



STARTERS

LOCAL MARKET SOUP	\$7
CREAM PUFFS <i>vanilla cream, nutella (weekends only)</i>	\$5
LEMON & ROSEMARY BISCUITS <i>whipped honey butter</i>	\$5
BRUNCH POCKETS <i>stuffed puff pastries</i>	\$6
H&L FRIES <i>garlic, garlic oil, parmesan, parsley</i>	\$6
WHITE BEAN HUMMUS <i>romesco, Capay evoo, flatbread</i>	\$8

BRUNCHY

STANDARD ISSUE ² <i>two eggs any style, potatoes, toast, choice of bacon or sausage</i>	\$12
KALE & MUSHROOM OMELET <i>caramelized onions & goat cheese (choice of green salad or potatoes)</i>	\$14
LOCO MOCO <i>two burger patties over white rice, mushroom gravy, fried egg</i>	\$12
BROKE MADAME ¹ <i>brioche, fontina, cheddar, cured meat, fried egg, hollandaise (choice of green salad or potatoes)</i>	\$13
BRAISED BACON BENEDICT ¹ <i>pepperoncini, onions, poached eggs, hollandaise (choice of green salad or potatoes)</i>	\$16
HEIRLOOM TOMATO BENEDICT ¹ <i>caramelized onions, mushrooms, baby kale, poached eggs, hollandaise (choice of green salad or potatoes)</i>	\$15
HARVEST VEGGIE HASH <i>soyrizo, potato, sour cream, salsa verde</i>	\$13
H&L BUTTERCAKES <i>maple syrup, butter</i>	\$10

LUNCHY

HEIRLOOM BLT ¹ <i>local heirloom tomatoes, peppered bacon, leafy greens, pesto, dijonnaise (choice of green salad or fries)</i>	\$14
FALAFEL WRAPTOR <i>housemade falafel, onion, lettuce, tzatziki, beets, cucumber (choice of green salad or fries)</i>	\$14
ITALIAN CAESAR <i>baby kale, heirloom tomatoes, chicken, pepperoncini, olive, red onion, boquerones vinaigrette, parmesan & bread crumbs</i>	\$13
MARGHERITA PIZZA <i>heirloom tomatoes, fresh mozzarella, basil, Capay olive oil</i>	\$16
H&L BURGER ^{1,2} <i>two beef patties, bacon, tomato, cheddar, lettuce, pickles & calabrian aioli (choice of green salad or fries) *add a sunny egg for \$2</i>	\$15
FARRO & ARUGULA SALAD <i>golden beets, fromage blanc, cucumber, red onion, champagne vinaigrette</i>	\$12

>> Chef Matt Masera
Chef de Cuisine Noah Mansfield

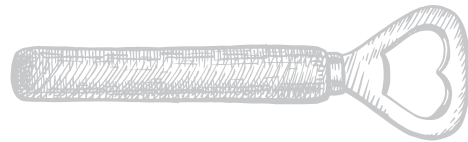
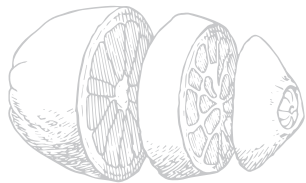
Sales Tax will be added to the price of all food and beverage items served.

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

¹ *Served raw or undercooked or contains raw or undercooked ingredients.*

² *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*



BRUNCH COCKTAILS

PISCO PUNCH <i>pineapple infused macchu pisco, pineapple gum, lemon, soda</i>	\$10
JUMP START <i>house coffee liqueur, luxardo amaretto, camellia cold brew, angostura whip, nutmeg</i>	\$8
STRAWBERRY CARPANO BIANCO SPRITZ <i>gin, carpano bianco, strawberry, soda</i>	\$8
H&L DARK AND STORMY <i>gosling's dark rum, lime juice, house-made ginger beer, soda</i>	\$9
ROSÉ ALL DAY <i>forty rose rosé, lillet rosé, hibiscus, lemon, aperol, soda</i> <i>*or try the "Bro-sé All Day" version topped with St. Feuillien Saison</i>	\$11
JUBILEE JAM <i>hangar one vodka, koval jasmin liqueur, blueberry, lemon, soda</i>	\$9
HARVEST BELLINI <i>seasonal fruit puree & opera sparkling brut</i>	\$7
THERE WILL BE BLOOD <i>pepper-infused vodka, housemade bloody mix, pickled veggies, bacon</i>	\$11
BRUNCH PUNCH <i>selection changes daily</i>	\$8

LOOK-A-LIKES

STRAWBERRY HIBISCUS HYBRID	\$4.25
BLUEBERRY-GINGER SPRITZ	\$4.25
BRUNCH PUNCH SPRITZ	\$4.25
APRICOT SHRUB	\$4.25
HOUSE-MADE LEMONADE	\$3.75
HOUSE-MADE GINGER BEER	\$3.75
MEXICAN COCA COLA (355ml)	\$3.50
COLD BREW <i>by Camellia Coffee Roasters</i>	\$4.50
ESPRESSO NITRO COFFEE <i>by Chocolate Fish Roasters</i>	\$4.50

WINES

CRÉMANT DE LIMOUX Brut Faire le Fête	\$10.25
SPARKLING ROSÉ Ruffino	\$9.25
ROSÉ Bodini	\$9.25
SAUVIGNON BLANC Lange Twins	\$9.25
VINHO VERDE Fâmega	\$10.25
CHARDONNAY Hess	\$9.25
CHARDONNAY Mer Soleil	\$12.25
PINOT NOIR Wonderland Project	\$11.00
SANGIOVESE Col D'Orcia	\$9.25
TEMPRANILLO Carlos Serres Rioja Reserva	\$9.25
ZINFANDEL Sobon Estate	\$13.25
CABERNET SAUVIGNON Hess	\$10.00

DRAFT BEER

ROTATING Berryessa	A.Q.
ROTATING Bike Dog	A.Q.
ROTATING Fieldwork	A.Q.
916 PALE ALE New Helvetia	\$5.50
I'M AN IPA GUY Sactown Union	\$6.00
WHITE ALE Allagash Brewery	\$6.00
KSA KOHLSH Fort Point	\$5.50
RUSTY RYE SAISON Woodfour	\$7.00