



## STARTERS & SALADS

<b>MARINATED OLIVES &amp; SMOKED ALMONDS</b>	\$6
<b>CHICKPEA FRITTER</b> <i>salsa verde</i>	\$8
<b>LOCAL MARKET SOUP</b>	\$6
<b>PICKLED VEGETABLES</b> <i>rotating selection of pickled vegetables, whipped ricotta, crostini</i>	\$8
<b>ARTISAN SALUMI &amp; CHEESE BOARD</b> <i>chef's selection of 3 cheeses &amp; salumi with accompaniment</i>	\$21
<b>MIXED BABY SALAD</b> <i>radish, red onion, pink lady apples, goat cheese, sherry mustard vinaigrette</i>	\$12
<b>SALMON &amp; FENNEL SALAD</b> <i>endive, little gem, shaved fennel, orange, mint, lemon vinaigrette</i>	\$18

## LUNCH

<b>H&amp;L BURGER</b> <sup>1</sup> <i>half pound grilled patty, molasses braised onions, gruyere, black pepper aioli, leaf lettuce</i>	\$16
<b>PORCHETTA SANDWICH</b> <i>rolled pork belly, whole grain mustard cream, apple &amp; cabbage</i>	\$14
<b>CHICKEN SANDWICH</b> <i>parsley garlic marinade, mozzarella, dijonnaise, arugula</i>	\$14
<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>KENTUCKY HOT BROWN</b> <i>open face roasted turkey, smoked bacon, mornay, tomato gastrique</i>	\$15

>> 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 accommodated but we will gladly process up to 3 forms of payment*

<sup>1</sup> *Served raw or undercooked or contains raw or undercooked ingredients.*

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