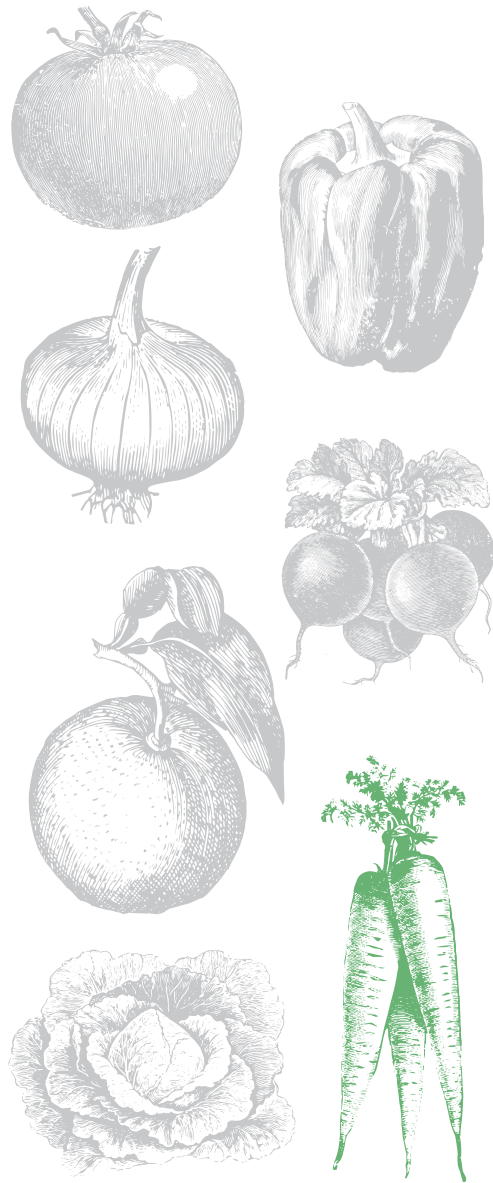




»» Chef Galice Ryan

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 14

garlic infused olive oil, fresno chile, lemon

TATER TOTS 12

avocado ranch, chives

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

CHICKEN LIVER TOAST 15

pan fried country bread, chicken liver mousse

chives, cherry mostarda

OVEN BAKED RICOTTA 19

housemade ricotta, slow roasted cherry tomatoes, basil,

urfa chile, grilled Camina bakery 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 22

tomato sauce, basil, NY style 4 cheese blend

TONI BOLONEY (N) 22

mozzarella, provolone, shaved onion, pistachio,

mortadella, arugula

PAULY 23

provolone, mozzarella, roasted onions, fennel sausage,

kalamata olives

HOT PIG 23

tomato, mozzarella, sopresatta, basil, hot chile oil

SPICY GRANDMA (V) 20

crushed tomato, garlic, calabrian chiles, grated kalamata

olive, basil (no cheese)

PIZZA ADD-ONS

+3 onion, olives, arugula, anchovy, pickled hot peppers

+4 sopresatta, fennel sausage, egg

Dinner | Summer 2024 <<

ENTREES

FRIED CHICKEN SANDWICH 19

pickles, savoy cabbage slaw, hot sauce

HEIRLOOM TOMATO SANDWICH (V) 20

Root 64 heirloom tomatoes, cucumber, avocado, pickled

watermelon radish and sprouts on Matt's Ciabatta

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

GRILLED EGGPLANT (N) (V) 24

grilled Listada eggplant, smoked almond romesco,

preserved lemon, salsa verde, mustard greens

DIXON LAMB CAVATELLI 30

Superior Farms lamb ragu, calabrian chile, mint, pecorino

BRICK CHICKEN 31

whey polenta, dandelion greens, maitake mushrooms,

chicken jus

ROASTED HALIBUT (N) 36

basil pesto, summer squash, fregola, capers, calabrian

chile butter, roasted cherry tomato salsa

RIBEYE 56

fingerling potatoes, caramelized onions, watercress, green

peppercorn butter

KIDS ITEMS

CHEESE PIZZA 14

PASTA

choice of butter & cheese 10

or red sauce 12

ROCKY'S CHICKEN TENDERS

buttermilk marinade, served with french fries 14

GRILLED CHEESE

served with fries 14

CHEESEBURGER

HOO & LADDER
MANUFACTURING COMPANY



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
 CHENIN BLANC *Raatz* 11/45
 CHARDONNAY *Kinero* 16/68
 RIESLING *Mt. Beautiful* 11/45
 BEAUJOLAIS-VILLAGES *Chateau de Varennes* 12/52
 PINOT NOIR *American Recordings* 15/64
 GUARNACCIO / PERRICONE *Tenuta Regaleali* 13/54
 TEMPRANILLO *Tinto Rey* 12/52
 SANGIOVESE *Collemattoni* 13/54
 CABERNET SAUVIGNON *Marietta Armé* 18/78



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

DINNER COCKTAILS

BANANAGRAMS *rum, miso brown sugar, lime, banana* 13
 TICKET TO RIDE *bourbon, peach, honey, lemon* 13
 LOTERIA *tequila reposado, cucumber, aloe, lime* 14
 THE LYCHEE BOARD *white rum, lychee, lillet blanc, sea salt, lavender* 13
 THE GREAT DALMUTI *Patron reposado, lime, agave, ancho reyes, spicy bitters* 13
 SCRABBLED *Hornbrook gin, raspberry, lemon, egg white* 14
 SUDOKU *parmesan fat washed Tito's vodka, Japanese melon liqueur, lemon* 13
 MISS SCARLET *mezcal, strawberry & black pepper shrub, Campari, Brucato Chaparral, lime* 13
 THE BONEYARD *rum, house made horchata, allspice dram* 13
 HI-HO CHERRY-O! *rye, absinthe, cherry, basil* 14
 NEW YORK AVENUE *rye, sweet vermouth, St. Agrestis Paradiso, luxardo maraschino, bitters* 14
 H&L G&T *gin, house made guava tonic, lime* 13
 H&L OLD FASHIONED 14
 BLANTON'S OLD FASHIONED 18

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