



harvey

LUNCH MENU



APPETIZERS

Avocado Toast poached egg, BKBL sourdough, cilantro & jalapeño	14
Housemade Granola summer fruit, raw honey, oats, chia seeds, yogurt	13
Local Burrata Toast glazed apricots, heirloom tomato marmalade, chile & polenta toast	15
French Toast BKBL whole wheat brioche, berries, condensed coconut milk, cardamom maple syrup	13
Brooklyn Bread Lab Bagel lox, jalapeño cream cheese, alfalfa sprouts, heirloom tomato, avocado add egg +3 add bacon +4	14

GREENS & BOWLS

3 Grain Healthy Bowl poached egg, quinoa, peas, chickpeas, citrus labneh, grape tomato, avocado, honey & preserved lemon vinaigrette	16
Chop-Chop Salad napa cabbage, tropical fruit, summer veggies, crispy wonton chips, soy-ginger vinaigrette	15
Heirloom Tomato & Avocado Salad crispy artichoke, jalapeño, oranges, mustard greens, honey & preserved lemon vinaigrette protein add ons +8 NY strip steak grilled chicken shrimp tuna roasted salmon lox	16

ENTREES

Egg White Quesadilla roasted garlic & spinach, roasted pepper, black truffle, house salad	17
Steak & Egg grilled NY strip, charred shishito pepper, chimichurri, russet potato	22
Eggs Benedict & Lox BKBL whole wheat English muffin, brown butter hollandaise, house salad	15
Williamsburg Breakfast eggs any style, roasted tomatoes, smoked bacon, fried potatoes	19
Wagyu Beef Burger onion & bacon jam, fontina cheese, guanciale, BBQ fries	19

SIDES

Poached Egg	3
Half Avocado	5
Smoked Slab Bacon	6
Chicken Apple Sausage	3
BKBL Croissant	4
BKBL Chocolate Croissant	4

DESSERTS

Carrot Cake granola dust	10
Vanilla Panna Cotta rhubarb compote, strawberry ice cream	10

**Brooklyn
Bread
Lab**

All breads & baked goods are made in-house using freshly milled flour.
In collaboration with local vendors, our plant and whole grain driven menu
celebrate the seasonality and bounty of the region.

