

STARTERS & SALADS

MARINATED OLIVES & SMOKED ALMONDS	\$7
CHICKPEA FRITTER <i>salsa verde</i>	\$9
LOCAL MARKET SOUP	\$8
PICKLED VEGETABLES <i>rotating selection of pickled vegetables</i>	\$5
ANTHONY'S SELECTION OF CHEESE & HOUSEMADE CHARCUTERIE <i>chef's selection of charcuterie and cheeses with accompaniment</i>	\$22
MIXED GREENS SALAD <i>bartlett pears, chioggia beets, goat cheese, sherry mustard vinaigrette</i>	\$13

LUNCH

H&L BURGER ¹ <i>half pound grilled patty, molasses braised onions, gruyere, black pepper aioli, leaf lettuce</i> <i>*add avocado \$2.5, sunny-side egg \$1.5, porchetta \$3.5</i>	\$16.5
PORCHETTA <i>rolled & roasted, broccolini, pepperocini, provalone</i>	\$15
SMOKED SALMON SALAD <i>open faced on sourdough, dill creme, cucumber, fennel, red onion</i>	\$15
CHICKEN PARMESAN SANDWICH <i>garlic butter, basil</i>	\$15
BUTIFARRA SAUSAGE SANDWICH <i>peppers & onions, arugula, rosemary aioli</i>	\$15
FISH & CHIPS <i>battered cod, crispy fries, remoulade</i>	\$16
MEDITERRANEAN FLATBREAD <i>salsa verde, potato confit, chopped olives, feta, preserved lemon</i>	\$12
BABY KALE & CHICKEN SALAD <i>avocado, farro, feta cheese, orange, fennel, lemon vinaigrette</i>	\$17.5

>> Chef Anthony Scuderi

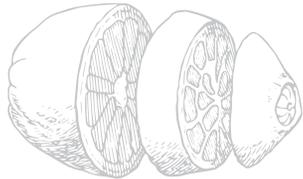
Sales Tax will be added to the price of all food and beverage items served.

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.*



LUNCH COCKTAILS

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

LOOK-A-LIKES

- HIBISCUS ARNOLD PALMER** \$4.25
- SPICED PUMPKIN SHRUB** \$4.25
- HOUSE-MADE LEMONADE** \$3.75
- HOUSE-MADE GINGER BEER** \$3.75
- COLD BREW** *Camellia Coffee Roasters* \$4.50
- ESPRESSO NITRO COFFEE** \$4.50
Camellia Coffee Roasters

WINES

- SPARKLING WINE** Scharffenberger \$11.25
- SPARKLING ROSÉ** Campo Viejo \$8.25
- ROSÉ** Elouan \$10.25
- PINOT GRIGIO** Barone Fini \$9.25
- SAUVIGNON BLANC** La Freynelle \$9.25
- RIESLING** Fess Parker \$10.25
- CHARDONNAY** Saxon Brown \$15.25
- CORVINA/MERLOT** Gran Passione \$8.25
- PINOT NOIR** Lucky Rock \$11.75
- CABERNET SAUVIGNON** Girard \$16.25

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!