



## STARTERS & SALADS

<b>MARINATED OLIVES &amp; SMOKED ALMONDS</b>	\$7
<b>CHICKPEA FRITTER</b> <i>salsa verde</i>	\$9
<b>LOCAL MARKET SOUP</b>	\$8
<b>MIXED GREENS SALAD</b> <i>pink lady apples, chioggia beets, goat cheese, sherry mustard vinaigrette</i>	\$13
<b>BEEF &amp; PISTACHIO SALAD</b> <i>chilled &amp; raw beets, pistachio puree, orange supremes, frisee</i>	\$9
<b>MARKET SOUP, SALAD &amp; GRILLED FLATBREAD</b> <i>daily soup, mixed green salad and grilled flatbread</i>	\$12
<b>PICKLED VEGETABLES</b> <i>rotating selection of pickled vegetables</i>	\$5
<b>CHEESE &amp; CHARCUTERIE</b>	\$14
<i>selection of 3 artisanal cheese with accompaniments or selection of 3 house made charcuterie with accompaniments combination of both</i>	\$25

## LUNCH

<b>H&amp;L BURGER*</b> <i>grilled patty, molasses braised onions, gruyere, black pepper aioli, leaf lettuce</i> *add avocado \$2.5, sunny-side egg \$1.5, porchetta \$3.5	\$16.5
<b>PORCHETTA DIP</b> <i>rolled, roasted &amp; thinly sliced, pepperocini, provalone, pork au jus</i>	\$15
<b>SMOKED SALMON SALAD</b> <i>open faced on sourdough, dill creme, cucumber, fennel, red onion</i>	\$15
<b>CHICKEN PARMESAN SANDWICH</b> <i>garlic butter, basil</i>	\$15
<b>BUTIFARRA SAUSAGE SANDWICH*</b> <i>peppers &amp; onions, arugula, rosemary aioli</i>	\$15
<b>FISH &amp; CHIPS</b> <i>battered cod, crispy fries, remoulade</i>	\$16
<b>MEDITERRANEAN FLATBREAD</b> <i>salsa verde, potato confit, chopped olives, feta, preserved lemon</i>	\$12
<b>BABY KALE &amp; CHICKEN SALAD</b> <i>avocado, farro, feta cheese, orange, fennel, lemon vinaigrette</i>	\$17.5
<b>RED QUINOA SALAD</b> <i>brocolini, beets, spinach, cherries, smoked almonds, spiced yogurt</i> *add poached egg \$1.5 <i>chicken \$6, smoked salmon \$6</i>	\$11

>> 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 accomodated 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.*



## LUNCH 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
- LEFT OF JARNAC**  
*hine cognac, pineau de charentes, pimm's, kumquat, grapefruit, mint* \$12
- 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
- PISTASCHIO PRESCRIPTION**  
*denizen aged white rum, pistachio, lime* \$10

## LOOK-A-LIKES

- HIBISCUS ARNOLD PALMER** \$4.25
- MEXICAN COCA-COLA** \$4.25
- HOUSE-MADE LEMONADE** \$3.75
- HOUSE-MADE GINGER BEER** \$3.75
- COLD BREW** *Camellia Coffee Roasters* \$4.50
- ESPRESSO NITRO COFFEE** \$4.50  
*Camellia Coffee Roasters*

## WINES

- SPARKLING WINE** Sterroa \$10.25
- SPARKLING ROSÉ** Campo Viejo \$8.25
- ROSÉ** Elouan \$10.25
- PINOT GRIGIO** Barone Fini \$9.25
- SAUVIGNON BLANC** Napa Cellars \$9.25
- CHARDONNAY** Latour Duet \$12.25
- CHARDONNAY** Saxon Brown \$15.25
- PINOT NOIR** Lyric \$10.25
- CABERNET SAUVIGNON** Folie a Deux \$13.25

## DRAFT BEER

Ask server for our current beers on tap!