



TASTY BITES

BISCUITS <i>buttermilk biscuits with molasses orange butter</i>	\$8
GRANOLA & YOGURT PARFAIT <i>honey, yogurt, fresh fruit</i>	\$8
MARINATED OLIVES & SMOKED ALMONDS	\$6
CHICKPEA FRITTER <i>salsa verde</i>	\$9
LOCAL MARKET SOUP	\$8
ANTHONY'S SELECTION OF CHEESE & HOUSEMADE CHARCUTERIE <i>chef's selection of 3 charcuterie or pate & 3 cheeses with accoutrement</i>	\$22

BRUNCHES & LUNCHESES

BENEDICT <i>servered with 2 poached eggs, hollandaise, brioche, potatoes</i> - Rolled & Roasted Porchetta \$15 - Applewood Smoked Salmon \$17	\$13
BREAKFAST SANDWICH <i>sausage, over easy egg, cheddar cheese</i>	\$14
AVOCADO TOAST <i>everything spice blend, poached eggs, pickled fresno chili</i>	\$12
OMELETTE <i>sweet potato, mushroom & goat cheese</i>	\$15
BUTIFFARA SAUSAGE <i>grits, poached egg, frisee salad</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>	\$13
SPICY SOYRIZO SKILLET <i>potatoes, poblano peppers, black beans, tomato, sunny side eggs</i>	\$13
HAM & CHEESE FLATBREAD <i>rosemary smoked ham, fontina, salsa verde, sunny side egg</i>	\$14
IMPOSSIBLE BURGER <i>vegan mayo, pickled red cabbage, smashed avocado</i> *add \$1.5 pickled fresno chilis	\$16.5
H&L BURGER¹ <i>half pound grilled patty, molasses braised onions, gruyere, black pepper aioli, leaf lettuce</i> *add avocado \$2.5, sunny-side egg \$1.5, porchetta \$3.5	\$16.5

GREENS

MIXED GREENS SALAD <i>barlett pears, chioggia beets, goat cheese, sherry mustard vinaigrette</i>	\$13
SMOKED SALMON SALAD <i>open faced on sourdough, dill creme, cucumber, fennel, red onion</i>	\$16
BABY KALE & CHICKEN SALAD <i>avocado, farro, feta cheese, fennel, radish, oranges, lemon vinaigrette</i>	\$17.5

>> Chef Anthony Scuderi

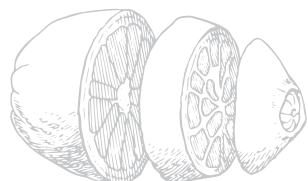
Sales Tax will be added to the price of all food and beverage items served.

Parties of 8 or more will be on one check and charged 18% gratuity plus tax.

Separate checks can not be accomodated 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

APPLE COBBLER <i>city bright gin, apple brandy, lemon, cinnamon</i>	\$11
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

LOOK-A-LIKES

HIBISCUS ARNOLD PALMER	\$4.25
SPICED PEAR 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

PROSECCO Avissi	\$9.25
SPARKLING ROSÉ Campo Viejo	\$8.25
ROSÉ Mathilde	\$8.25
PINOT GRIS Masianco	\$9.25
SAUVIGNON BLANC Lange Twins	\$8.25
SAUVIGNON BLANC Girls in the Vineyard	\$8.25
CHARDONNAY Excelsoir	\$8.25
ZINFANDEL Saldo	\$13.25
ZINFANDEL St. Francis	\$10.25
CABERNET SAUVIGNON Largo Ridge	\$11.25

DRAFT BEER

PILSNER/LAGER	A.Q.
IPA	A.Q.
KOLSCH/BLONDE/SESSION	A.Q.
CIDER	A.Q.
DIPA/IMPERIAL	A.Q.
HAZY PALE ALE/HAZY IPA	A.Q.
SOUR/GOSE	A.Q.
RED/AMBER	A.Q.