



>> **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- Contain Nuts

STARTERS

BUTTERMILK BISCUITS 8

salted honey 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, iceberg 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

BRIOCHE TOAST 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



RED & WHITE WINES

WEEKLY WHITE A.Q.
 ROTATING RED A.Q.
 LAMBRUSCO *Quercioli* 11/45
 CHAMPAGNE *Lanson* 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 *Meerlust* 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* 16oz 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!