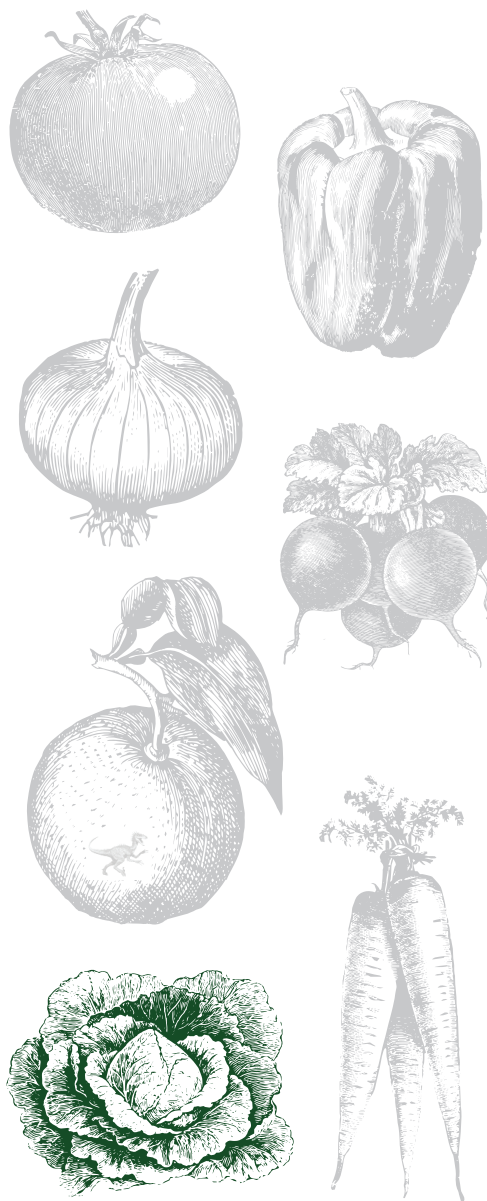




STARTERS & SALADS

MARINATED OLIVES & SMOKED ALMONDS	\$7
CHICKPEA FRITTER <i>salsa verde</i>	\$9
LOCAL MARKET SOUP	\$8
PICKLED VEGETABLES <i>rotating selection of pickled vegetables</i>	\$5
ANTHONY'S SELECTION OF CHEESE & HOUSEMADE CHARCUTERIE <i>chef's selection of charcuterie and cheeses with accoutrement</i>	\$22
MIXED GREENS SALAD <i>bartlett pears, chioggia beets, goat cheese, sherry mustard vinaigrette</i>	\$13

LUNCH

H&L BURGER ¹ <i>half pound grilled patty, molasses braised onions, gruyere, black pepper aioli, leaf lettuce</i> <i>*add avocado \$2.5, sunny-side egg \$1.5, porchetta \$3.5</i>	\$16.5
PORCHETTA <i>rolled & roasted, broccolini, pepperocini, provalone</i>	\$15
SMOKED SALMON SALAD <i>open faced on sourdough, dill creme, cucumber, fennel, red onion</i>	\$15
CHICKEN PARMESAN SANDWICH <i>garlic butter, basil</i>	\$15
BUTIFARRA SAUSAGE SANDWICH <i>peppers & onions, arugula, rosemary aioli</i>	\$15
FISH & CHIPS <i>battered cod, crispy fries, remoulade</i>	\$16
MEDITERRANEAN FLATBREAD <i>salsa verde, potato confit, chopped olives, feta, preserved lemon</i>	\$12
BABY KALE & CHICKEN SALAD <i>avocado, farro, feta cheese, orange, fennel, lemon vinaigrette</i>	\$17.5

>> Chef Anthony Scuderi

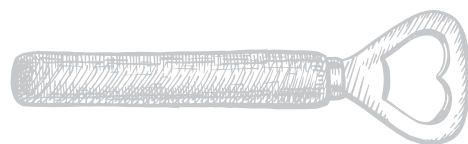
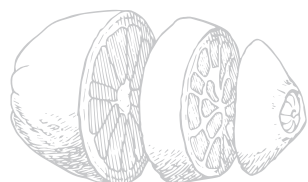
Sales Tax will be added to the price of all food and beverage items served.

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.



LUNCH COCKTAILS

APPLE COBBLER \$11
city bright gin, apple jack, lemon, cinnamon

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

SPICED PEAR 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

PROSECCO *Avissi* \$9.25

SPARKLING ROSÉ *Ruffino* \$8.25

ROSÉ *Mathilde* \$8.25

PINOT GRIGIO *Masianco* \$9.25

SAUVIGNON BLANC *Lange Twins* \$8.25

SAUVIGNON BLANC *Girls in the Vineyard* \$8.25

CHARDONNAY *Excelsior* \$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.