



SMALL PLATES & SALADS

LOCAL MARKET SOUP

MARINATED OLIVES & ALMONDS

CHICKPEA FRITTER

salsa verde

MIXED GREEN SALAD

bartlett pear, chioggia beets, goat cheese, sherry mustard vinaigrette

CRISPY PORK BELLY BITES

pear mostarda, frisee, sherry maple gastrique

SPANISH OCTOPUS

potato confit, paprika, smoked green olive puree

BUTIFARRA SAUSAGE

rosemary aioli, frisee, golden raisins, mustard seed

MEDITERRANEAN FLATBREAD

salsa verde, potato confit, chopped olives, feta, preserved lemon

ANTHONY'S SELECTION OF CHEESE, HOUSEMADE CHARCUTERIE

Chef's choice of 3 charcuterie or pate and cheeses with accompaniment

PIZZA

SMOKED PEPPERONI

house made smoked pepperoni, crimini mushroom, ricotta, parmesan

FOUR CHEESE & PESTO

mozzarella, ricotta, fontina, parmesan, basil pesto

SAUSAGE & ONIONS

housemade Italian sausage, green onion, garlic confit, ricotta, parmesan

MARGHERITA

red sauce, mozzarella, basil

ENTREES

\$8 **BABY KALE & CHICKEN SALAD** \$17.5
avocado, farro, feta cheese, fennel, radish, oranges, lemon vinaigrette

\$7 **H&L BURGER**
\$9 grilled patty, molasses braised onions, gruyere, black pepper aioli, leaf lettuce *add avocado \$2.5, sunnyside egg \$1.5, porchetta \$3.5 \$16.5

\$13 **FETTUCINE & CLAMS** \$22
Little Neck clams, white wine, butter, lemon, parsley

BRICK CHICKEN
\$10 semi-boneless and marinated with rosemary, white bean puree, braised escarole, local flamed raisins, almonds, jus \$26

GRILLED TROUT
\$16 stuffed with ground pistachios, grilled sweet potato, brussel sprouts, brown butter, lemon \$29

GLAZED PORK SHOULDER
\$11 crispy and cider glazed, creamed Savoy cabbage, roasted potatoes, pickled rainbow carrots \$24

GRILLED NY STRIP
\$13 mashed cauliflower, fried delicata squash, marinated beech mushroom, veal jus \$35

PORTERHOUSE (32oz) FOR 2
cast iron roasted, potatoes, local market vegetables, mustard seeds, veal jus \$85

SIDES

\$18 **ROASTED BRUSSELS SPROUTS**
\$18 bacon jam, hazelnuts \$7

PICKLED VEGETABLES
\$18 rotating selection of pickled vegetables \$6

YUKON POTATOES
\$16 rosemary butter, parmesan \$6

BROCCOLINI
garlic aioli, parmesan, lemon \$7

HOOK & LADDER

MANUFACTURING COMPANY

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.

Corkage: \$20 per 750ml up to 2 bottles maximum

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.