

>> 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- Contain Nuts**

STARTERS

BUTTERMILK BISCUITS 8 salted honev butter

HASH BROWNS 9 harrisa ketchup

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

BRUNCHES

CHILAQUILES 16 corn tortilla chips, spicy tomato sauce, queso fresco cilantro, 2 eggs sunny up ~ add chorizo \$5 • avocado \$3

FRIED FRENCH TOAST 16 *brioche, caramel braised apples*

BREAKFAST BURRITO 15 housemade chorizo, scrambled eggs, hash browns arbol salsa, cheddar

AVOCADO TOAST (N) 15 smashed avocado, poached eggs, salsa macha cilantro, side salad

EGGS ANYWAY 15 2 eggs any way, choice of sausage or porchetta potatoes and toast

PORCHETTA HASH 16 sunny side eggs, rolled and roasted pork belly, yukon gold potatoes, tomatillo salsa

EGGS BENEDICT 17 served with 2 poached eggs, hollandaise brioche, potatoes ~ choice of: porchetta, ham, avocado or smoked salmon +2

LUNCHES

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

IMPOSSIBLE BURGER (N) (V) 18 smoked almond mayo, iceburg lettuce, pickles, red onion marmalade on a sourdough bun

FRIED CHICKEN SANDWICH 17 *pickles, savoy cabbage slaw, hot sauce*

SIDES

PORCHETTA 5 SAUSAGE 5 POTATOES 3 FRUIT 4 AVOCADO 3 TWO EGGS 3

KIDS

LIL SCRAMBLE *two scrambled eggs, bacon and toast 12*

FRENCH TOAST 12

GRILLED CHEESE

served with fries 12

CHEESEBURGER *pickles, served with fries* 12



BRIOCHE TOAST 3



RED & WHITE WINES

WEEKLY WHITE A.Q. **ROTATING RED** A.O. LAMBRUSCO Quercioli 11/45 **CHAMPAGNE** Charles Le Bel 18/74 **ROSÉ** Accenti 13/54 **PINOT GRIS** Vireton Archery Summit 12/52 SAUVINGNON BLANC Stags' Leap 16/68 **MARSANNE** Coursodon Saint Joseph 11/45 CHARDONNAY Kinero 16/68 **RIESLING** *Mt*. *Beautiful* 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

BRUNCH COCKTAILS

MIMOSA orange juice, champagne 8

THERE WILL BE BLOOD black pepper infused vodka, house made bloody mix, pickled vegetables, bacon 12 H&L G&T Hornbrook gin, house made passionfruit tonic, dehydrated lime 13

ICED IRISH COFFEE Irish whiskey, demerara, cold brew, angostura whip cream 13 THE GRASSY KNOLL sake, St. Germain, dry vermouth, citrus, honey 13 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

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 16 oz 11

NON-ALC/LOW ALC BEVERAGES

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

BUBBLE BOARD

AQ

Build your own morning reviver!

A bottle of Sparkling Wine served with a carafe of fresh juice and a carafe of a rotating sparkling cocktail!

