

# HARBORWOOD

URBAN KITCHEN

## [ FULL BREAKFAST BUFFET \$25 ]

### From The Cold Table

Seasonal Fresh Fruits & Berries, Yogurt Parfaits  
Assorted Domestic & Imported Cheeses  
House-Baked Assorted Muffins & Danishes  
Assorted Cold Cereals, White, Wheat, Rye  
Multigrain Bread, Assorted New York-Style Bagels

### Hot Station

Scrambled Eggs With Fine Herbs, Smoked Bacon  
Turkey Sausage, Roasted Breakfast Potatoes  
Daily Seasonal Hot Items

## ..... [ A LA CARTE - FROM THE BAKERY \$4 ] .....

### Pain Au Chocolate

Banana Bread

Fruit Danish

Assorted Muffins

### Assorted Toast

White, Wheat, Rye, Multigrain

Selection of New York-Style Bagels

## ..... [ SMART START ] .....

Seasonal Tropical Fruits, Sliced Melons \$11

Local Honey & Toasted Coconut

House-Baked Banana Bread

Chia Seed Parfait \$12

Passion Fruit Purée, Vanilla & Coconut Yogurt

Housemade Granola, Fresh Berries

Quinoa With Roasted Sweet Potato \$14

& Baby Kale Hash

With Scrambled Egg Whites, Sliced Avocado

Charred Tomato Coulis

Steel-Cut Irish Oatmeal \$10

Sultanas, Raw Sugar, Toasted Pistachios

Dried Fruits

## ..... [ LOCAL FLAVORS ] .....

SOFLO Scramble \$15

Scrambled Eggs With Rock Shrimp, Leeks

Chorizo, Queso Fresco, Crisp Plantains

Ropa Vieja With Poached Eggs\* \$15

Slow-Braised Flank Steak, Fingerling Potatoes

Sweet Peppers & Grilled Corn On English Muffin

With Chipotle Hollandaise

Pork & Eggs\* \$16

English Muffin, House-Cured Pork Belly

Poached Eggs, Fingerling Potatoes

Las Olas Huevos\* \$13

Pan-Fried Eggs, Refried Black Beans

Crisp Tortillas, Salsa Verde

Open-Faced Smoked Salmon Sandwich \$14

Sun-Dried Tomato Boursin, Crisp Fried Capers

Pickled Shallots, Cured Egg Yolks On

Fresh Everything Bagel

All-American Breakfast\* \$12

Three Eggs Any Style, Smoked Bacon or Turkey

Sausage, Breakfast Potatoes

Avocado Toast - With Eggs Your Way\* \$15

Multigrain Toast, Fresh Lime, Nueske's Bacon Lardon

## ..... [ THE SWEET SPOT ] .....

Corn Flake-Crusted Brioche \$12

Dulce de Leche Drizzle, Maldon Citrus Butter

Ginger Maple Syrup

Lemon Poppy Ricotta Pancakes \$12

Agave Nectar, Blueberry & Orange Relish

## ..... [ OMELETS ] .....

Meat Lovers \$14

Pit Ham, Bacon, Sausage, Bell Peppers, Onions

Cheddar Cheese

Vegetarian Omelet \$12

Spinach, Peppers, Onions, Summer Squash, Leeks

Mozzarella Cheese

The Harborwood Classic \$13

Sweet Plantains, Chorizo, Onions, Tomatillo Sauce, Queso Blanco

## ..... [ SIDES ] .....

Bacon \$4

Berries \$5

Turkey Sausage \$4

Smoked Salmon \$10

Breakfast Potatoes \$4

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We serve cage-free eggs.*

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## [ SMALL PLATES & SHAREABLES ]

**Thai Coconut Crab Chowder \$7**

Crisp Sweet Potatoes

**Argentinian-Style Pulled Chicken Empanadas \$12**

Red Chili Aioli

**Turkey Meatball Sliders \$14**

Caramelized Onions, Guava BBQ Sauce

**Pan-Seared Potato Gnocchi \$11**

Crisp Chorizo, Cherry Tomatoes, Carbonara Sauce

**Seared Tuna Crisps\* 3 for \$12 or 6 for \$20**

Shaved Nori, Lotus Root, Passion Fruit Caviar

**House-Cured Pork Belly Lettuce Wraps \$13**

Spicy Carrot and Jicama Salad, Chicharrones, Tamari-Compressed Cucumbers, Yuzu Cream Sauce

**Garlic-Roasted Shrimp Tostada \$11**

Blistered Tomatoes, Roasted Mushrooms  
Goat Cheese & Mozzarella

**Three-Cheese Flatbread \$12**

San Marzano Tomatoes, Parmesan  
Fresh Mozzarella, Queso Fresco, Shaved Basil

**Exotic Mushroom & Fig Flatbread \$14**

Bechamel, Fig Jam, Smoked Bacon Lardons  
Crumbled Blue Cheese, Mozzarella, Baby Arugula

## [ TACOS ]

**Roasted Wild Mushroom \$12**

Caramelized Onions, Plantains  
Crisp Sweet Potatoes  
Romesco Sauce

**Ropa Vieja \$13**

Grilled Corn & Bell Pepper, Pico de Gallo, Queso Fresco  
Spicy Cured Vegetables

**Grilled Shrimp \$14**

Red Cabbage Slaw, Cider Dressing  
Spicy Yellow Pepper Sauce

## [ COLD AND CRISP ]

**Baby Gem Chopped Salad With Grilled Avocado \$11**

Torn Herbs, Crisp Plantains, Compressed Watermelon  
Spiced Pumpkin Seeds, Feta Cheese  
Champagne Vinaigrette

**Mixed Baby Greens & Quinoa Bowl \$12**

B & W Farms Market Lettuce Mix, Edamame  
Pomegranates, Chia Seeds, Shaved Radish  
Piquillo Vinaigrette

**Seared Tuna Nicoise Salad\* \$22**

Hard-Cooked Eggs, French Beans, Tomatoes  
Kalamata Olives, Shaved Fennel  
Green Goddess Dressing

### Add-Ons

Steak\* \$11    Shrimp \$7  
Chicken \$6    Salmon\* \$10

## [ HANDHELDS ]

**Harborwood Signature Burger\* \$15**

1/2 lb Custom Beef Blend, Leaf Lettuce  
Tomato & Bacon Spread, Aged Cheddar, Secret Sauce

**Centric - Grilled Chicken Sandwich \$13**

Smashed Avocado, Tomato, Baby Gem Lettuce  
Pickled Onions, Truffle Aioli On Pretzel Bread

**Roasted Turkey Sandwich \$14**

Sliced Turkey, Havarti Cheese, Sundried Tomato Spread  
Smoked Bacon, Leaf Lettuce, Herb Mayo  
On Multigrain Bread

**Open-Faced Mahi Sandwich \$17**

Pan-Seared Local Mahi With Romesco Sauce  
Spicy Mango & Jicama Slaw On Baguette

**Char-Grilled Prime Flat Iron Steak Sandwich\* \$19**

Baby Arugula, Cherry Tomatoes, Caramelized Onions  
Roasted Mushrooms, Balsamic Glaze On Baguette

**Gourmet Grilled Cheese \$12**

Fig Spread, Aged Cheddar  
Mozzarella & American Cheese On Sourdough  
Add Bacon \$2

## [ SWEET TREATS \$8 ]

**The Centric Tasting Plate**

See Your Server For Our Seasonal Selection

**Seasonal Tropical Sorbet**

Adult Floater Optional

**Coconut Tres Leches In Chocolate Cup**

Ladyfingers, Fresh Vanilla Cream  
Shaved Coconut

**Local Key Lime Tart**

Sweet Butter Crust, Guava Mousse, Chocolate Cigar

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# HARBORWOOD

URBAN KITCHEN

..... [ **APPETIZERS** ] .....

**Argentinian-Style Pulled Chicken Empanadas \$12**

Red Chili Aioli

**Garlic-Roasted Shrimp Tostada \$11**

Grilled Tortilla, Blistered Tomatoes  
Roasted Mushrooms, Goat Cheese & Mozzarella

**Turkey Meatball Sliders \$14**

Caramelized Onions, Guava BBQ Sauce

**Pan-Seared Potato Gnocchi \$11**

Crisp Chorizo, Cherry Tomatoes, Carbonara Sauce

**Seared Tuna Crisps\* 3 for \$12 or 6 for \$20**

Shaved Nori, Lotus Root, Passion Fruit Caviar

**Roasted Cauliflower \$12**

Marcona Almonds, Soused Sultanas  
Crispy Capers, Romesco

**Grilled Spanish Octopus \$14**

Ginger Carrot Purée, Arepas, Toasted Pistachio  
Lemon EV00, Fine Herbs

**Local & Imported Cured Meats With Artisanal Cheeses \$20**

Housemade Fig Jam, Olive Salad, Baked Focaccia

**Burrata Cheese \$16**

Cherry Heirloom Tomatoes, Aged Balsamic  
Root Vegetable Chips, Chimichurri

**House-Cured Pork Belly Lettuce Wraps \$13**

Spicy Carrot and Jicama Salad, Crisp Nueske's  
Smoked Bacon, Chicharrones, Tamari-Compressed  
Cucumbers, Yuzu Cream Sauce

..... [ **COLD AND CRISP** ] .....

**Baby Gem Chopped Salad \$12**

Avocado, Torn Herbs, Crisp Plantains, Compressed  
Watermelon, Spiced Pumpkin Seeds, Feta Cheese  
Champagne Vinaigrette

**B & W Farms Mixed Baby Greens Salad \$12**

Citrus Quinoa, Edamame, Pomegranates  
Chia Seeds, Cherry Tomatoes, Shaved Radish  
Piquillo Vinaigrette

**Seared Tuna Nicoise Salad\* \$22**

Hard-Cooked Eggs, French Beans, Tomatoes  
Kalamata Olives, Shaved Fennel  
Green Goddess Dressing

**Add-Ons**

Steak\* \$11 Shrimp \$7  
Chicken \$6 Salmon\* \$10

..... [ **ENTRÉES** ] .....

**Harborwood's Signature Burger\* \$15**

½ lb- Custom Beef Blend, Leaf Lettuce  
Tomato & Bacon Spread, Aged Cheddar, Secret Sauce

**Centric Chicken Sandwich on Pretzel Bread \$13**

Smashed Avocado, Tomato, Baby Gem Lettuce  
Pickled Onions, Truffle Aioli

**Three-Cheese Flatbread \$12**

San Marzano Tomatoes, Parmesan, Fresh Mozzarella  
Queso Fresco, Shaved Basil

**Exotic Mushroom & Fig Flatbread \$14**

Bechamel, Fig Jam, Smoked Bacon Lardons  
Crumbled Blue Cheese, Mozzarella, Baby Arugula

**Pan-Seared Salmon with Fine Herbs\* \$24**

Quinoa & Sweet Potato Hash, Garlic-Sautéed Green  
Beans, Fire-Roasted Tomato Vinaigrette

**Maury Farms Roasted Chicken Breast \$19**

Congri Rice, Sweet Plantains with Dark Rum Glaze  
Creole Sauce

**Peppercorn-Crusted Prime Flat Iron Steak\* \$29**

Pan-Roasted Fingerling Potatoes, Exotic Mushrooms  
Malbec Reduction, Herb Butter

**Togarashi-Grilled Tiger Shrimp \$27**

Pork Belly Fried Rice With Lump Crab Meat  
In A Fennel-Lobster Sauce

**Seasonal Roasted Vegetable Selection \$19**

Charred Tofu, Mini Cheese & Jalapeño Arepas  
Roasted Pepper Dressing

..... [ **SWEET TREATS \$8** ] .....

**The Centric Tasting Plate**

See Your Server For Our Seasonal Selection

**Coconut Tres Leches In Chocolate Cup**

Ladyfingers, Fresh Vanilla Cream  
Shaved Coconut

**Local Key Lime Tart**

Sweet Butter Crust, Guava Mousse, Chocolate Cigar

**Seasonal Tropical Sorbet**

Adult Floater Optional

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