



STARTERS & SALADS

BISCUITS <i>buttermilk biscuits and orange marmalade</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
ARTISAN CHARCUTERIE & CHEESE BOARD <i>chef's selection of 3 charcuterie & 3 cheeses with accompaniment</i>	\$21
MIXED BABY SALAD <i>strawberry, cucumber, radish, red onion, goat cheese, sherry mustard vinaigrette</i>	\$13
BABY KALE & CHICKEN SALAD <i>avocado, farro, cucumber, squash, 100 clove garlic dressing</i>	\$17
VEGAN 'MAC & CHEESE' <i>orecchiette pasta, Jule's cheese sauce, bread crumbs</i> <i>*add mushrooms \$2, asparagus \$2, or kale \$1</i>	\$11

BRUNCH

MEDITERRANEAN FLATBREAD <i>salsa verde, potato confit, chopped olives, feta, preserved lemon</i>	\$12
H&L BURGER¹ <i>half pound grilled patty, molasses braised onions, gruyere, black pepper aioli, leaf lettuce</i> <i>*add avocado \$2, sunny-side egg \$1, porchetta \$3</i>	\$16
IMPOSSIBLE BURGER <i>marinated mushrooms, Jule's cheese spread, leaf lettuce, whole grain mustard</i>	\$16
BREAKFAST SANDWICH <i>sausage, over easy egg, cheddar cheese</i>	\$13
OMELETTE <i>kale, mushrooms, goat cheese, potatoes</i>	\$12
PORCHETTA BENEDICT <i>rolled and roasted pork belly, 2 poached eggs, hollandaise, brioche, potatoes</i>	\$15
SALMON BENEDICT <i>applewood smoked salmon, 2 poached eggs, hollandaise, brioche, potatoes</i>	\$17
FRITTATA <i>asparagus, red onion, potato, dill creme fraiche, dressed arugula</i>	\$13
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

>> Chef Anthony Scuderi

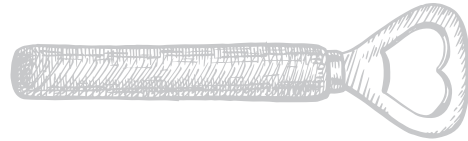
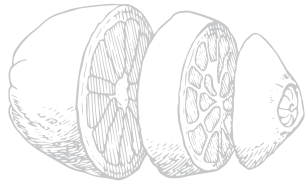
Sales Tax will be added to the price of all food and beverage items served.

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

- KIWI COBBLER** \$11
beefeater gin, agave, kiwi, lemon, fresh herb
- JUMP START** \$8
house coffee liqueur, luxardo amaretto, camellia cold brew, angostura whip, nutmeg
- IRISH COFFEE** \$8
tullamore d.e.m., 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
- KIR ROYALE** \$10
cava brut rosé, cassis, lemon peel

LOOK-A-LIKES

- HIBISCUS ARNOLD PALMER** \$4.25
- PINEAPPLE 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

- BRUT** Steorra \$11.25
- SPARKLING ROSÉ** Campo Viejo \$9.25
- ROSÉ** Forty Ounce \$9.25
- SAUVIGNON BLANC** Clos Du Val \$9.25
- SAUVIGNON BLANC** Miner \$12.25
- CHARDONNAY** Talbott Kali Hart \$12.25
- PINOT NOIR** Elouan \$13.25
- ZINFANDEL** Beran \$12.25
- TEMPRANILLO** Carlos Serres Rioja Reserva \$9.25
- 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.
- FAST PASS TO HELLES LAGER** Berryessa \$6.50
- BRUT COLOGNE IPA** Berryessa \$7.00
- DANISH RED LAGER** Figueroa Mountain \$6.50
- PINEAPPLE MILKSHAKE DIPA** Lead Dog \$7.25