



SMALL PLATES

TATER TOTS 10

avocado ranch, chives

GARLIC SHRIMP 11

garlic infused olive oil, fresno chile, lemon

MIXED GREENS (N) 14

strawberries, radish, pistachio, fromage blanc, sherry-dijon vinaigrette

KALE CAESAR 16

caesar dressing, sourdough breadcrumbs, parmigiano reggiano, lemon

CHICKEN LIVER TOAST 14

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

PIZZA

MARGHERITA 16

house pulled mozzarella, tomato, basil

FUNGHI 19

beech mushrooms, mozzarella, caciocavallo, rosemary

BIANCOVERDE 18

kale, garlic, chiles, provolone, parmesan

HOT PIG 18

tomato, mozzarella, prosciutto de parma, basil, hot chile oil

TEDDY'S TOMATO PIE (V) 17

heirloom tomatoes, garlic oil, oregano (no cheese)

SANDWICHES AND ENTREES

FRIED CHICKEN SANDWICH 14

pickles, savoy cabbage slaw, hot sauce

BANH MI 16

roasted pork belly, cucumber, daikon, serrano pepper, cilantro

PHILLY ROAST PORK 16

slow roasted pork loin, mostarda, broccolini on a house-made sesame roll

IMPOSSIBLE REUBEN (N) (V) 16

sauerkraut, griddled onions, sourdough, vegan 1000 island dressing

SALMON TOAST 16

smoked salmon, crème fraîche, dill, sieved egg, fried country bread

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

HEIRLOOM TOMATO TARTINE 17

Singing Frog Farm tomatoes, whipped burrata, basil, prosciutto de parma. Served with a bowl of gazpacho

>> 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

KIDS MENU

CHEESE PIZZA 10

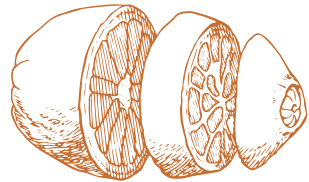
PASTA choice of red sauce

or butter & cheese 7

CHICKEN LITTLE *roasted chicken breast and vegetables 8*

GRILLED CHEESE *with fries 7*

CHEESEBURGER *with fries 10*



NON-ALC/LOW ALC BEVERAGES

- SEASONAL SHRUB 4.5
- MEXICAN COKE 16oz 5.5
- HOUSE-MADE GINGER BEER 4
- LAGUNITAS HOP WATER 5
- HONEY LEMONADE 4
- THE SECRET LIFE OF BEES 9
CleanCo Gin, lemon, honey, egg white, cherry/vanilla bitters
- TOURIST SEASON 9
CleanCo Spiced Rum, lime, orgeat, ginger, Jamaica
- ULTRAVIOLET 9
CleanCo Apple Vodka, lemon, orgeat, cucumber bitters

LUNCH COCKTAILS

- EPITAPH FOR A PEACH *rum, elderflower, mezcal, peach, fennel seed, bitters* 12
- H&L G&T *JJ Pfister Gin, pineapple tonic, dehydrated lime* 12
- NAKED LUNCH *Patron tequila, orange liqueur, watermelon puree, lemon* 14
- SUN ALSO RISES *rum, bitter orange apertif, chai, lime, lavender bitters* 13
- BELOVED *scotch, amaretto, cherry cordial, lemon, egg white* 13
- OLD SPORT *tequila, retsina, pink peppercorn syrup, cucumber bitters* 12
- RAINSFORD PUNCH *pisco, calvados, creme de cacao, lemon, pineapple gomme* 13
- THIS SIDE OF PARADISE *vermouth blanc, gin, chamomile, honey, lemon, bitters* 13
- THE MARS ROOM *Tito's vodka, cardamaro, strawberry shrub, lemon, honey, bitters* 13
- H&L OLD FASHIONED 13

RED & WHITE WINES

- WEEKLY WHITE A.Q.
- ROTATING RED A.Q.
- CAVA *Jane Ventura* 12/52
- SPARKLING ROSÉ *Brendel* 16/64
- ROSÉ *Josie* 12/52
- ROSADO *Glup!* 12/52
- PEDRO XIMENEZ *Mayu* 9/38
- SAUVIGNON BLANC *Daou* 10/42
- PINOT GRIS *Etude* 10/42
- CHARDONNAY *Optik* 14/56
- ALBARIÑO *Monte Pio Ledes* 16/64
- PINOT NOIR *J. Wilkes* 13/56
- CHILLED BLEND *Tessier Soul Love* 12/52
- PRIORAT *Ritme* 12/52
- CARMENERE *Casa Silva* 11/45
- CABERNET SAUVIGNON *Finca Decero* 12/52

BEER SELECTION *See Server for Draft Beer Selection*

CANNED BEERS

- TECATE 4
- MOOSE DROOL BROWN ALE *Big Sky Brewing* 5.5
- MONTUCKY COLD SNACKS 4
- DALE'S PALE ALE 5.5
- THE DANKSTER DIPA *Lead Dog Brewing* 16oz 9
- COSMIC BLUEBERRY CIDER *2 Towns Cider* 8
- VICE SOUR *Wild Barrel* 16oz 11