



# harvey

BREAKFAST  
AVAILABLE 7AM – 11AM

## MAINS

**House made Granola**  
*summer fruit, raw honey, oats, chia seeds, yogurt* 13

**French Toast**  
*BKBL whole wheat brioche, berries, condensed coconut milk, cardamom maple syrup* 13

**Brooklyn Bread lab Bagel**  
*lox, jalapeno cream cheese, alfalfa sprouts, heirloom tomato, avocado* 14  
*add egg +3 add bacon + 4*

**Avocado Toast**  
*poached egg, BKBL sourdough, cilantro & jalapeno* 14

**3 Grain Healthy Bowl**  
*poached egg, quinoa, peas, chickpeas, citrus labneh, grape tomato, avocado, passion fruit & basil vinaigrette* 16

**Apple Cobbler Oatmeal**  
*Cinnamon, raw honey, dried cranberries & coconut flakes* 15

**Egg White Quesadilla**  
*roasted garlic & spinach, roasted pepper, black truffle, house salad* 17

**Williamsburg Breakfast**  
*eggs any style, roasted tomatoes, market greens, smoked bacon, fried potatoes, whole wheat toast* 19

## SIDES

Poached Egg 3

Half Avocado 5

Smoked Slab Bacon 6

Chicken Apple Sausage 3

Hash Browns 3

BKBL Sourdough Toast 2

BKBL Bagel 4

BKBL Croissant or Pain Au Chocolate 4

## DRINKS

Orange Juice 6

Hot Coffee 3

Iced Coffee/Iced Tea 4

Espresso 3.5

Cappuccino / Latte 4.5

Chai Latte 6

Fresh Juices of the day 8

Chai-Spiced Hot Chocolate, 8

*Topped with Whipped Cream*

Hot Tea 5

*Wild Persimmon, Aromatic Quince, Matcha, Smokey Earl, Matcha Iri Genmaicha, Lemon Verbena,*

*Corazon De Cien Fuegos, Turbo Darjeeling,*

*Kikuya, The Queens Guard*

**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.