



# Harp & Crown

\*Menus are subject to change due to seasonality

Prices do not include tax, gratuity, or special events



# Harp & Crown

*Harp & Crown is brought to you by critically acclaimed chef & restaurateur Michael Schulson.*

*In the completely renovated space located on Sansom Street between 15th and 16th streets,  
Harp & Crown brings together old-world touches of charm and luxury with modern sensibility and functionality.*

## **GROUP DINING OPTIONS:**

*Group Dining up to 20 guests*

*Full Buyouts can be reserved in the Main Dining Room*

*140 Guests Seated, 220 Guests Standing*

*If interested in booking an event at Harp & Crown, please email:*

**HARPCROWNEVENTS@SCHULSON.COM**

*& our events department will contact you shortly.*

*For more information about Schulson Collective, please visit:*

**WWW.MICHAELSCHULSON.COM**



Z K O R O W P R A T I

P H I L A P P E N Z A



# Dinner

GROUP DINING OPTION #1 | \$55/person

## FIRST COURSE

### MUSHROOM TOAST

*gouda, aged sherry, arugula*

### FIG & RICOTTA TOAST

*port, cinnamon, thyme*

## SECOND COURSE

### LAMB MEATBALL

*date relish, mint, yogurt*

### CAESAR SALAD

*miso, anchovy, parmesan.*

## THIRD COURSE

### PORK SCHNITZEL

*cabbage, spaetzle, lemon*

### ROASTED SALMON

*gigante bean, andouille, dill*

### COCKSCOMB MAC & CHEESE

*fontina, gruyère, breadcrumb*

### JAPANESE SWEET POTATO

*green tahini, pepitas, chili*

## DESSERT

### PASTRY CHEF'S SELECTION

## SUPPLEMENTAL OPTIONS

### PIZZA \$5

#### SPICY SOPRESSATA

*shishito, honey, provolone*

#### MUSHROOM & TRUFFLE

*arugula, fontina, sherry*

#### TOMATO PIE

*tomato, boursin, garlic*

#### ROAST PORK

*broccoli rabe, long hot, provolone*

#### MARGHERITA

*mozzarella, tomato, basil*

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# Dinner

GROUP DINING OPTION #2 | \$65/person

## FIRST COURSE

**MUSHROOM TOAST**  
*gouda, aged sherry, arugula*

**FIG & RICOTTA TOAST**  
*port, cinnamon, thyme*

**ROASTED BEET SALAD**  
*feta, almonds, herbs*

## SECOND COURSE

**HAMACHI RICE CRACKER**  
*spicy aioli, scallion, chili*

**LAMB MEATBALL**  
*date, relish, mint, yogurt*

**COCKSCOMB MAC & CHEESE**  
*fontina, gruyère, breadcrumb*

## THIRD COURSE

**PORK SCHNITZEL**  
*cabbage, spaetzle, lemon*

**CRISPY BRUSSELS SPROUT**  
*apple jam, onion, peppercorn*

**HALIBUT**  
*brown butter, leeks, potato*

**JAPANESE SWEET POTATO**  
*green tahini, pepitas, chili*

## DESSERT

### PASTRY CHEF'S SELECTION

### SUPPLEMENTAL OPTIONS

#### PIZZA \$5

<b>SPICY SOPRESSATA</b>	<i>shishito, honey, provolone</i>
<b>MUSHROOM &amp; TRUFFLE</b>	<i>arugula, fontina, sherry</i>
<b>TOMATO PIE</b>	<i>tomato, boursin, garlic</i>
<b>ROAST PORK</b>	<i>broccoli rabe, long hot, provolone</i>
<b>MARGHERITA</b>	<i>mozzarella, tomato, basil</i>

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# Dinner

GROUP DINING OPTION #3 | \$80/person

## FIRST COURSE

**MUSHROOM TOAST**  
*gouda, aged sherry, arugula*

**FIG & RICOTTA TOAST**  
*port, cinnamon, thyme*

**CAESAR SALAD**  
*miso, anchovy, parmesan*

## SECOND COURSE

**GARLIC PRAWNS**  
*chorizo, parsley, grilled bread*

**LAMB MEATBALL**  
*date, relish, mint, yogurt*

**COCKSCOMB MAC & CHEESE**  
*fontina, gruyère, breadcrumb*

## THIRD COURSE

**PIZZA** *(select one)*

**SPICY SOPRESSATA** *shishito, honey, provolone*

**MUSHROOM & TRUFFLE** *arugula, fontina, sherry*

**TOMATO PIE** *tomato, boursin, garlic*

**ROAST PORK** *broccoli rabe, long hot, provolone*

**MARGHERITA** *mozzarella, tomato, basil*

## FOURTH COURSE

**ROASTED SALMON**  
*gigante bean, andouille, dill*

**HALIBUT**  
*brown butter, leeks, potato*

**STEAK FRITES**  
*chimichurri, garlic, n.y. strip*

**CAULIFLOWER GRATIN**  
*pecorino, black pepper, parsley*

## DESSERT

**PASTRY CHEF'S SELECTION**

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# Imbibe

SERVED FOR THREE HOURS

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BEVERAGE OPTION #1

*\$45/person*

SOFT DRINKS

ALL DRAFT BEER

SELECT WINE BY THE GLASS

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BEVERAGE OPTION #2

*\$57/person*

SOFT DRINKS

ALL DRAFT BEER

SELECT WINE BY THE GLASS

SPECIALTY COCKTAILS

SELECT LIQUORS:

*Tito's Vodka, Tanqueray London Dry Gin,  
Hornitos Blanco Tequila, Jim Beam Bourbon, Old Overholt Rye,  
Teachers Blended Scotch, Sailor Jerry's Spiced Rum*

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BEVERAGE OPTION #3

*\$70/person*

SOFT DRINKS

ALL DRAFT BEER AND BOTTLED BEER

SELECT WINE BY THE GLASS

SPECIALTY COCKTAILS

SELECT PREMIUM LIQUORS:

*Ketel One Vodka, Tanqueray No. Ten Gin,  
Don Julio Blanco Tequila, Bulleit Bourbon, Bulleit Rye, Johnnie  
Walker Black Blended Scotch, Sailor Jerry's Spiced Rum*

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CHAMPAGNE TOAST

*Starting at \$4/person.*

# Passed Hors D'oeuvres

Choose 5 at \$30/guest or Choose 7 at \$40/guest

SERVED FOR TWO HOURS\*

\*available for private events only \*available for one hour if followed by seated dinner

SEAFOOD	MEAT	VEGETABLE & MORE
<p><b>PICKLED SHRIMP</b> ( gf ) <i>fennel, smoked paprika, pickled fresno</i></p> <p><b>TUNA POKE</b> ( gf ) <i>avocado, wasabi pea, sesame oil</i></p> <p><b>LOBSTER TOAST*</b> <i>celery, avocado, sourdough</i></p> <p><b>CRAB CROQUETTE</b> <i>spicy mayo</i></p> <p><b>BEET CURED SALMON</b> ( gf ) <i>caper, dill, celery cream cheese</i></p> <p><b>SHRIMP ARANCINI</b> <i>basil aioli</i></p> <p><b>SALMON POKE</b> <i>sesame, wasabi peas, nori</i></p> <p><b>SHRIMP SKEWER</b> <i>aji amarillo, herbs</i></p> <p><b>CRAB AND AVOCADO</b> <i>lemon, herbs, gem lettuce Cup</i></p>	<p><b>CHEESEBURGER SLIDER</b> <i>american cheese, iceberg, special sauce</i></p> <p><b>SPICY CHICKEN SLIDER</b> <i>hot sauce, ranch, pickle</i></p> <p><b>LAMB MEATBALL</b> <i>date relish, mint, yogurt</i></p> <p><b>PIGS IN A BLANKET</b> <i>white grain mustard</i></p> <p><b>BEEF TARTARE TOAST*</b> <i>sourdough, caper, horseradish</i></p> <p><b>PULLED PORK SLIDERS</b> <i>bbq sauce, apple slaw</i></p> <p><b>CHICKEN SKEWER</b> <i>garam masala, hummus</i></p> <p><b>SHORT RIB SKEWER</b> <i>spiced chili glaze</i></p> <p>(gf) gluten-free   (vg) vegan *can be made gluten-free</p>	<p><b>FIG &amp; RICOTTA TOAST*</b> <i>port, cinnamon, thyme</i></p> <p><b>SPRING PEA TARTLET</b> <i>ricotta, mint</i></p> <p><b>CRUDITÉ</b> ( gf , vg ) <i>seasonal vegetable, edamame hummus</i></p> <p><b>VEGETABLE FLAT BREAD</b> <i>chef's seasonal selection</i></p> <p><b>MINI QUICHE</b> <i>chef's seasonal selection</i></p> <p><b>BURRATA TOAST *</b> <i>leek, walnut, sourdough</i></p> <p><b>DEVILED EGG</b> ( gf ) <i>sour cream, smoked paprika</i></p> <p><b>AVOCADO TOAST</b> <i>pickled fresno, lime, herbs</i></p> <p><b>TOMATO TOAST</b> <i>pickled shallot, basil, balsamic</i></p> <p><b>BEET HUMMUS TART</b> <i>tahini, lemon</i></p>

STATIONARY ITEMS		PIZZA
<p><b>CRISPY BRUSSELS SPROUT</b> <i>apple jam, onion, peppercorn</i></p> <p><b>ASSORTED CHEESE BOARD</b></p> <p><b>CHARCUTERIE BOARD</b></p> <p><b>SHRIMP COCKTAIL</b> <i>spicy cocktail sauce, lemon</i></p> <p><b>MARINATED &amp; ROASTED VEGETABLES</b> <i>green goddess, whipped goat cheese</i></p>	<p><b>\$5 per guest / each</b></p> <p><b>PRIME RIB - \$8 PER GUEST</b> <i>salsa verde, horseradish cream</i></p> <p><b>PORCHETTA</b> <i>chermoula, roasted garlic aioli</i></p> <p><b>ROASTED CHICKEN</b> <i>herb pesto (nut free), lemon aioli</i></p>	<p><b>SPICY SOPPRESSATA</b> <i>shishito, honey, provolone</i></p> <p><b>MUSHROOM &amp; TRUFFLE</b> <i>arugula, fontina, sherry</i></p> <p><b>TOMATO PIE</b> <i>omato, boursin, garlic</i></p> <p><b>ROAST PORK</b> <i>broccoli rabe, long hot, provolone</i></p> <p><b>MARGHERITA</b> <i>mozzarella, tomato, basil</i></p>

SWEET		
<b>FRESH BAKED CHOCOLATE CHIP COOKIE</b>	<b>CHOCOLATE MOUSSE</b> <i>caramelized banana</i>	<b>MARSCAPONE CHEESECAKE</b> <i>marcerated berries</i>

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