



WEEKEND BRUNCH

• sat & sun 11am-4pm •

LOBSTER MAC & CHEESE \$23
elbow pasta, American cheese, guryere cheddar,
montauk lobster, toasted breadcrumbs

ADD TRUFFLE OIL \$3

FRENCH TOAST \$15
market fruits, maple syrup

CHICKEN & WAFFLES \$18
buttermilk crispy fried chicken, vanilla waffle,
market fruits, maple syrup

CRISPY BACON CAESAR \$14
romaine, smoked bacon, focaccia croutons,
shaved parmigiano, fried egg

THE VEGAN \$16
basil pesto aioli, flame roasted red peppers,
shredded romaine, house salad

BREAKFAST SANDWICH \$15
scrambled eggs, cheddar cheese, hash brown,
avocado, bacon, waffle fries

LOBSTER ROLL \$26
montauk lobster, siracha mayo,
toasted butter bun, shoe string fries

INN BREAKFAST PLATE \$14
scrambled eggs, bacon, shoe string fries, black beans

AVOCADO TOAST \$14
focaccia, avocado spread, roasted sweet potato

• cocktails •

HARLEM MULE

Mezcal, Pineapple,
Lime, Mint, Ginger Beer

LA CHICKA

Tequila, Grand Marnier, Pomegranate,
Lemon, Rose Water

INNKEEPER'S PUNCH

Rum, OJ, Pineapple, Luxardo,
Black Strap Float

LION HEART

Gin, Chartreuse, St. Germain,
Butterfly Pea, Lime

FORGET ME NOT

Rye, Aperol, Ramazzotti, Lemon

BELLINI

Vodka, Peach Purée, Agave,
Lemon, Prosecco Float

\$13



unlimited mimosas & bloody mary's

Unlimited option must be clearly stated when ordering entree • Valid for 1.5 hours

\$19.5



WINE

• white •

	GLASS	BOTTLE
PROSECCO Archer Roose / Italy	\$10	\$40 <small>CARAFE ONLY</small>
PINOT GRIGIO Ducato / Italy 2019	\$11	\$42
CHARDONNAY Highway 12 / California 2019	\$12	\$45
SAUVIGNON BLANC Lone Kauri / New Zealand 2019	\$12	\$45

• red •

	GLASS	BOTTLE
CHIANTI Ducato / Italy 2018	\$11	\$40
CABERNET Carmel Road / California 2018	\$12	\$42
MALBEC Bodega Malmas / Argentina 2019	\$11	\$40
LAMBRUSCO Negri / Italy 2019	\$11	\$42
SANGRIA Lambrusco, OJ, Aperol, Fresh Fruits	\$9	\$40 <small>CARAFE ONLY</small>

BEER



HALF
PINT

PINT

LEFT HAND NITRO Stout / Colorado	\$5	\$8
AUSTIN EASTCIDERS BLOOD ORANGE Cider / Texas	\$6	\$9
NARAGANSETT Lager / Rhode Island	\$4	\$7
LAGUNITAS IPA / California	\$5	\$8
OMMEGANG WITTE Witbier / New York	\$6	\$9
BRONX BREWERY WELL EARNED Pilsner / New York	\$5	\$8
ROTATING Ask your server	MP	

From Harlem with Love



Please alert your server of any food allergies, as not all ingredients are listed on the menu. Consuming raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness especially if you have certain medical conditions.

20% gratuity will be added to parties of 6 or more • Substitutions may be subject to additional charges