



# harvey



## SMALL PLATES

- Yellow Tomato Gazpacho** 12  
*watermelon, grape tomato, Persian cucumber, easter radish*
- Summer Garden Greens** 14  
*bibb lettuce, radicchio, oranges, thyme-shallot vinaigrette*
- Persian Cucumber & Avocado** 14  
*citrus labneh, grapefruit, red onion, raw honey, bee pollen*
- Heirloom Tomato Salad** 16  
*yellow watermelon, ricotta salata, jalapeño, strawberry-yuzu vin*
- Burrata & Apples** 17  
*chile & polenta toast, apple butter*
- Wild Blue Shrimp Ceviche** 17  
*leche de tigre, tomato salsa, cilantro*
- Tuna Tartare** 18  
*wasabi, avocado, ponzu*
- Steak Tartare** 17  
*shallots, capers, bbq chips, quail egg, sourdough bread*
- Crispy Slab Bacon Tacos** 15  
*vinegar spiked veggie slaw, garlic-lime aioli*

## PIZZA

- Five Cheese Pizza** 14  
*mozzarella, smoked fontina, cheddar, parmesan, grana padano*
- Calabrian Pizza** 18  
*spicy soppressata, fresh mozzarella, Calabrian chili infused honey*
- Shiitake Pizza** 18  
*celery root puree, black garlic, smoked fontina cheese, black truffle sauce*

## ENTREES

- Spaghetti Squash Cacio e Pepe** 14  
*soft poached egg, oreganata crumb*
- Black Truffle Gnocchi** 16  
*corn puree, asparagus, caramalized onion, toasted almonds*
- Seafood Pasta** 28  
*lobster & mussel broth, uni butter, middle neck clams, wild shrimp*
- King Salmon** 28  
*purple cauliflower puree, broccolini, passion fruit & basil vinaigrette*
- Wood Fire Roasted Monkfish** 24  
*sweet teriyaki, lemongrass, coconut rice*
- Roasted Airline Chicken** 27  
*butter whipped potatoes, mushroom velouté, charred scallion, black truffle sauce*
- Wagyu Beer Burger** 19  
*onion & bacon jam, fontina cheese, guanciale, bbq fries*
- 20oz Bone-In Ribeye Steak** 47  
*choice of two sides with Harvey's special sauce*

## SIDES

- Roasted Asparagus** 10
- Wood Roasted Shishito Peppers** 11
- Za'atar Spiced Cauliflower** 9
- Butter Whipped Potatoes** 9
- Truffle Fries** 12

### 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.

