



## SMALL PLATES

### GARLIC SHRIMP 11

*garlic infused olive oil, fresno chile, lemon*

### PATATAS BRAVAS 9

*crispy potatoes, pimenton, tomato gastrique, garlic aioli*

### MIXED GREENS (N) 12

*honeycrisp apples, marcona almonds, radish, manchego, sherry-mustard vinaigrette*

### KALE SALAD (N) 16

*roasted delicata squash, purple daikon, red quinoa, pistachio, cotija*

### CHICKEN LIVER TOAST 14

*pan fried country bread, chicken liver mousse, chives, cherry mostarda*

### LITTLENECK CLAMS 18

*leeks, white wine, calabrian chiles, preserved lemon*

### GRILLED BROCCOLINI (N) 10

*lemon, benne seed salsa secca*

## PIZZA

### MARGHERITA 16

*house pulled mozzarella, tomato, basil*

### FUNGHI 19

*beech mushrooms, mozzarella, caciocavallo, rosemary*

### BIANCOVERDE 18

*housemade ricotta, fontina, parmesan, basil pesto, arugula*

### ITALIAN STALLION 18

*hot sopresatta, red onion, pepperoncini, mozzarella, Pt. Reyes blue cheese*

### VEGAN SICILIAN (V) 16

*kalamata olives, garlic, red onion, arugula*

## ENTREES

### FRIED CHICKEN SANDWICH 14

*pickles, savoy cabbage slaw, hot sauce*

### IMPOSSIBLE REUBEN (N) (V) 16

*sauerkraut, griddled onions, sourdough, vegan 1000 island dressing*

### H&L DOUBLE CHEDDAR BURGER 16

*two grilled patties, special sauce, shaved iceberg and onions on a sesame seed bun*

*add bacon \$2 • egg \$1.5 • avocado \$3 • Fresno chili \$1.5*

### RIGATONI AMATRACIANA 22

*mezze rigatoni, guanciale, tomato, black pepper, pecorino romano*

### ROASTED SCALLOPS 38

*brussels sprouts, kabocha squash, bacon, brown butter hollandaise*

### PIG FRITES 20

*grilled pork shoulder chop, roasted poblano butter, fries and greens*

### BRICK CHICKEN (N) 24

*root vegetable puree, delicata squash, hazelnuts, sage, chicken jus*

### ROASTED CABBAGE (N) (V) 18

*celery root, cashew puree, beech mushrooms, soy caramel, asian pear*

### CREEKSTONE BEEF SHORTRIB 36

*horseradish whipped potatoes, caramelized onions, sauce au poivre*

## KIDS MENU

### CHEESE PIZZA 10

*PASTA choice of red sauce or butter & cheese • 7*

*CHICKEN LITTLE roasted chicken breast and vegetables • 8*

*GRILLED CHEESE 7*

*CHEESEBURGER with fries • 10*

## >> Chef Galice Ryan

*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*

*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.*

**V- VEGAN N- CONTAINS NUTS**

## DINNER COCKTAILS



- THACKERY BINX** *Patron Silver, extra Añejo, spiced pear, pomegranate, lime* 14
- REMEMBERING DOLORES** *Atrium Gin, housemade cranberry tonic, rosemary* 12
- KALABAR'S REVENGE** *tequila, mezcal, benedictine, spiced liqueur, bitters*
- HONEY & SALT** *bourbon, Amaro, honey, bitters* 13
- PETAL DANCE** *rum, amaretto, passionfruit, mango tea, spiced liqueur* 13
- HAZY SKIES** *Atrium Gin, Amaro, orange & thyme infused dry vermouth, lemon, Demerara* 14
- BACK POCKET** *Old Grandd, brown butter, amaro, lemon, pumpkin spice, egg white* 14
- PLUM CRAZY PURPLE** *brandy, plum shrub, lemon, combier, brown sugar, vanilla, egg white* 13
- MAN OF HONOR** *scotch, vermouth, cherry morlacco, orange bitters* 13
- THINKING OF LINKING** *mezcal, vermouth, benedictine, bitters* 13
- H&L OLD FASHIONED** 13
- JAVA SCRIPT** *vodka, cold brew, Mr. Black, creme de cacao, bitters* 13

## RED & WHITE WINES

- ROSÉ** *Daou* 10/42
- ROSÉ** *Tresomm* 13/52
- SPARKLING BRUT** *Bouvet* 11/45
- SPARKLING ROSE** *Mirabelle* 16/64
- PINOT BLANC** *Jean-Baptiste Adam* 10/42
- SAUVIGNON BLANC** *Mason Cellars* 10/42
- SANCERRE** *Alphonse Mellot* 16/64
- ALBARIÑO** *Abadía De San Campio* 10/42
- CHARDONNAY** *Chehalem* 11/45
- CHARDONNAY** *MacRostie* 14/56
- CHILLED SANGIOVESE** *Field Recordings* 10/42
- PINOT NOIR** *Zorzal* 12/52
- GRENACHE BLEND** *The Withers* 10/42
- BLAUFRANKISCH** *Terrasen* 11/45
- CABERNET SAUVIGNON** *Poggio al Tufo* 11/44
- CABERNET SAUVIGNON** *Neyers* 18/68
- ZINFANDEL** *Martinelli* 16/64

## BEER SELECTION *See Server for Draft Beer Selection*

### CANNED BEERS

- PACIFICO** 4
- MOOSE DROOL BROWN ALE** *Big Sky Brewing* 5.5
- MONTUCKY COLD SNACKS** 4
- DALE'S PALE ALE** 5.5
- 530 WHEAT ALE** *Farmers Brewing* 5
- HIBISCUS SAISON** *Common Cider* 5
- WILSON MOUNTAIN STYLE IPA** *Roadhouse Brewing* 5.5

## LOOK-A-LIKES *Non-Alcoholic Beverages*

- LAGUNITAS HOP WATER** 4.5
- SEASONAL SHRUB** 3.5
- PELEGRINO** 4
- MEXICAN COKE** 4.5
- HOUSE-MADE GINGER BEER** 4
- SPARKLING HIBISCUS LEMONADE** 3.5