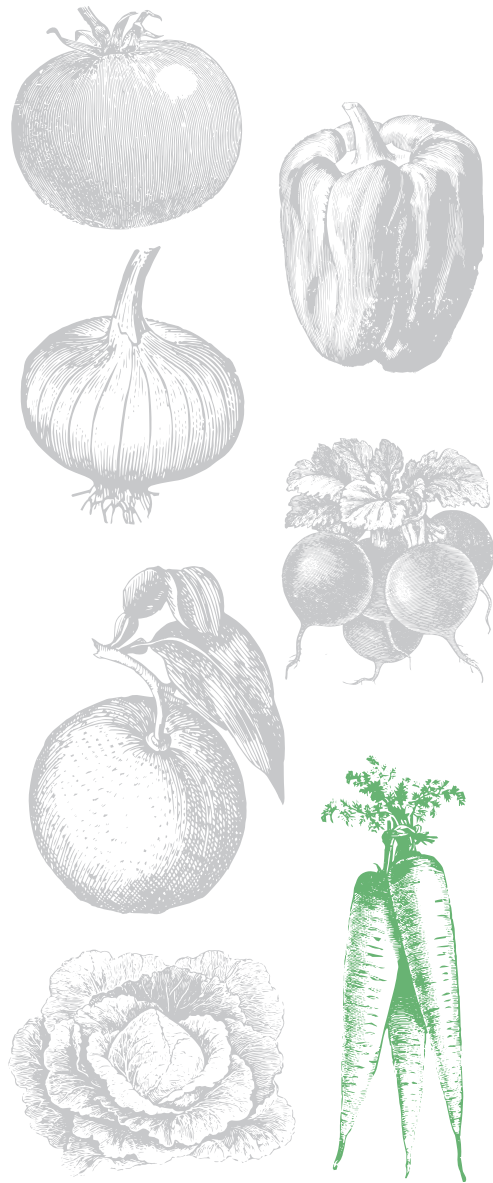




»» Chef Galice Ryan

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 accommodated 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

SMALL PLATES

GARLIC SHRIMP 12

garlic infused olive oil, fresno chile, lemon

TATER TOTS 10

avocado ranch, chives

MIXED GREENS (N) 14

apples, radish, pistachio, goat cheese
sherry-dijon vinaigrette

KALE CAESAR 16

caesar dressing, sourdough breadcrumbs
parmigiano reggiano, lemon
add chicken \$5 • avocado \$3

CHICKEN LIVER TOAST 14

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

ARTICHOKE DIP (N) 18

skillet baked ricotta, artichoke-pistachio pesto, pickled
green garlic, basil, grilled sourdough

GRILLED NANTES CARROTS (N) (V) 14

salsa macha, lemon, breadcrumbs, dill

GRANDMA'S MEATBALLS 15

beef and pork meatballs, San Marzano tomato,
calabrian chile, basil, pecorino

PIZZA

DONNIE 20

tomato sauce, basil, NY style 4 cheese blend

ASPARAGO 20

parmesan, mozzarella, asparagus, black pepper,
chives, egg

PAULY 21

provolone, mozzarella, roasted onions, fennel sausage,
kalamata olives

HOT PIG 21

tomato, mozzarella, sopresatta, basil, hot chile oil

SPICY GRANDMA (V) 18

crushed tomato, garlic, calabrian chiles, grated kalamata
olive, basil (no cheese)

PIZZA ADD-ONS

+2 onion, olives, arugula, anchovy, pickled hot peppers
+3 sopresatta, fennel sausage, egg

Dinner | Spring 2024 <<

ENTREES

FRIED CHICKEN SANDWICH 17

pickles, savoy cabbage slaw, hot sauce

IMPOSSIBLE BURGER (N) (V) 18

smoked almond mayo, iceberg lettuce, pickles,
red onion marmalade on a sourdough bun

H&L DOUBLE CHEDDAR BURGER 18

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

JERK CAULIFLOWER (N) (V) 25

roasted cauliflower, raisins, pine nuts, watercress

OXTAIL CAVATELLI 28

Semolina cavatelli, braised oxtail ragu, basil,
pecorino romano

BRICK CHICKEN 29

whey polenta, maitake mushrooms, spring onions, fava
beans, marsala jus

BLACK COD 36

leeks, yukon gold potatoes, swiss chard, green garlic butter

SHEPHERD'S PIE 35

braised Superior Farms lamb, English peas, carrots, mint,
dutchess potatoes

KIDS MENU

CHEESE PIZZA 13

PASTA choice of red sauce or butter & cheese 10

ROCKY'S CHICKEN TENDERS

buttermilk marinade, served with french fries 13

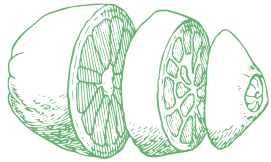
GRILLED CHEESE

served with fries 12

CHEESEBURGER

pickles, served with fries 12

HOOK & LADDER
MANUFACTURING COMPANY



RED & WHITE WINES

WEEKLY WHITE A.Q.
ROTATING RED A.Q.
PET NAT BRUT Donkey & Goat 15/62
SPARKLING ROSÉ Alta Vista 12/52
PINOT GRIS Vireton Archery Summit 12/52
BORDEAUX BLANC Chateau La Freynelle 12/52
MARSANNE Coursodon Saint Joseph 11/45
CHARDONNAY Stags' Leap 16/68
RIESLING Fritz Willi 11/45
BEAUJOLAIS-VILLAGES Chateau de Varennes 12/52
CÔTES DU RHÔNE E. Guigal 13/54
CABERNET FRANC Le Monde 12/52
TEMPRANILLO Tinto Rey 12/52
SANGIOVESE Collemattoni 13/54
CABERNET BLEND Terra Gratia 18/74

DINNER COCKTAILS

THE GRASSY KNOLL sake, St. Germain, dry vermouth, citrus, honey 13
BIRDS AREN'T REAL Santa Teresa rum, miso brown sugar, lime, banana 13
WATER FOR LIZARD PEOPLE cognac, meyer lemon, lemongrass, orange 14
THE ROSWELL SAUCER Tito's vodka, lillet blanc, kiwi, lemon, absinthe 13
PAUL IS DEAD rye, Campari, cocchi americano, grapefruit shrub 13
TUPAC IS ALIVE mezcal, rum, pineapple & chili gomme syrup, lime, orange liqueur 13
THE SATANIC PANIC Patron reposado, lime, agave, ancho reyes, spicy bitters 14
FERMI'S FIZZ gin, orange cream, lemon, lime, sugar, egg white, orange flower water 14
THE BABUSHKA LADY gin, espresso liqueur, Averna, bitters 14
THE SKULL AND BONES SOCIETY mezcal, rosemary, dry vermouth, becherovka, bitters 14
H&L G&T Hornbrook gin, house made passionfruit tonic, dehydrated lime 13
H&L OLD FASHIONED 13
BLANTON'S OLD FASHIONED 18

BEER SELECTION *See Server for Draft Beer Selection*

CANNED BEERS

TECATE 5
MOOSE DROOL BROWN ALE Big Sky Brewing 6
MONTUCKY COLD SNACKS 5
DALE'S PALE ALE 6
ROTATING DIPA 16 oz 11
GRAPEFRUIT HIBISCUS HARD KOMBUCHA Boochcraft 8
COSMIC BLUEBERRY CIDER 2 Towns Cider 8
TAG AND JUG ROSE DU CIDRE 10
VICE SOUR Wild Barrel 16oz 11

NON-ALC/LOW ALC BEVERAGES

SEASONAL SHRUB 4.5
HOUSE-MADE GINGER BEER 4
HOUSE TONIC 4
LAGUNITAS HOP WATER 5