



## STARTERS & SALADS

<b>CHERRY WALNUT BREAD PUDDING</b> <i>ainse royal icing</i>	\$5
<b>MARINATED OLIVES &amp; SMOKED ALMONDS</b>	\$6
<b>CHICKPEA FRITTER</b> <i>salsa verde</i>	\$8
<b>LOCAL MARKET SOUP</b>	\$6
<b>PICKLED VEGETABLES</b> <i>rotating selection of pickled vegetables, whipped ricotta, crostini</i>	\$8
<b>ARTISAN SALUMI &amp; CHEESE BOARD</b> <i>chef's selection of 3 cheeses &amp; salumi with accomtremment</i>	\$21
<b>MIXED BABY SALAD</b> <i>radish, pomegranate, persimmon, goat cheese, persimmon vinaigrette</i>	\$12
<b>SALMON &amp; FENNEL SALAD</b> <i>endive, little gem, shaved fennel, orange, mint, lemon vinaigrette</i>	\$18

## BRUNCH

<b>GRILLED FLAT BREAD</b> <i>butternut squash, red onion, goat cheese, arugula</i>	\$10
<b>H&amp;L BURGER<sup>1</sup></b> <i>half pound grilled beef patty, molasses braised onions, gruyere, black pepper aioli, leaf lettuce</i>	\$16
<b>WAFFLE FRIED CHICKEN</b> <i>bacon butter, syrup</i>	\$16
<b>OMELETTE</b> <i>kale, mushrooms, onions, goat cheese, red potatoes</i>	\$12
<b>PORCHETTA BENEDICT</b> <i>rolled and roasted pork belly, 2 poached, hollandaise, brioche, red potatoes</i>	\$15
<b>LOBSTER BENEDICT</b> <i>butter poached lobster tail, 2 poached eggs, hollandaise, brioche, red potatoes</i>	\$26
<b>FRITTATA</b> <i>broccoli, red onion, potato, arugula</i>	\$13
<b>FRENCH TOAST</b> <i>roasted apples</i>	\$13
<b>EGGS ANYWAY</b> <i>2 eggs any way, choice of sausage or porchetta, potatoes and toast</i>	\$12

### >> 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.*