



## TASTY BITES

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

## BRUNCHES & LUNCHESES

<b>BENEDICT</b> <i>servered with 2 poached eggs, hollandaise, brioche, potatoes</i> - Rolled & Roasted Porchetta \$15 - Applewood Smoked Salmon \$17	\$13
<b>BREAKFAST SANDWICH</b> <i>sausage, over easy egg, cheddar cheese</i>	\$14
<b>AVOCADO TOAST</b> <i>everything spice blend, poached eggs, pickled fresno chili</i>	\$12
<b>OMELETTE</b> <i>sweet potato, mushroom &amp; goat cheese</i>	\$15
<b>BUTIFFARA SAUSAGE</b> <i>grits, poached egg, frisee salad</i>	\$13
<b>FRENCH TOAST</b> <i>caramel braised apples</i>	\$13
<b>EGGS ANYWAY</b> <i>2 eggs any way, choice of sausage or porchetta, potatoes and toast</i>	\$13
<b>SPICY SOYRIZO SKILLET</b> <i>potatoes, poblano peppers, black beans, tomato, sunny side eggs</i>	\$13
<b>HAM &amp; CHEESE FLATBREAD</b> <i>rosemary smoked ham, fontina, salsa verde, sunny side egg</i>	\$14
<b>IMPOSSIBLE BURGER</b> <i>vegan mayo, pickled red cabbage, smashed avocado</i> *add \$1.5 pickled fresno chilis	\$16.5
<b>H&amp;L BURGER<sup>1</sup></b> <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

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

### >> Chef Anthony Scuderi

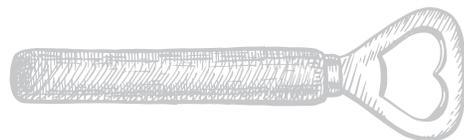
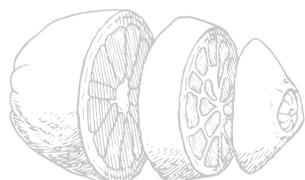
Sales Tax will be added to the price of all food and beverage items served.

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

<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

<b>MERRY &amp; BRIGHT</b> <i>city bright gin, amaro, jamaica, cranberry, lemon</i>	\$11
<b>JUMP START</b> <i>house coffee liqueur, luxardo amaretto, camellia cold brew, angostura whip, nutmeg</i>	\$8
<b>IRISH COFFEE</b> <i>tullamore d.e.w., sugar cube, camellia coffee, angostura whip</i>	\$8
<b>ROSÉ ALL DAY</b> <i>bodini rosé, lillet rosé, hibiscus, lemon, aperol, soda</i>	\$10
<b>POINSETTIA COCKTAIL</b> <i>peach liqueur, cranberry, sparkling wine</i>	\$9
<b>THERE WILL BE BLOOD</b> <i>pepper-infused vodka, housemade bloody mix, pickled veggies, bacon</i>	\$10
<b>BRUNCH PUNCH</b> <i>selection changes daily</i>	\$8
<b>THE GETAWAY</b> <i>rum, almond milk, cold brew, coconut cream, cinnamon</i>	\$11
<b>HOT BUTTERED RUM</b> <i>diplomatico rum, spiced vegan butter</i>	\$10

## LOOK-A-LIKES

<b>HIBISCUS ARNOLD PALMER</b>	\$4.25
<b>PUMPKIN SHRUB</b>	\$4.25
<b>HOUSE-MADE LEMONADE</b>	\$3.75
<b>HOUSE-MADE GINGER BEER</b>	\$3.75
<b>COLD BREW</b> <i>Camellia Coffee Roasters</i>	\$4.50
<b>NITRO COFFEE</b> <i>Camellia Coffee Roasters</i>	\$4.50

## WINES

<b>SPARKLING</b> Scharffenberger	\$11.25
<b>SPARKLING ROSÉ</b> Campo Viejo	\$8.25
<b>ROSÉ</b> Elouan	\$10.25
<b>PINOT GRIGIO</b> Babone Fini	\$9.25
<b>SAUVIGNON BLANC</b> La Freynelle	\$9.25
<b>CHARDONNAY</b> Cuvasion	\$12.25
<b>PINOT NOIR</b> Lucky Rock	\$11.75
<b>CABERNET SAUVIGNON</b> Brassfield	\$13.25

## DRAFT BEER

Ask server for our current beers on tap!

## COCKTAIL SPECIAL

### FIRE RELIEF MULE \$10

*Tito's Vodka, Ginger, Lime*  
For each mule sold \$5 will go to CCF Wildfire Relief Fund, Hook and Ladder will be donating \$2.50 for each cocktail sold and Tito's Vodka will match our donation for each cocktail sold!