



SMALL PLATES

GARLIC SHRIMP 11

garlic infused olive oil, fresno chile, lemon

TATER TOTS 10

avocado ranch, chives

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

MONTEREY CALAMARI (N) 18

fregola, calabrian chile butter, arugula, pesto

GRILLED BROCCOLINI (N) (V) 10

lemon, benne seed salsa secca

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)

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

ROCKFISH 32

summer beans, sweet and sour peppers, castelvetrano olive tapenade

SUMMER SQUASH PAPPARDELLE 24

gold bar squash, squash blossoms, basil, parmigiano reggiano

BRICK CHICKEN 25

creamed corn, roasted maitakes, chicken jus

JAPANESE EGGPLANT (V) 20

tempura-battered, sweet garlic puree, puffed quinoa, jimmy nardello peppers, cilantro

SKIRT STEAK 34

prime skirt steak, grilled garden salsa

KIDS MENU

CHEESE PIZZA 10

PASTA choice of red sauce or butter & cheese • 10

CHICKEN LITTLE roasted chicken breast and vegetables • 10

GRILLED CHEESE 10

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

HOW YA LIKE THEM APPLES? *calvados, applejack, PX sherry, apple cider, angostura bitters* 12

PRACTICAL MAGIC *Tito's Vodka, spiced pear, house made falernum, honey, lemon* 12

RUMBLE IN THE BRONX *Patron Silver, cucumber, Szechuan pepper, demerara, lemon* 12

GOLDENEYE *bourbon, turmeric, honey, Benedictine, lemon* 13

FEAR & LOATHING *mezcal, dry vermouth, rosemary, Becherovka, orange bitters* 13

FROM DUSK TILL DAWN *beet-infused brandy, rye, sweet vermouth, thai basil liqueur* 12

H&L G&T *JJ Pfister Gin, pineapple tonic, dehydrated lime* 12

H&L OLD FASHIONED 13



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

RED & WHITE WINES

WEEKLY WHITE A.Q.

ROTATING RED A.Q.

CAVA *Jane Ventura* 12/52

SPARKLING ROSÉ *Luc Belaire* 14/56

ROSÉ *Josie* 12/52

ROSADO *Glup!* 12/52

SAUVIGNON BLANC *Daou* 10/42

PINOT GRIS *Etude* 10/42

CHARDONNAY *Alpha Omega Two2* 15/60

ALBARIÑO *Monte Pio "O Conto"* 12/52

PINOT NOIR *Anthill* 15/60

CHILLED BLEND *Tessier Soul Love* 12/52

PRIORAT *Ritme* 12/52

RIOJA *El Coto* 9/38

ZINFANDEL *Easton* 12/52

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

MIAMI HEIST DIPA *Liquid Gravity Brewing Co.* 16oz 9

COSMIC BLUEBERRY CIDER *2 Towns Cider* 8

VICE SOUR *Wild Barrel* 16oz 11