



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 accompaniment

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 **BABY KALE & CHICKEN SALAD** \$17.5

avocado, farro, feta cheese, fennel, radish, oranges, lemon vinaigrette

\$7

H&L BURGER

*grilled patty, molasses braised onions, gruyere, black pepper aioli, leaf lettuce *add avocado \$2.5, sunnyside egg \$1.5, porchetta \$3.5* \$16.5

\$13

FETTUCINE & CLAMS \$22

Little Neck clams, white wine, butter, lemon, parsley

\$10

BRICK CHICKEN

semi-boneless and marinated with rosemary, white bean puree, braised escarole, local flamed raisins, almonds, jus \$26

\$16

GRILLED TROUT

stuffed with ground pistachios, grilled sweet potato, brussel sprouts, brown butter, lemon \$29

\$11

GLAZED PORK SHOULDER

crispy and cider glazed, creamed Savoy cabbage, roasted potatoes, pickled rainbow carrots \$24

\$13

GRILLED NY STRIP

mashed cauliflower, fried delicata squash, marinated beech mushroom, veal jus \$35

PORTERHOUSE (32oz) FOR 2

cast iron roasted, potatoes, local market vegetables, mustard seeds, veal jus \$85

\$18

SIDES

\$18

ROASTED BRUSSELS SPROUTS

bacon jam, hazelnuts \$7

\$18

PICKLED VEGETABLES

rotating selection of pickled vegetables \$6

\$16

YUKON POTATOES

rosemary butter, parmesan \$6

BROCCOLINI

garlic aioli, parmesan, lemon \$7

HOOK & LADDER

MANUFACTURING COMPANY

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

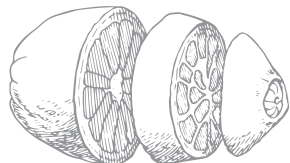
A 2.5% Kitchen Equity Share is added to all checks

Parties of 6 or more will be on one check and charged 18% gratuity plus tax.

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

¹Served raw or undercooked or contains raw or undercooked ingredients.

²Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



COCKTAILS

PORT NIGHT <i>Hine Cognac, Port, Orange Liqueur, Pomegranate bitters, Maple</i>	\$12
BITTERSWEET BRAMBLE <i>Tequila, Blood Orange, Vanilla, Black Tea</i>	\$10
THE GRETA GERWIG <i>Peach Liqueur, Cranberry, Sparkling Wine</i>	\$9
MIDTOWN BRIGHT <i>City Bright Gin, Amaro, Jamaica, Cranberry, Lemon</i>	\$11
POMEGRANATE PUNCH <i>Fleurette Gin, Pimms, Pomegranate, Ginger, Lime</i>	\$12
WEST INDIAN YACHT CLUB <i>Denizen Rum, Falernum, Angostura Bitters, Lime</i>	\$10
OAXACA FLAKA FLAME <i>Mezcal, Chili Simple, Orange Bitters</i>	\$11
SCOTCH & CIDER <i>Glenfiddich 12yr, Benedictine, Cider, Lemon</i>	\$10
H&L OLD FASHIONED <i>Eagle Rare H&L Private Select Barrel Bourbon, Angostura Bitters, Sugar</i>	\$12
H&L MANHATTAN <i>Rittenhouse, Cinzano Sweet Vermouth, Luxardo Maraschino, Angostura Bitters</i>	\$12

WINES

SPARKLING ROSÉ Campo Viejo	\$8.25
SPARKLING WINE Scharffenberger	\$11.25
ROSÉ Elouan	\$10.25
ALBARIÑO Ferdinand	\$11.75
PINOT GRIGIO Barone Fini	\$9.25
SAUVIGNON BLANC La Freynelle	\$9.25
RIESLING Fess Parker	\$10.25
CHARDONNAY Cuvaision	\$12.25
CHARDONNAY Saxon Brown	\$15.25
PINOT NOIR Lucky Rock	\$11.75
GAMAY NOIR Gros Ventre High County	\$9.75
MERLOT Chateau De Lionne	\$11.25
MOUVEDRE Groundwork	\$8.75
CABERNET SAUVIGNON Brassfield	\$13.25
CABERNET SAUVIGNON Girard	\$16.25

WINE BY BOTTLE FEATURE

Gaia Monograph Moschofilero \$35
Kousti, Korinthos, Greece

This lively, dry white wine has an intensely floral and fruity nose, with hints of rose petal and spice. A refreshing wine, with a crisp acidity and flavorful finish.

DRAFT BEER

Ask server for our current beers on tap!

CAN

RAINIER and TECATE	\$3.50
DALE'S PALE ALE	\$5.50
COMMON HIBISCUS SAISON	\$6.75
KNEE DEEP SLOOOOW MO IPA	\$5.50
CLAUSTHALER NON-ALC	\$4.50
2 TOWNS BRIGHT CIDER	\$6.50
MOOSE DROOL BROWN	\$5.50
BELCHING BEAVER IPA	\$8.25