



TASTY BITES

BISCUITS <i>buttermilk biscuits with molasses orange butter</i>	\$8
GRANOLA & YOGURT PARFAIT <i>honey, yogurt, strawberries, bananas</i>	\$8
MARINATED OLIVES & SMOKED ALMONDS	\$6
CHICKPEA FRITTER <i>salsa verde</i>	\$9
LOCAL MARKET SOUP	\$8
ANTHONY'S SELECTION OF CHEESE & HOUSEMADE CHARCUTERIE <i>chef's selection of 3 charcuterie or pate & 3 cheeses with accoutrement</i>	\$21

BRUNCHES & LUNCHES

BENEDICT <i>servered with 2 poached eggs, hollandaise, brioche, potatoes</i>	
- Heirloom Tomato \$13	
- Rolled & Roasted Porchetta \$15	
- Applewood Smoked Salmon \$17	
BREAKFAST SANDWICH <i>sausage, over easy egg, cheddar cheese</i>	\$13
OMELETTE <i>cherry tomato, squash, ricotta, potatoes</i>	\$12
BUTIFFARA SAUSAGE <i>grits, poached egg, frisee salad</i>	\$14
FRENCH TOAST <i>caramel braised apples</i>	\$13
EGGS ANYWAY <i>2 eggs any way, choice of sausage or porchetta, potatoes and toast</i>	\$12
SPICY SOYRIZO SKILLET <i>potatoes, poblano peppers, black beans, tomato, sunny side eggs</i>	\$12
HAM & CHEESE FLATBREAD <i>rosemary smoked ham, fontina, salsa verde, sunny side egg</i>	\$13
IMPOSSIBLE BURGER <i>vegan mayo, pickled red cabbage, smashed avocado</i>	\$16
<i>*add \$1 pickled fresno chilis</i>	
H&L BURGER ¹ <i>half pound grilled patty, molasses braised onions, gruyere, black pepper aioli, leaf lettuce</i>	\$16
<i>*add avocado \$2, sunny-side egg \$1, porchetta \$3</i>	
B.L.T. <i>rolled pork belly, tomato, crisp lettuce, basil aioli</i>	\$15

GREENS

MIXED BABY SALAD <i>strawberry, cucumber, radish, red onion, goat cheese, sherry mustard vinaigrette</i>	\$13
SMOKED SALMON SALAD <i>open faced on sourdough, dill creme, cucumber, fennel, red onion</i>	\$15
BABY KALE & CHICKEN SALAD <i>avocado, farro, cucumber, squash, 100 clove garlic dressing</i>	\$17

>> Chef Anthony Scuderi

Sales Tax will be added to the price of all food and beverage items served.

Parties of 8 or more will be on one check and charged 18% gratuity plus tax.

Separate checks can not be accomodated but we will gladly process up to 3 forms of payment

¹ *Served raw or undercooked or contains raw or undercooked ingredients.*

² *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*



BRUNCH COCKTAILS

- CITY COBBLER*** \$11
city bright gin, agave, kivi, lemon, fresh herb
- JUMP START** \$8
house coffee liqueur, luxardo amaretto, camellia cold brew, angostura whip, nutmeg
- IRISH COFFEE** \$8
tullamore d.e.v., sugar cube, camellia coffee, angostura whip
- ROSÉ ALL DAY** \$10
bodini rosé, lillet rosé, hibiscus, lemon, aperol, soda
- CHAMPAGNE COCKTAIL** \$11
steorra brut, sugar cube, angostura bitters, lemon peel
- THERE WILL BE BLOOD** \$10
pepper-infused vodka, housemade bloody mix, pickled veggies, bacon
- BRUNCH PUNCH** \$8
selection changes daily
- PABLO PEPINO** \$10
altos blanco tequila, ancho verde, cucumber, agave, lemon
- THE GETAWAY** \$11
rum, almond milk, cold brew, coconut cream, cinnamon

**City Bright Gin & The Burrito Project: With every City Bright Gin cocktail purchased, The Burrito Project will be donating 1 burrito to the needy and hungry of Sacramento. #LoveOurCity*

LOOK-A-LIKES

- HIBISCUS ARNOLD PALMER** \$4.25
- STRAWBERRY BASIL SHRUB** \$4.25
- HOUSE-MADE LEMONADE** \$3.75
- HOUSE-MADE GINGER BEER** \$3.75
- MEXICAN COCA COLA (355ml)** \$3.50
- COLD BREW** *Camellia Coffee Roasters* \$4.50
- NITRO COFFEE** \$4.50
Camellia Coffee Roasters

WINES

- PROSECCO** *Avisi* \$10.25
- SPARKLING ROSÉ** *Ruffino* \$9.25
- ROSÉ** *Mathilde* \$9.25
- PINOT GRIS** *Masianco* \$10.25
- SAUVIGNON BLANC** *Lange Twins* \$9.25
- SAUVIGNON BLANC** *Girls in the Vineyard* \$9.25
- CHARDONNAY** *Snitch* \$13.25
- ZINFANDEL** *Saldo* \$14.25
- ZINFANDEL** *St. Francis* \$10.25
- CABERNET SAUVIGNON** *Hess Allomi* \$13.25

DRAFT BEER

- PILSNER/LAGER** A.Q.
- IPA** A.Q.
- KOLSCH/BLONDE/SESSION** A.Q.
- CIDER** A.Q.
- DIPA/IMPERIAL** A.Q.
- HAZY PALE ALE/HAZY IPA** A.Q.
- SOUR/GOSE** A.Q.
- RED/AMBER** A.Q.