



RESTAURANT WEEK - SUMMER 2024
JULY 22 - AUG 18

PRIX FIXE DINNER MENU \$45

FIRST COURSE (CHOICE OF ONE)

CODFISH FRITTERS

salted cod, onion, garlic, tomato w/ jerk lime aioli

FRIED SWEET PLANTAINS

ripened sweet plantains, potato starch, house-made lime salt

MIXED GREEN SALAD

petite greens, herbs, radicchio, radicchio rosa, castelfranco w/ plantain spiced croutons

SECOND COURSE (CHOICE OF ONE)

GRAIN BOWL

seasonal grain, farro, forbidden rice, maple-spiced chickpeas, shredded red cabbage, sauteed cremini mushrooms, herb vinaigrette

COCONUT FISH SANDWICH

beer battered basa, house-made tartar, bbq slaw, brioche bun

HOT HONEY FRIED

buttermilk fried chicken, fatalii spiced honey, lime

THIRD COURSE (CHOICE OF ONE)

TRES LECHES CAKE

rum Anglaise, raspberries

NEW YORK STYLE CHEESECAKE

whipped cream, raspberries



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PRIX FIXE BRUNCH MENU \$30

FIRST COURSE (CHOICE OF ONE)

HARLEM BISCUIT COMPANY BASKET
butter, strawberry jam

CODFISH FRITTERS
salted cod, onion, garlic, tomato w/ jerk lime aioli

SECOND COURSE (CHOICE OF ONE)

AVOCADO TOAST
avocado, charred cherry tomatoes, chili oil, 8 grain bread
add: poached egg \$3

BUTTERMILK PANCAKES
caramelized brown sugar bananas, vanilla, pure maple syrup

SALAD & GRAIN BOWL
black rice, diced yams, curried chickpeas, arugula,
toasted pumpkin seeds, cherry tomatoes, balsamic vinaigrette

FRIED CHICKEN BENNY
white gravy smothered fried chicken, sunny side up egg, pullman

PULLMAN FRENCH TOAST
berries, rum spiced whipped cream, pure maple syrup

BRUNCH SANDWICH
scrambled eggs, cheddar cheese, heirloom tomato, bacon or
jerk chicken sausage patty, ciabatta, mixed greens

JERK MUSHROOM & VEGETABLE OMELET
two egg omelet, jerk mushrooms, gruyere, sauteed greens,
blistered cherry tomato, red onion, garlic confit, jerk seasoning,
mixed greens, roasted potatoes

BRUNCH