



HARBORVIEW

BISTRO & BAR

BRUNCH

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"

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

New York Bagel \$14
"Zucker's" Everything Bagel toasted perfectly with Schmear, Smoked Salmon, Capers, Red Onion

Chef's Fish 'n Chips \$22
Local Cod in Tempura Beer Batter, Tartar Sauce served with Chef's Salad or French Fries

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

Cold Beverages

Assorted Juices	\$4
Fresh Squeezed Orange Juice	\$6
Pellegrino, Large	\$6
Pellegrino, Small	\$3.5
Root Beer, Ginger Beer, Iced Tea, Lemonade	\$4
Coke, Diet Coke, 7-Up	\$3

Hot Beverages

NHI Blend Coffee	\$3.5
Steven Smith Teas	\$4
Espresso Drinks, Single	\$5
Espresso Drinks, Double	\$7
Ass't Pumpkin Spice Drinks	\$7
Hot Chocolate	\$5

Full Cocktail, Wine and Spirit Lists Available

Executive Chef Fabrice Dubuc || Menu Revised 4/30/21

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