



## TASTY BITES

- \$4 **COFFEE CAKE**
- \$4 **BISCUITS** *butter milk biscuits with molasses orange butter*
- \$8 **BRULEED GRAPEFRUIT** *sweet basil granita*
- \$6 **GRANOLA & YOGURT PARFAIT** *honey, yogurt, fresh fruit*
- \$8 **MARINATED OLIVES & SMOKED ALMONDS**
- \$6 **CHICKPEA FRITTER** *salsa verde*
- \$9 **LOCAL MARKET SOUP**
- CHEESE & CHARCUTERIE**
  - SELECTION OF 3 ARTISANAL CHEESES *with accompaniments* **\$8**
  - SELECTION OF 3 HOUSE-MADE CHARCUTERIE *with accompaniments* **\$14**
  - COMBINATION OF BOTH *with accompaniments* **\$25**

## BRUNCHES & LUNCHES

- BENEDICT** *served with 2 poached eggs, hollandaise, brioche, potatoes.*
  - ROLLED & ROASTED PORCHETTA **\$15**
  - APPLEWOOD SMOKED SALMON **\$17**
- \$13 **BREAKFAST SANDWICH** *sausage, sunnyside egg, cheddar cheese*
- \$14 **AVOCADO TOAST** *everything spice blend, poached eggs, pickled fresno chili*
- \$12 **OMELETTE** *asparagus, mushroom, shallot, goat cheese*
- \$15 **BUTIFFARA SAUSAGE** *grits, poached egg, frisee salad, pepper relish*
- \$13 **FRENCH TOAST** *caramel braised apples*
- \$13 **EGGS ANYWAY** *2 eggs any way, choice of sausage or porchetta, potatoes and toast*
- \$18 **STEAK & EGGS** *petite filet, latkes, two eggs anyway, hollandaise, veal jus*
- \$13 **SPICY SOYRIZO SKILLET** *potatoes, poblano peppers, black beans, tomato, sunny side eggs*
- \$14 **HAM & CHEESE FLATBREAD** *rosemary smoked ham, fontina, salsa verde, sunny side egg*
- \$16.5 **IMPOSSIBLE BURGER** *vegan mayo, pickled red cabbage, smashed avocado* | \*add \$1.5 pickled fresno chilis
- \$16.5 **H&L BURGER\*** *bisket & chuck patty, molasses braised onions, gruyere, black pepper aioli, leaf lettuce* | \*add avocado \$2.5, sunny-side egg \$1.5, porchetta \$3.5
- \$15 **PORCHETTA DIP** *rolled, roasted & thinly sliced, pepperoncini, provalone, pork au jus*

## GREENS

- \$13 **MIXED GREENS SALAD** *pink lady apples, chioggia beets, goat cheese, sherry mustard vinaigrette*
- \$16 **SMOKED SALMON SALAD** *open faced on sourdough, dill creme, cucumber, fennel, red onion*
- \$17.5 **BABY KALE & CHICKEN SALAD** *avocado, farro, feta cheese, fennel, radish, oranges, lemon vinaigrette*

### >> Chef Anthony Scuderi

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

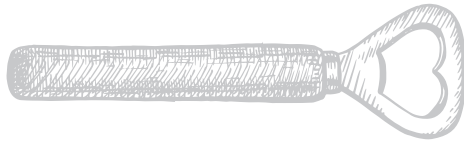
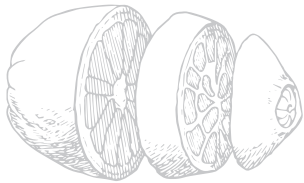
A 2.5% Kitchen Equity Share has been added to all checks

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

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

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

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



## BRUNCH COCKTAILS

### TRICKY RICKEY

*hangar one vodka, velvet falernum, strawberry shrub, lemon, sparkling wine*

\$10

### JUMP START

*house coffee liqueur, luxardo amaretto, camellia cold brew, angostura whip, nutmeg*

\$8

### IRISH COFFEE

*tullamore d.e.v., sugar cube, camellia coffee, angostura whip*

\$8

### ROSÉ ALL DAY

*bodini rosé, lillet rosé, hibiscus, lemon, aperol, soda*

\$10

### A CURE FOR WELLNESS

*beefeater gin, lavender, blueberries, lemon, agave*

\$10

### THERE WILL BE BLOOD

*pepper-infused vodka, housemade bloody mix, pickled veggies, bacon*

\$10

### BRUNCH PUNCH

*selection changes daily*

\$8

### LEFT OF JARNAC

*hine cognac, pineau de charentes, pimm's, kumquat, grapefruit, mint*

\$12

### PISTASCHIO PRESCRIPTION

*denizen aged white rum, pistachio, lime*

\$10

### THE GETAWAY

*rum, almond milk, cold brew, coconut cream, cinnamon*

\$11

## LOOK-A-LIKES

<b>HIBISCUS ARNOLD PALMER</b>	\$4.25
<b>MEXICAN COCO-COLA</b>	\$4.25
<b>HOUSE-MADE LEMONADE</b>	\$3.75
<b>HOUSE-MADE GINGER BEER</b>	\$3.75
<b>COLD BREW</b> <i>Camellia Coffee Roasters</i>	\$4.50
<b>NITRO COFFEE</b> <i>Camellia Coffee Roasters</i>	\$4.50

## WINES

<b>SPARKLING</b> Sterroa	\$10.25
<b>SPARKLING ROSÉ</b> Campo Viejo	\$8.25
<b>ROSÉ</b> Elouan	\$10.25
<b>PINOT GRIGIO</b> Babone Fini	\$9.25
<b>SAUVIGNON BLANC</b> Napa Cellars	\$9.25
<b>CHARDONNAY</b> Latour Duet	\$12.25
<b>PINOT NOIR</b> Lyric	\$10.25
<b>CABERNET SAUVIGNON</b> Folie a Deux	\$13.25

## DRAFT BEER

Ask server for our current beers on tap!