



HARBORVIEW
BISTRO & BAR

BRUNCH

Welcome to HarborView Bistro & Bar - Noyo Harbor Inn's Restaurant and Tavern! We are so excited to be able to serve you once again with Chef Fabrice's specialties in our beautiful setting. We have established protocols above and beyond what is recommended to ensure the health, safety and enjoyable experience for our guests and staff. Bon Appetit!

House-made Granola*+^ \$12
Berries, Greek Yogurt, Honey

Almond Crusted Brioche French Toast+ \$14
Caramelized Seasonal Fruits, Maple Syrup

Noyo Harbor Breakfast \$15
Two Eggs, Two Smoked Oakwood Bacon Strips, One Chicken Sausage, Roasted Baby Potatoes,
Choice of Wheat, Sourdough or English Muffin Toast

Chef's Omelet of the Day - "Ask Your Server" \$15

Breakfast Burrito+ \$15
Braised Beef Brisket, Onion, Black Beans, Rice Chorizo, Cheese, served with Sour Cream and Salsa

Baked Polenta Cake+* \$14
Onion, Leeks, Mushrooms, Bell Peppers, Cherry Tomatoes, Poached Egg,
Lemon Hollandaise Sauce served with a Little Gems Salad

Eggs Benedict Florentine \$16
Spinach, Mushrooms, Onion, Breakfast Ham served with Baby Marble Potatoes
Add Smoked Salmon \$3

Ham and Cheese Croissant Sandwich \$13
Scrambled Eggs, Bechamel Sauce served with Kennebec Potato Wedge Fries

Rock Cod Sandwich \$15
Breaded Local Rock Cod, Bacon, Tomato, Lettuce, Jalapeno Aioli on Toasted Ciabatta Bread
served with Kennebec Potato Wedge Fries

Grilled Chicken Sandwich \$16
Grilled Chicken, Bacon, Tomato, Lettuce, Avocado with Jalapeno Aioli on a Homemade Croissant
served with your choice of Green Salad or Kennebec Potato Wedge Fries

The Harbor Burger \$15
½ lbs. Local Beef, Onion, Tomato, Lettuce, Jalapeno Aioli, Served with Kennebec Potato Wedge Fries
Add Bacon or Avocado or Cheese \$3 "Impossible" patty also available^

Flash Fried Brussels Sprouts*+ \$11
Bacon, Parmesan, Walnuts, Sherry Wine & Maple Syrup Reduction

NOYO Caesar Salad*+ \$13
Citrus Fruits, Avocado, Cherry Tomatoes, Parmesan Crostini, Red Onion, Caesar Dressing
Add Grilled Chicken \$5 Add Sautéed Shrimp \$6

Quinoa Bowl \$15^
Sautéed Vegetables and Spinach in a Tahini Dressing

BRUNCH BEVERAGES:

Cocktails:		Price	Non-Alcoholic:		Price
Fresh OJ Mimosa		\$ 12	NHI Blend Coffee		\$ 3.5
Sunday's Best		\$ 12	Steven Smith Teas		\$ 4
Aperol Spritz		\$ 11	Espresso drinks Sgl	\$ 5 Dbl	\$ 6
Petiot's Bloody Mary		\$ 12	Ass't Pumpkin Spice Drinks		\$ 7
Black Magic Mojito		\$ 14	Hot Chocolate		\$ 5
Seasonal Sangria		\$ 12	Assorted Juices		\$ 4
Blood Orange Mimosa		\$ 12	Pellegrino Lg	\$6 Sm	\$ 3.5
Seasonal Margherita		\$ 14	Coke, Diet, Sprite		\$ 3
Full Cocktail, Wine and Spirit Lists Available			Root Beer, Ginger Beer		\$4

Executive Chef Fabrice Dubuc || Menu Revised 2/24/21

Our dishes have been prepared for your enjoyment. Ingredients may vary slightly according to availability and quality. Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of foodborne illnesses.

*Gluten-Free available ^Vegan +Vegetarian available