



STARTERS & SALADS

BISCUITS & PRESERVES

\$8

BACON CARAMEL CORN

\$7

MARINATED OLIVES & SMOKED ALMONDS

\$6

CHICKPEA FRITTER *salsa verde*

\$9

LOCAL MARKET SOUP

\$8

ARTISAN CHARCUTERIE & CHEESE BOARD *chef's selection of 3 charcuterie & 3 cheeses with accompaniment*

\$21

MIXED BABY SALAD *radish, red onion, pink lady apple, goat cheese, sherry mustard vinaigrette*

\$12

SALMON & FENNEL SALAD *endive, little gem, shaved fennel, orange, mint, lemon vinaigrette*

\$18

VEGAN 'MAC & CHEESE' *orchiette pasta, Miyokos cheese, bread crumbs*
*add mushrooms \$2, broccolini \$2, or kale \$1

\$11

BRUNCH

MEDITERRANEAN FLATBREAD *salsa verde, potato confit, chopped olives, feta, preserved lemon*

\$12

H&L BURGER¹ *half pound grilled patty, molasses braised onions, gruyere, black pepper aioli, leaf lettuce*

\$16

BREAKFAST SANDWICH *sausage, over easy egg, cheddar cheese*

\$13

OMELETTE *kale, mushrooms, goat cheese, red potatoes*

\$12

PORCHETTA BENEDICT *rolled and roasted pork belly, 2 poached eggs, hollandaise, brioche, red potatoes*

\$15

SALMON BENEDICT *applewood smoked salmon, 2 poached eggs, hollandaise, brioche, red potatoes*

\$17

FRITTATA *broccolini, red onion, potato, dill creme fraiche, dressed arugula*

\$13

FRENCH TOAST *caramel braised apples*

\$13

EGGS ANYWAY *2 eggs any way, choice of sausage or porchetta, potatoes and toast*

\$12

>> Chef Anthony Scuderi

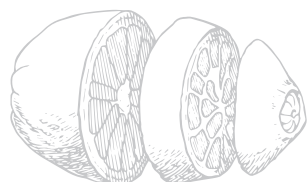
Sales Tax will be added to the price of all food and beverage items served.

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

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

COFFTAIL <i>diplomatico anejo, camellia cold brew, palm syrup, orange peel</i>	\$9
JUMP START <i>house coffee liqueur, luxardo amaretto, camellia cold brew, angostura whip, nutmeg</i>	\$8
IRISH COFFEE <i>tullamore d.e.m., sugar cube, camellia coffee, angostura whip</i>	\$8
ROSÉ ALL DAY <i>bodini rosé, lillet rosé, hibiscus, lemon, aperol, soda</i>	\$10
CHAMPAGNE COCKTAIL <i>steorra brut, sugar cube, angostura bitters, lemon peel</i>	\$11
THERE WILL BE BLOOD <i>pepper-infused vodka, housemade bloody mix, pickled veggies, bacon</i>	\$10
BRUNCH PUNCH <i>selection changes daily</i>	\$8
KIR ROYALE <i>cava brut rosé, cassis, lemon peel</i>	\$10

LOOK-A-LIKES

HIBISCUS ARNOLD PALMER	\$4.25
CRANBERRY SHRUB	\$4.25
HOUSE-MADE LEMONADE	\$3.75
HOUSE-MADE GINGER BEER	\$3.75
MEXICAN COCA COLA (355ml)	\$3.50
COLD BREW <i>Camellia Coffee Roasters</i>	\$4.50
NITRO COFFEE <i>Camellia Coffee Roasters</i>	\$4.50

WINES

BRUT Steorra	\$11.25
SPARKLING ROSÉ Campo Viejo	\$9.25
ROSÉ Bodini	\$9.25
SAUVIGNON BLANC Clos Du Val	\$11.25
PINOT GRIGIO Luna	\$9.25
CHARDONNAY Talbott Kali Hart	\$12.25
PINOT NOIR Elouan	\$13.25
ZINFANDEL Saldo	\$14.25
TEMPRANILLO Carlos Serres Rioja Reserva	\$9.25
ZINFANDEL BLEND OZV	\$10.25
CABERNET SAUVIGNON Mt. Veeder	\$16.25

DRAFT BEER

ROTATING Berryessa	A.Q.
ROTATING Bike Dog	A.Q.
ROTATING Fieldwork	A.Q.
ROTATING Sactown Union	A.Q.
TAKE 5 SESSION IPA New Glory	\$6.50
BLACK HOUSE STOUT Modern Times	\$6.25
DAM GOOD PILSNER Fort Rock Brewing	\$6.00
BONITO BLONDE ALE Ballast Point	\$6.50