



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 accompaniment</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

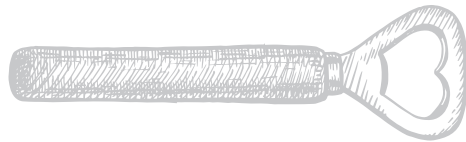
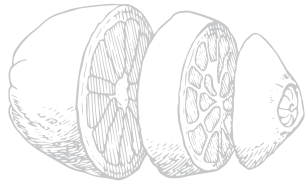
Sales Tax will be added to the price of all food and beverage items served.

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

MERRY & BRIGHT <i>city bright gin, amaro, jamaica, cranberry, lemon</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
POINSETTIA COCKTAIL <i>peach liqueur, cranberry, sparkling wine</i>	\$9
THERE WILL BE BLOOD <i>pepper-infused vodka, housemade bloody mix, pickled veggies, bacon</i>	\$10
BRUNCH PUNCH <i>selection changes daily</i>	\$8
THE GETAWAY <i>rum, almond milk, cold brew, coconut cream, cinnamon</i>	\$11
MRS. CLAUDIA DAIQUIRI <i>rum, falernum, coconut cream, lime</i>	\$11

LOOK-A-LIKES

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

WINES

SPARKLING WINE Scharffenberger	\$11.25
SPARKLING ROSÉ Campo Viejo	\$8.25
ROSÉ Elouan	\$10.25
PINOT GRIGIO Barone Fini	\$9.25
SAUVIGNON BLANC La Freynelle	\$9.25
RIESLING Fess Parker	\$10.25
CHARDONNAY Saxon Brown	\$15.25
CORVINA/MERLOT Gran Passione	\$8.25
PINOT NOIR Lucky Rock	\$11.75
CABERNET SAUVIGNON Girard	\$16.25

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!