

SIDES

– 8ea –

Smoked Grits
Benton's Bacon
Fruit
Crumpets, Cream & Jam
Ellen's Berry Buckle
Smoked Fish Pate & Toast

COCKTAILS

– 12ea –

BRANDY FIX
Harry Johnson's Standard -
Cognac, Pineapple Gomme,
Green Chartreuse, Lemon

THE CONVERT
Montenegro, Genever, Carrot,
Lemon & Ginger Beer

THE FLORENCE
Fennel, Absinthe & Bubbles

A&H SZECHUAN BLOODY MARY
Choose your spirit!

UBIQUITOUS KALE SALAD
Shaved Fennel, Pistachio
& Lemon – 8

GRILLED CARROTS
House Yogurt, Spicy Honey,
Pistachio & Seed Granola – 10

VERRILL FARM ASPARAGUS
5-Minute Pullet Egg, Anchovy,
Potato Chip Crumbs & Aioli – 14

SPRING VEGETABLE PANZANELLA
Pickled Ramps, Haloumi,
Oregano Chimichurri – 13

BECCA'S GRANOLA
Roasted Muscat Grapes, Honey,
Buttermilk Labneh – 10

Chef/Owner: Michael Scelfo

It's all done in house, friends are noted & we use local when we can...

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. | Before placing your order please inform your server if anyone in your party has a food allergy.

ALDEN & HARLOW

HARVARD SQ

PICKLED CORN PANCAKES
Honey, Stone Fruit,
Buttermilk Crema – 13

ROOT VEGETABLE LATKES
House Sour Cream,
Rey's Apple Butter – 12

SMOKED PT. JUDITH BLUEFISH
Roasted Plum, Fennel &
Olives – 16

KALE TOASTS
Anchovy Aioli, Fried Eggs,
Benton's Bacon – 13

PIG BLOOD SCRAPPLE
Carrot & Radish Kimchee,
Grilled Red Miso Avocado – 14

CRISPY POTATO SKILLET
Cheese Sauce, Dave's Breakfast
Sausage, Garlic Crumbs – 11

HOUSEMADE CARBONARA
Ramp Green Bigoli, Farm Egg,
Pork Belly – 16

CLASSIC SECRET BURGER
Our 8oz. House Creekstone Grind,
Your faith, House Made Roll – 14
add 60-Degree Egg + 2

HICKORY SMOKED PIGS TAILS
Maple Glazed, Soft Poached Egg,
Cheese Crisps, Grits – 16

BRAISED OXTAIL MELT
Fig, Manchester Cheese,
Pumpnickel, Arugula – 15

