



TASTY BITES

BISCUITS <i>buttermilk biscuits with molasses orange butter</i>	\$8
GRANOLA & YOGURT PARFAIT <i>honey, yogurt, fresh fruit</i>	\$8
MARINATED OLIVES & SMOKED ALMONDS	\$6
CHICKPEA FRITTER <i>salsa verde</i>	\$9
LOCAL MARKET SOUP	\$8
ANTHONY'S SELECTION OF CHEESE & HOUSEMADE CHARCUTERIE <i>chef's selection of 3 charcuterie or pate & 3 cheeses with accoutrement</i>	\$22

BRUNCHES & LUNCHES

BENEDICT <i>served with 2 poached eggs, hollandaise, brioche, potatoes</i>	\$13
- Rolled & Roasted Porchetta \$15	
- Applewood Smoked Salmon \$17	
BREAKFAST SANDWICH <i>sausage, over easy egg, cheddar cheese</i>	\$14
AVOCADO TOAST <i>everything spice blend, poached eggs, pickled fresno chili</i>	\$12
OMELETTE <i>sweet potato, mushroom & goat cheese</i>	\$15
BUTIFFARA SAUSAGE <i>grits, poached egg, frisee salad</i>	\$13
FRENCH TOAST <i>caramel braised apples</i>	\$13
EGGS ANYWAY <i>2 eggs any way, choice of sausage or porchetta, potatoes and toast</i>	\$13
SPICY SOYRIZO SKILLET <i>potatoes, poblano peppers, black beans, tomato, sunny side eggs</i>	\$14
HAM & CHEESE FLATBREAD <i>rosemary smoked ham, fontina, salsa verde, sunny side egg</i>	\$16.5
IMPOSSIBLE BURGER <i>vegan mayo, pickled red cabbage, smashed avocado</i>	\$16.5
*add \$1.5 pickled fresno chilis	
H&L BURGER¹ <i>half pound grilled patty, molasses braised onions, gruyere, black pepper aioli, leaf lettuce</i>	\$16.5
*add avocado \$2.5, sunny-side egg \$1.5, porchetta \$3.5	

GREENS

MIXED GREENS SALAD <i>barlett pears, chioggia beets, goat cheese, sherry mustard vinaigrette</i>	\$16
SMOKED SALMON SALAD <i>open faced on sourdough, dill creme, cucumber, fennel, red onion</i>	\$17.5
BABY KALE & CHICKEN SALAD <i>avocado, farro, feta cheese, fennel, radish, oranges, lemon vinaigrette</i>	

>> Chef Anthony Scuderi

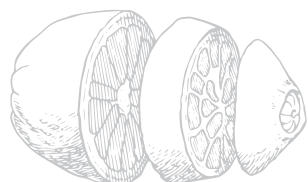
Sales Tax will be added to the price of all food and beverage items served.

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

MERRY & BRIGHT	\$11
<i>city bright gin, amaro, jamaica, cranberry, lemon</i>	
JUMP START	\$8
<i>house coffee liqueur, luxardo amaretto, camellia cold brew, angostura whip, nutmeg</i>	
IRISH COFFEE	\$8
<i>tullamore d.e.w., sugar cube, camellia coffee, angostura whip</i>	
ROSÉ ALL DAY	\$10
<i>bodini rosé, lillet rosé, hibiscus, lemon, aperol, soda</i>	
POINSETTIA COCKTAIL	\$9
<i>peach liqueur, cranberry, sparkling wine</i>	
THERE WILL BE BLOOD	\$10
<i>pepper-infused vodka, housemade bloody mix, pickled veggies, bacon</i>	
BRUNCH PUNCH	\$8
<i>selection changes daily</i>	
THE GETAWAY	\$11
<i>rum, almond milk, cold brew, coconut cream, cinnamon</i>	
HOT BUTTERED RUM	\$10
<i>diplomatico rum, spiced vegan butter</i>	

LOOK-A-LIKES

HIBISCUS ARNOLD PALMER	\$4.25
PUMPKIN SHRUB	\$4.25
HOUSE-MADE LEMONADE	\$3.75
HOUSE-MADE GINGER BEER	\$3.75
COLD BREW <i>Camellia Coffee Roasters</i>	\$4.50
NITRO COFFEE <i>Camellia Coffee Roasters</i>	\$4.50

WINES

SPARKLING Scharffenberger	\$11.25
SPARKLING ROSÉ Campo Viejo	\$8.25
ROSÉ Elouan	\$10.25
PINOT GRIGIO Babone Fini	\$9.25
SAUVIGNON BLANC La Freynelle	\$9.25
CHARDONNAY Cuvasion	\$12.25
PINOT NOIR Lucky Rock	\$11.75
CABERNET SAUVIGNON Brassfield	\$13.25

DRAFT BEER

Ask server for our current beers on tap!

COCKTAIL SPECIAL

FIRE RELIEF MULE \$10

Tito's Vodka, Ginger, Lime
For each mule sold \$5 will go to CCF Wildfire Relief Fund, Hook and Ladder will be donating \$2.50 for each cocktail sold and Tito's Vodka will match our donation for each cocktail sold!