

## TASTY BITES

**COFFEE CAKE** 4

**BISCUITS** *buttermilk biscuits with molasses orange butter* 8

**BRULEED GRAPEFRUIT** *sweet basil granita* 6

**CHICKPEA FRITTER** *salsa verde* 9

**LOCAL MARKET SOUP** 8

**CHEESE & CHARCUTERIE**

- SELECTION OF 3 ARTISANAL CHEESES *with accoutrements* 14
- SELECTION OF 3 HOUSE-MADE CHARCUTERIE *with accoutrements* 14
- COMBINATION OF BOTH *with accoutrements* 25

## BRUNCHES

**BENEDICT** *served with 2 poached eggs, hollandaise, brioche, potatoes* 13

- ROLLED & ROASTED PORCHETTA 15
- APPLEWOOD SMOKED SALMON 17

**BREAKFAST SANDWICH** *buttermilk biscuit, sausage patty, sunnyside egg, cheddar cheese* 14

**AVOCADO TOAST** *everything spice blend, poached eggs, pickled fresno chili, side salad* 12

**GRANOLA & YOGURT PARFAIT** *honey yogurt, fresh fruit* 9

**OMELETTE** *kabocha squash, baby spinach, goat cheese* 13

**FRENCH TOAST** *brioche, caramel braised apples* 13

**EGGS ANYWAY** *2 eggs any way, choice of sausage or porchetta, potatoes and toast* 13

**BRISKET HASH** *braised brisket, yukon gold potatoes, harissa ketchup, two eggs sunny side up* 16

**SPICY SOYRIZO SKILLET** *potatoes, poblano peppers, black beans, tomato, cilantro, sunny side eggs* 13

**HAM & CHEESE FLATBREAD** *rosemary smoked ham, fontina, salsa verde, sunny side egg* 14

**CARNE ASADA** *grilled prime ribeye, charred green onion, two eggs sunny side* 26

**CHILAQUILES** *corn tortilla chips, toasted spicy tomato sauce, queso fresco, cilantro, two sunny eggs* 11

*add\* chicken +6*

## LUNCHES

**MIXED GREENS SALAD** *apples, almond clusters, goat cheese, sherry mustard vinaigrette* 11

**SMOKED SALMON SALAD** *dill creme, cucumber, fennel, red onion, capers* 15

**BABY KALE & CHICKEN SALAD** *avocado, farro, feta cheese, fennel, radish, oranges, lemon vinaigrette* 17.5

**H&L BURGER\*** *brisket and chuck patty, pickled red onion and fennel, sierra nevada white cheddar, calabrian aioli, shredded lettuce* 16.5

*add\* avocado +2.5, sunny side egg +1.5, porchetta +3.5, pickled Fresno chilis +1.5*

**IMPOSSIBLE BURGER** *tapenade spread, garlic pickled cucumber* 16.5

### >> Chef Anthony Scuderi GM Rafael Jimenez Rivera

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

*A 2.5% Kitchen Equity Share has been added to all checks*

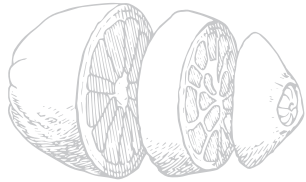
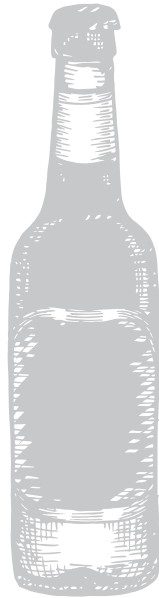
*Parties of 8 or more will be on one check and charged 18% gratuity plus tax.*

*Separate checks can not be accomodated but we will gladly process up to 3 forms of payment*

*\* Served raw or undercooked or contains raw or undercooked ingredients.*

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

## BRUNCH COCKTAILS



### BEVERAGES

- HIBISCUS ARNOLD PALMER** 4.25
- MEXICAN COCA-COLA** 4.25
- HOUSE-MADE LEMONADE** 3.75
- HOUSE-MADE GINGER BEER** 3.75
- COLD BREW** *Camellia Coffee Roasters* 4.5
- NITRO COFFEE** *Camellia Coffee Roasters* 4.5

### JUMP START

*house coffee liqueur, luxardo amaretto, camellia cold brew, angostura whip, nutmeg 8 | Tall*

### COQUITO

*Havana Club Anejo, coconut cream, milk, egg, vanilla, cinnamon, allspice 9 | Rocks*

### ROSÉ ALL DAY

*rosé, lillet rosé, hibiscus, lemon, aperol, soda 11 | Tall*

### MISTLETOE MULE

*Chai infused Grey Goose Vodka, lemon, lime, grenadine, ginger 13 | Tall*

### THERE WILL BE BLOOD

*pepper-infused vodka, housemade bloody mix, pickled veggies, bacon 10 | Tall*

### SANTA'S LITTLE HELPER

*Bombay Sapphire Gin, passionfruit, tonic, lime 10 | Tall*

### EAT DRINK AND BE ROSEMARY

*Dickel Rye, blood orange, ginger, honey, egg white, rosemary 13 | Rock*

### THE ROSE SUCHAK LADDER CO.

*Elijah Craig Bourbon, Cointreau, allspice, coffee, angostura, cream, nutmeg 12 | Irish coffee mug*

### FIVE GOLDEN RINGS

*Sipsmith Gin, meyer lemon cream, hot water 12 | Irish coffee mug*

### WINES

- CREMANT** *J. Laurens* 10
- ROSÉ** *Epiphany* 13
- CATARRATTO** *Feudo Montoni* 10.25
- SAUVIGNON BLANC** *Patient Cottat* 9
- CHARDONNAY** *Buehler* 11
- PINOT NOIR** *Anthill Farms* 16
- MERLOT** *Chateau De Lionne* 11.25
- CABERNET SAUVIGNON** *Iron & Sand* 15

### DRAFT BEER

*Ask server for our current beers on tap!*