



>> **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

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



RED & WHITE WINES

WEEKLY WHITE A.Q.
ROTATING RED A.Q.
LAMBRUSCO *Quercioli* 11/45
CHAMPAGNE *Charles Le Bel* 18/74
ROSÉ *Accenti* 13/54
PINOT GRIS *Vireton Archery Summit* 12/52
SAUVIGNON 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

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