrus, pear
13/60

BEER & CIDER

*served in a tulip glass

BOWLINE8
Mainstay Brewing, Philadelphia, PA
American IPA, 7.1%

POPLAR PILS8
Mainstay Brewing, Philadelphia, PA
Pilsner, 5.0%

OKTOBERFEST9
Cape May Brewing, Cape May, NJ
Märzen-Style Lager, 5.8%

PUMPKIN PATCH ALE9
Rogue Ales Brewing, Newport, OR
Pumpkin Ale, 6.1%

KÖLSCH.....9
Lancaster Brewing, Lancaster, PA
Kölsch, 5.5%

SUMMER LOVE9
Victory Brewing, Downingtown, PA
American Blonde Ale, 5.2%

BROKEN HEELS9
New Trail Brewing, Williamsport, PA
New England IPA, 7.0%

ROYAL WEISS9
Sly Fox Brewing, Pottstown, PA
Wheat Ale, 5.2%

SHAPE OF HOPS TO COME*9
Neshaminy Creek Brewing, Croydon, PA
Imperial/Double IPA, 8.5%

DELCO LAGER9
2SP Brewing, Aston, PA
American Amber Ale, 4.0%

MOJO9
Bar Hygge/Brewery Techne, Philadelphia, PA
Belgian Style Witbier, 5.9%

DOWNEAST CIDER9
Downeast Cider House, Boston, MA
New England Cider, 5.1%

PHILADELPHIA PALE ALE9
Yards Brewing, Philadelphia, PA
American Pale Ale, 5.6%

ROAD JAM.....9
Two Roads Brewing, Stratford, CT
Raspberry Wheat Ale, 5.0%

SURFSIDE ICED TEA11
Stateside Urbancraft, Philadelphia, PA
Vodka Iced Tea, 4.5%

STATESIDE SELTZER11
Stateside Urbancraft, Philadelphia, PA
Vodka Soda, 4.5%
Ask you server for flavor selections

NON-ALCOHOLIC

GINGER BEER6

LEMONADE4

SODA / ICED TEA3

SARATOGA (still or sparkling)4

COFFEE / TEA4

RED BULL6