



SALADS

- \$15 **SMOKED SALMON** dill crème, cucumber, fennel, red onion, capers
 \$17.5 **BABY KALE & CHICKEN** avocado, farro, feta cheese, orange, fennel, lemon vinaigrette
 \$11 **MIXED GREENS** pink lady apples, chioggia beets, goat cheese, sherry mustard vinaigrette
 \$10 **BEET & PISTACHIO** chilled & raw beets, pistachio puree, orange supremes, frisee
 \$11 **RED QUINOA & SPINACH** brocolini, beets, cherries, smoked almonds, spiced yogurt
 add* poached egg \$1.5, seared chicken breast \$6, smoked salmon \$6, avocado \$2.5

SANDWICHES

- \$16.5 **H&L BURGER***grilled patty, molasses braised onions, gruyere, black pepper aioli, leaf lettuce
 \$15 **CHICKEN PARMESAN** red sauce, mozzarella, basil, sour dough
 \$15 **PORCHETTA DIP** rolled, roasted & thinly sliced, pepperocini, provalone, pork au jus
 \$15 **BUTIFARRA SAUSAGE** peppers & onions, arugula, rosemary aioli
 \$12 **{ HOOK 3 }** daily soup / simple salad / herbed flatbread
 \$16 **{ FISH & CHIPS }** battered cod, crispy fries, remoulade
 add* avocado \$2.5, sunny side egg \$1.5, porchetta \$3.5 pickled Fresno chilis \$1.5

BITES & SUCH

- \$7 **MARINATED OLIVES & SMOKED ALMONDS**
 \$8 **LOCAL MARKET SOUP**
 \$9 **CHICKPEA FRITTER** salsa verde
 \$5 **PICKLED VEGETABLES** rotating selection of pickled vegetables

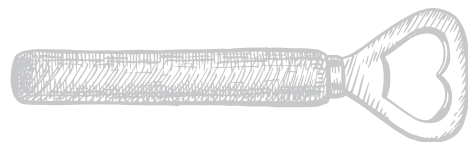
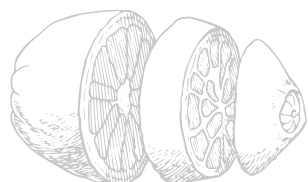
CHARCUTERIE & CHEESE

- SELECTION OF 3 ARTISINAL CHEESES** with accountrements | \$14
SELECTION OF 3 HOUSEMADE CHARCUTERIE with accountrements | \$14
COMBINATION OF BOTH | \$25

>> 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.



LUNCH 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
- \$10 **H&L G&T**
Hendricks gin, passion fruit, lime, tonic
- \$11 **ROSÉ ALL DAY**
Tinto Rey 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 **PISTASCHIO PRESCRIPTION**
Denizen Aged white rum, pistachio, lime

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 **ESPRESSO NITRO COFFEE**
Camellia Coffee Roasters

WINES

- \$12.25 **SPARKLING WINE** *Letere Magique*
- \$10.25 **CAVA** *Juve & Camps*
- \$9.25 **ROSÉ** *Tinto Rey*
- \$9.25 **PINOT GRIGIO** *Barone Fini*
- \$9.25 **SAUVIGNON BLANC** *Napa Cellars*
- \$10.25 **CHENIN BLANC** *Gaderian*
- \$15.25 **CHARDONNAY** *Neyer's*
- \$10.25 **PINOT NOIR** *Lyric*
- \$8.75 **MOURVEDRE** *Groundwork*
- \$16.25 **CABERNET SAUVIGNON** *Daou*

DRAFT BEER

Ask server for our current beers on tap!