



TASTY BITES

- \$4 **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**
- CHEESE & CHARCUTERIE**
- SELECTION OF 3 ARTISANAL CHEESES with accountrements | \$14
 - SELECTION OF 3 HOUSE-MADE CHARCUTERIE with accountrements | \$14
 - COMBINATION OF BOTH with accountrements | \$25

BRUNCHES & LUNCHESES

- \$13 **BENEDICT** served with 2 poached eggs, hollandaise, brioche, potatoes.
- ROLLED & ROASTED PORCHETTA | \$15
 - APPLEWOOD SMOKED SALMON | \$147
- \$14 **BREAKFAST SANDWICH** sausage, sunnyside egg, cheddar cheese
- \$12 **AVOCADO TOAST** everything spice blend, poached eggs, pickled Fresno chili, side salad
- \$15 **OMELETTE** asparagus, mushroom, shallot, goat cheese
- \$13 **BUTIFFARA SAUSAGE** grits, poached egg, frisee salad, pepper relish
- \$18 **FRENCH TOAST** caramel braised apples
- \$13 **GRANOLA & YOGURT PARFAIT** honey, yogurt, fresh fruit
- \$14 **EGGS ANYWAY** 2 eggs anyway, choice of sausage or porchetta, potatoes and toast
- \$14 **STEAK & EGGS** petite filet, latkes, two eggs anyway, hollandaise, veal jus
- \$16.5 **SPICY SOYRIZO SKILLET** potatoes, poblano peppers, black beans, tomato, cilantro, sunny side eggs
- \$15 **HAM & CHEESE FLATBREAD** rosemary smoked ham, fontina, salsa verde, sunny side egg
- \$11 **PORCHETTA DIP** rolled, roasted & thinly sliced, pepperocini, provalone, pork au jus
- \$16 **VEGGIE BURGER** sunflower, quinoa and chickpea patty, tapenade spread, garlic pickled cucumber
- H&L BURGER*** brisket & chuck patty, molasses braised onions, gruyere, black pepper aioli, leaf lettuce
- *add avocado \$2.5, sunny-side egg \$1.5, porchetta \$3.5 pickled Fresno chilis \$1.50

SALADS

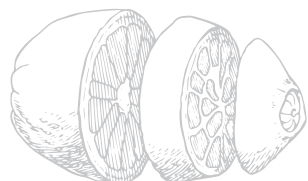
- \$11 **MIXED GREENS** strawberries, chioggia beets, goat cheese, sherry mustard vinaigrette
- \$13 **SMOKED SALMON** dill crème, cucumber, fennel, red onion, capers
- \$15 **BABY KALE & CHICKEN** avocado, farro, feta cheese, fennel, radish, oranges, lemon vinaigrette

>> Chef Anthony Scuderi

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

- \$10 **TRICKY RICKEY**
hangar one vodka, velvet falernum, strawberry shrub, lemon, sparkling wine
- \$8 **JUMP START**
house coffee liqueur, luxardo amaretto, camellia cold brew, angostura whip, nutmeg
- \$8 **IRISH COFFEE**
tullamore d.e.w., sugar cube, camellia coffee, angostura whip
- \$11 **ROSÉ ALL DAY**
rosé, lillet rosé, hibiscus, lemon, aperol, soda
- \$10 **A CURE FOR WELLNESS**
beefeater gin, lavender, blueberries, lemon, agave
- \$10 **THERE WILL BE BLOOD**
pepper-infused vodka, housemade bloody mix, pickled veggies, bacon
- \$8 **BRUNCH PUNCH**
selection changes daily
- \$10 **H&L G&T**
hendricks gin, passionfruit, lime, tonic
- \$10 **PISTASCHIO PRESCRIPTION**
denizen aged white rum, pistachio, lime
- \$11 **SCOTCH HIGBALL**
glenlivet founders reserve, soda, ice

LOOK-A-LIKES

- \$4.25 **HIBISCUS ARNOLD PALMER**
- \$4.25 **MEXICAN COCA-COLA**
- \$3.75 **HOUSE-MADE LEMONADE**
- \$3.75 **HOUSE-MADE GINGER BEER**
- \$4.50 **COLD BREW** *Camellia Coffee Roasters*
- \$4.50 **NITRO COFFEE**
Camellia Coffee Roasters

WINES

- \$12.25 **CREMANT** *L'Etere Magique*
- \$10.25 **CAVA** *jJuve & Camps*
- \$9.25 **ROSÉ** *Tinto Rey*
- \$9.25 **PINOT GRIGIO** *Barone Fini*
- \$9.25 **SAUVIGNON BLANC** *Napa Cellars*
- \$12.25 **CHARDONNAY** *St. Francis*
- \$10.25 **PINOT NOIR** *Lyric*
- \$8.75 **MOURVEDRE** *Groundwork*
- \$16.25 **CABERNET SAUVIGNON** *Daou*

DRAFT BEER

Ask server for our current beers on tap!