



## SMALL PLATES & SALADS

### LOCAL MARKET SOUP

### MARINATED OLIVES & ALMONDS

### CHICKPEA FRITTER

*salsa verde*

### MIXED GREEN SALAD

*bartlett pear, chioggia beets, goat cheese, sherry mustard vinaigrette*

### CRISPY PORK BELLY BITES

*pear mostarda, frisee, sherry maple gastrique*

### SPANISH OCTOPUS

*potato confit, paprika, smoked green olive puree*

### BUTIFARRA SAUSAGE

*rosemary aioli, frisee, golden raisins, mustard seed*

### MEDITERRANEAN FLATBREAD

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

### ANTHONY'S SELECTION OF CHEESE, HOUSEMADE CHARCUTERIE

*Chef's choice of 3 charcuterie or pate and cheeses with accoutrement*

## PIZZA

### SMOKED PEPPERONI

*house made smoked pepperoni, crimini mushroom, ricotta, parmesan*

### FOUR CHEESE & PESTO

*mozzarella, ricotta, fontina, parmesan, basil pesto*

### SAUSAGE & ONIONS

*housemade Italian sausage, green onion, garlic confit, ricotta, parmesan*

### MARGHERITA

*red sauce, mozzarella, basil*

## ENTREES

\$8	<b>BABY KALE &amp; CHICKEN SALAD</b>	\$17.5
	<i>avocado, farro, feta cheese, fennel, radish, oranges, lemon vinaigrette</i>	
\$7	<b>H&amp;L BURGER</b>	
\$9	<i>half-pound grilled patty, molasses braised onions, gruyere, black pepper aioli, leaf lettuce *add avocado \$2.5, sunnyside egg \$1.5, porchetta \$3.5</i>	\$16.5
\$13	<b>FETTUCINE &amp; CLAMS</b>	\$22
	<i>Little Neck clams, white wine, butter, lemon, parsley</i>	
\$10	<b>BRICK CHICKEN</b>	\$26
	<i>semi-boneless and marinated with rosemary, white bean puree, early fall squash, rainbow carrots, roasted grapes, jus</i>	
\$16	<b>GRILLED TROUT</b>	\$29
	<i>stuffed with ground pistachios, grilled sweet potato, brussel sprouts, brown butter, lemon</i>	
\$11	<b>GLAZED PORK SHOULDER</b>	\$24
	<i>crispy and cider glazed, creamed Savoy cabbage, roasted potatoes, pickled rainbow carrots</i>	
\$13	<b>GRILLED NY STRIP</b>	\$35
	<i>mashed cauliflower, fried delicata squash, marinated beech mushroom, veal jus</i>	
\$22	<b>PORTERHOUSE (32oz) FOR 2</b>	\$85
	<i>cast iron roasted, purple potatoes, local market vegetables, mustard seeds, veal jus</i>	
\$18	<b>SIDES</b>	
\$18	<b>ROASTED RAINBOW CARROTS</b>	\$7
	<i>sour cream, mustard seeds</i>	
\$18	<b>PICKLED VEGETABLES</b>	\$6
	<i>rotating selection of pickled vegetables</i>	
\$16	<b>YUKON POTATOES</b>	\$6
	<i>rosemary butter, parmesan</i>	
	<b>BROCCOLINI</b>	\$7
	<i>garlic aioli, parmesan, lemon</i>	

## HOOK & LADDER

MANUFACTURING COMPANY

*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.*

*Corkage: \$20 per 750ml up to 2 bottles maximum*

<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.