



## 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 CHARCUTERIE &amp; CHEESE BOARD</b> <i>chef's selection of 3 cheeses &amp; salumi with accompaniment</i>	\$21
<b>MIXED BABY SALAD</b> <i>strawberry, cucumber, radish, red onion, goat cheese, sherry mustard vinaigrette</i>	\$13

## 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> <i>*add avocado \$2, sunny-side egg \$1, porchetta \$3</i>	\$16
<b>PORCHETTA SANDWICH</b> <i>rolled pork belly, whole grain mustard cream, apple &amp; cabbage</i>	\$14
<b>CHICKEN PARMESAN SANDWICH</b> <i>garlic butter, basil</i>	\$14
<b>BUTIFARRA SAUSAGE SANDWICH</b> <i>peppers &amp; onions, arugula, rosemary aioli</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
<b>BABY KALE &amp; CHICKEN SALAD</b> <i>avocado, farro, cucumber, squash, 100 clove garlic dressing</i>	\$17

>> Chef Anthony Scuderi

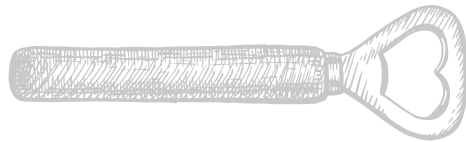
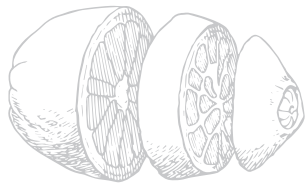
*Sales Tax will be added to the price of all food and beverage items served.*

*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.*



## BRUNCH COCKTAILS

- KIWI COBBLER** \$11  
*beefeater gin, agave, kiwi, lemon, fresh herb*
- IRISH COFFEE** \$8  
*tullamore d.e.m., sugar, camellia coffee, angostura whipped cream*
- JUMP START** \$8  
*house coffee liqueur, luxardo amaretto, camellia cold brew, angostura whip, nutmeg*
- H&L DARK AND STORMY** \$9  
*gosling's dark rum, lime juice, house-made ginger beer, soda*
- ROSÉ ALL DAY** \$10  
*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, creme de 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
- ESPRESSO 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
- ZINFANDEL** St. Francis \$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.
- HELLES LAGER** Berryessa \$6.50
- PINEAPPLE MILKSHAKE DIPA** Lead Dog \$7.25
- DANISH RED LAGER** Figueroa Mountain \$6.50
- BRUT COLOGNE IPA** Berryessa \$7.00