

Snacks and Shareables

- Crab Cazuelitas**.....16
fried masa/potato dumpling, Dungeness meat, crab custard, salsa verde
- Smoked Salmon Board**.....24
cold-smoked with blackberry glaze, triple cream brie, crostini, and pear compote
- Yangnyeom Cauliflower**.....14
tempura-fried cauliflower, sweet & spicy gochujang sauce, house kimchi WF, V
- Portuguese Kale Soup**.....10
House pork broth, Ayacote beans, linguica sausage, potato WF DF
- Bread Board**.....6
warm baguette, garlic confit, herbed butter V

Mains

- Filet Mignon***.....58
herbed cauliflower puree, marrow and vegetable ash glazed delicata, demi-glace ADF WF
- Alaskan Halibut**.....42
potato cream, sautéed asparagus, roasted carrots, poblano oil, toasted bay leaf WF ADF
- Crab Pasta**.....38
house-made pasta with crab, gouda cheese, charred corn and poblano cream sauce
- Toasted Barley & Squash**.....24
cooked in apple & fennel broth, miso roasted squash, caramelized sunchoke, mushrooms
- Lamb Shepherds Pie**.....26
ground lamb, peas and carrots in port reduction topped with mashed Yukon Gold potato, with shaved fennel WF

Salads

- Boston Bibb Salad**.....12
herbs, shallot vinaigrette, aged gouda V, WF
- Salt-baked Beets & Pistachio**.....12
beets, pumpkin seed butter, anise creme, white balsamic, lemon zest V, WF

Sandwiches

- Duck & Prosciutto Sandwich**.....28
confit duck and crisped prosciutto with brie, date aioli, sliced pear, and leaf lettuce on a ciabatta roll, with simple side salad AWF
- Nashville Hot Rockfish Sandwich**..22
hand-breaded and fried, house hot sauce, pickles, aioli on brioche bun, with duck fat fries
- Harbor House Burger**.....27
grass-fed beef patty*, tomato onion jam, bacon, aged white cheddar, island-grown greens, aioli, brioche bun, with duck fat fries AWF
*Available vegetarian with Beyond Patty

Sides

- Mashed Potatoes**.....7
Yukon Gold potatoes whipped with butter and cream V, WF
- Duck Fat Country Potatoes**.....9
with rosemary aioli AV, WF, DF
- Smoked Carrots**.....12
applewood-smoked carrots, with candied habanero-orange glaze V, WF
- Savoy Cabbage**.....6
lightly steamed and browned in butter, with herbed yogurt V, WF

DF dairy-free | WF wheat-free | V vegetarian | AWF available wheat-free | AV available vegetarian

*Please be aware: consumption of raw or undercooked animal product may cause foodborne illness.

Split checks will not be accommodated for parties of six or more. A service charge of 21% will be added to the total bill for parties of six or more. Of that amount, 100% will be pooled and paid to the servers, bussers, and bartenders serving you.