



SALADS

SMOKED SALMON *dill crème, cucumber, fennel, red onion, capers* 15

BABY KALE & CHICKEN *avocado, farro, feta cheese, orange, fennel, lemon vinaigrette* 17.5

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

BEET & PISTACHIO *chilled & raw beets, pistachio puree, orange supremes, frisee, crispy shallot* 10

RED QUINOA & SPINACH *beets, cherries, smoked almonds, spiced yogurt* 11

add poached egg +1.5, seared chicken breast +6, smoked salmon +6, avocado +2.5*

SANDWICHES

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

CHICKEN PARMESAN *red sauce, mozzarella, sweet basil* 15

PORCHETTA SANDWICH *thin & crispy porchetta, celery root & apple slaw, whole grain mustard, arugula* 15

AVOCADO TOAST *everything spice, soft boiled egg, pickled fresno chili, side salad* 12

GRILLED CHEESE *caramelized onion, mushroom, white cheddar, sourdough* 11

{ **HOOK 3** } *daily soup / simple salad / herbed flatbread* 12

{ **FISH & CHIPS** } *battered cod, crispy fries, remoulade* 16

BITES & SUCH

MARINATED OLIVES & SMOKED ALMONDS 7

LOCAL MARKET SOUP 8

CHICKPEA FRITTER *salsa verde* 9

PICKLED VEGETABLES *rotating selection of pickled vegetables* 5

MEDITERRANEAN FLATBREAD *salsa verde, potato confit, chopped olive, feta, preserved lemon* 12

CHARCUTERIE & CHEESE

- **SELECTION OF 3 ARTISANAL CHEESES** *with accoutrements* 14

- **SELECTION OF 3 HOUSEMADE CHARCUTERIE** *with accoutrements* 14

- **COMBINATION OF BOTH** *with accoutrements* 25

>> 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.*

LUNCH COCKTAILS

MAY THE GOURDS BE WITH YOU

elijah craig H&L barrell bourbon, pumpkin shrub, ginger, demerera 10 | Rocks

JUMP START

Mr. Black coffee liqueur, luxardo amaretto, camellia cold brew, angostura whip, nutmeg 8 | Tall

H&L G&T

beefeater gin, passion fruit, lime, tonic 10 | Tall

ROSÉ ALL DAY

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

PISTACHIO PRESCRIPTION

denizen white rum, lime, pistachio 10 | Up

THERE WILL BE BLOOD

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

BRUNCH PUNCH

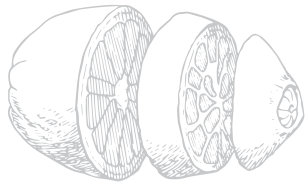
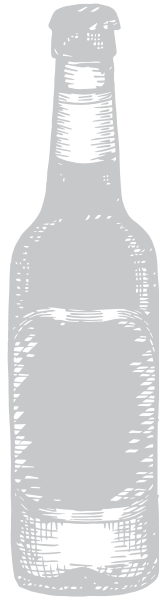
selection changes daily 8

AGAVE AL PASTOR

altos blanco tequila, mezcal, grilled pineapple, chili, lime, blackstrap bitters 12 | Tall

CHAMPS ELYSEES

hennessy Cognac, green chartruese, lemon, sugar, bitters 12 | Up



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

WINES

- CAVA *Juve & Camps* 10.25
- ROSÉ *The Withers* 12.25
- CATARRATTO *Fuedo Montini* 10.25
- SAUVIGNON BLANC *Patient Cottat* 9
- CHARDONNAY *Buehler* 13
- 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!