

>> 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

*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 9

salted honey butter

HASH BROWNS (V) 11

harrisa ketchup

GARDEN LETTUCES (V) 14

shaved radish, zucchini, tarragon, dijon vinaigrette

KALE CAESAR 16

caesar dressing, sourdough breadcrumbs parmigiano reggiano, lemon add chicken \$6 • avocado \$4

BRUNCHES

CHILAQUILES 18

corn tortilla chips, tomato salsa, cotija, radish, cilantro sunny eggs ~ add chorizo \$6 • avocado \$4

FRENCH TOAST 18

caramelized french toast bread pudding, creme anglaise, fresh berries

BREAKFAST BURRITO 17

housemade chorizo, scrambled eggs, hash browns arbol salsa, cheddar

SMOKED SALMON TOAST 18

smashed avocado, smoked salmon, everything spice, pickled onions, 6 minute egg

EGGS ANYWAY 17

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

PORCHETTA HASH 18

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

EGGS BENEDICT 20

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

LUNCHES

H&L DOUBLE CHEDDAR BURGER 20

two grilled patties, special sauce, shaved iceberg and onions on a sesame seed bun

add bacon \$3 • egg \$2 • avocado \$4 • Fresno chili \$2

IMPOSSIBLE BURGER (N) (V) 20

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

FRIED CHICKEN SANDWICH 19

pickles, savoy cabbage slaw, hot sauce

SIDES

PORCHETTA 6 **AVOCADO 4 SAUSAGE** 6 TWO EGGS 4

POTATOES 4 **FRUIT** 5

BRIOCHE TOAST 3

KIDS ITEMS- ALL \$14

LIL SCRAMBLE

two scrambled eggs, bacon and toast

FRENCH TOAST

GRILLED CHEESE

served with fries

CHEESEBURGER

pickles, served with fries

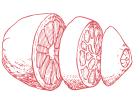


^{*} Served raw or undercooked or contains raw or undercooked ingredients.









RED & WHITE WINES

WEEKLY WHITE A.Q. **ROTATING RED** A.O.

LAMBRUSCO Quercioli 11/45

CHAMPAGNE Lanson 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

PINOT NOIR *American Recordings* 15/64

CABERNET FRANC Le Monde 12/52

TEMPRANILLO *Tinto Rey* 12/52

SANGIOVESE Collemattoni 13/54

CABERNET BLEND Meerlust 18/74



Scan and join our Loyalty Program for discounts, birthday rewards and more! 25 points earned at sign-up.

BRUNCH COCKTAILS

MIMOSA orange juice, champagne 10

THERE WILL BE BLOOD black pepper infused vodka, house made bloody mix, pickled vegetables, bacon 14

H&L G&T gin, house made guava tonic, lime 13

ICED IRISH COFFEE *Irish whiskey, demerara, cold brew, angostura whip cream* 13

THE BONEYARD rum, house made horchata, allspice dram 13

THE LYCHEE BOARD white rum, lychee, lillet blanc, sea salt, lavender 13

THE GREAT DALMUTI Patron reposado, lime, agave, ancho reyes, spicy bitters 13

TICKET TO RIDE bourbon, peach, honey, lemon 13

LOTERIA tequila reposado, cucumber, aloe, lime 14

BEER SELECTION See Server for Draft Beer Selection

CANNED BEERS

TECATE 5

MOOSE DROOL BROWN ALE Big Sky Brewing 7

MONTUCKY COLD SNACKS 5

DALE'S PALE ALE 7

ROTATING DIPA 16 oz 12

GRAPEFRUIT HIBISCUS HARD KOMBUCHA Boochcraft 10

COSMIC BLUEBERRY CIDER 2 Towns Cider 9

TAG AND JUG ROSE DU CIDRE 11

VICE SOUR Wild Barrel 16oz 12

NON-ALC/LOW ALC BEVERAGES

SEASONAL SHRUB 4.5 **HOUSE-MADE GINGER BEER** 4 **HOUSE TONIC** 4

ATHLETIC RUN WILD IPA 6

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!

