



HEALTHY START

CHICKEN TIKKA SALAD 18
Romaine, Red Onion, Apple, Pickled Onion, Herbs, Sev, Tomatoes, Chaat Vinaigrette

CARA CARA ORANGE SALAD 18
Grilled Chicken, Mint, Candied Hazelnuts, Ricotta Salata, White Balsamic Vinaigrette

SANDWICHES

Served with Garlic Fries

REUBEN 18
Corned Beef, Swiss Cheese, Sauerkraut, Thousand Island, Toasted Rye

BUFFALO CHICKEN 17
English Bleu Cheese, Beefsteak Tomato, Green Leaf Lettuce, Potato Bun

BRUNCH DOUBLE STACK 19
Ground Beef, Irish Cheddar, Comeback Sauce, Shredded Lettuce, Whiskey Dill Pickles, Campari Tomato, Sunny-Side-Up Egg, Deviled Hollandaise, Potato Bun

SHARES

LOADED POTATO SKINS 17
Three Cheese Blend, Crispy Pork Belly, Scallions, Sour Cream

SAUSAGE ROLLS 15
Pastry, Cheddar, Stout Mustard

REUBEN FRIES 18
Corned Beef, Swiss Cheese Sauce, Sauerkraut, Thousand Island, Caraway

SCOTCH EGG 10
Pork Sausage, Stout Mustard, Spiced Mango Chutney

WARM PRETZELS 12
Beer Cheese, Stout Mustard

WHITE BEAN HUMMUS 12
Grilled Pita, Roasted Garlic Oil, Celery, Carrot

CHICKEN WINGS 18
Choice of: Buffalo, Lemon Pepper, or Whiskey BBQ

BRUNCH MAINS

FULL ENGLISH BREAKFAST 20
Two Sunny-Side Up Eggs, Baked Beans, Sausage, Bacon, Roasted Mushrooms, Campari Tomato, Sourdough Toast

WAGYU CORNED BEEF HASH 22
Corned Beef, House-Cut Potatoes, Caramelized Onion, Braised Cabbage, Sunny-Side Up Eggs, Roasted Garlic Jus

STEAK & EGGS 32
10 oz. Picanha Steak, Potato Hash, Two Eggs, Hollandaise

CHICKEN TIKKA MASALA 20
Spiced Chicken, Basmati Rice Pilaf, Grilled Pita

SWEETS

FRENCH TOAST 16
Brioche, Jameson Anglaise, Toffee Sauce, Candied Pecans

BRUCIE'S CHOCOLATE CAKE 16
Stout Chocolate, Vanilla Bean Ice Cream

IRISH MAC & CHEESE 19
Irish Cheddar, Caramelized Onion, Smoked Bacon, Cured Ham, Peas

CLASSIC BENEDICT 24
Smoked Ham, English Muffin, Deviled Hollandaise, Potato Hash

CODFELLOW'S FISH & CHIPS 22
Beer Battered Cod, Hand-Cut Chips, Whiskey Barrel-Aged Malt Vinegar, Tartar Sauce

WHISKEY TOFFEE CAKE 12
Jameson Anglaise, Candied Hazelnuts, Vanilla Whip

BREAD & BUTTER PUDDING 12
Drunken Raisin, Brown Butter Ice Cream

CONCOCTIONS

DR. SAMUELS 13
Old Forester 86 Bourbon, Grapefruit, Lemon, Honey Syrup

STRAWBERRY FIELDS 12
Ford's Gin, Strawberry Syrup, Lemon, Egg White

NAKED & SOMEWHAT FAMOUS 14
400 Conejos Mezcal, Aperol, Lime Juice, Grapefruit Juice, Jalapeño Agave

THE DEPARTED 14
Koval Cranberry Gin, Dolin Blanc, Elderflower Liqueur, Lime Peel, Suze Orange Bitters

ACHILLES LAST STAND 14
Screwball, Chambord, Carolan's

HARWOOD ARMS PRIVATE SELECT OLD FASHIONED 16
Jefferson Small Batch, Angostura Bitters, Simple Syrup

UNO, DOS, TRES, CATORCE 13
Milagro Silver Tequila, Lime Juice, Cantaloupe Juice, Jalapeño Agave, Salt

THE ROMEO & JULIET 13
Stoli Cucumber, Rosemary Syrup, Lime Juice

IRISH COFFEE 13
Jameson Irish Whiskey, Coffee, Vanilla, Fernet-Branca Menta, Spiced Whip

ON TAP

**Ask about our seasonal taps & extended bottle list - We probably have your favorite or something like it!*

DALLAS BLONDE 7

KRONENBOURG 7

COMMUNITY MOSAIC 9

SAM SEASONAL 8

YUENGLING 7

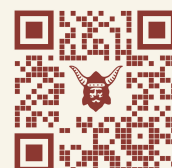
GUINNESS 8

PAULANER 7

FULLER'S LONDON PRIDE 9

ANGRY ORCHARD CIDER 7

Our full beer & spirits list lives here!



BEER COCKTAILS

SNAKEBITE 8
Magners & Guinness

BLACK VELVET 9
Champagne & Guinness

HALF & HALF 8
Harp & Guinness

BLACK & TAN 8
Yuengling & Guinness

BLACK & BLUE 9
Blue Moon & Guinness

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*Centuries ago, we fearlessly - or perhaps foolishly - consumed raw or undercooked meats, poultry, seafood, shellfish or eggs. These days, the wise lads and lasses at the health department tell us that the consumption of such may increase your risk of foodborne illness.