

STARTERS

CINNAMON BUNS (N) 10

brioche cinnamon buns, brown sugar-pecan filling

TATOR TOTS (V) 11

harrisa ketchup, chives

GARDEN LETTUCES (V) (N) 14

fennel, strawberries, pistachio, honey dijon vinaigrette, radishes

KALE CAESAR* 16

caesar dressing, sourdough breadcrumbs
parmigiano reggiano, lemon

add chicken \$6 • avocado \$4

BURRATA 19

heirloom tomatoes, basil, sherry gastrique, toasted camina sourdough

BRUNCHES

FRENCH TOAST 18

caramelized french toast bread pudding, creme anglaise, fresh berries

HAM AND CHEESE OMELETTE 17

3 egg omelette*, spinach, gruyere, Smithfield Ham, petite salad

SALMON LATKE 20

potato latke, smoked salmon, greek yogurt, red onion, capers,
poached eggs*

PORCHETTA HASH 18

roasted porchetta, yukon gold potatoes, poblano peppers,
salsa verde, sunny eggs*

EGGS BENEDICT 20

Smithfield Ham, english muffins and poached eggs* with hollandaise
and potatoes

SALMON BENEDICT 22

sushi grade smoked salmon, english muffins and poached eggs*
with hollandaise and potatoes

BREAKFAST BURRITO 17

housemade chorizo, scrambled eggs, house-made tots,
cheddar, arbol salsa

H&L 2 EGG BREAKFAST 17

* 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.

Sales Tax will be added to the price of all food and beverage items
served. A 3% 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. An auto gratuity of 18% will be applied to
parties of 8 or more.

V- Vegan N - Contains Nuts



LUNCHES

HOOK BURGER* 22

6oz Piedmontese Beef patty, heirloom tomato, local lettuce,
grilled onions, house-made pickles, hook sauce, sesame seed bun ,
choice of cheese

add bacon \$3 • egg* \$2 • avocado \$4 • Fresno chili \$2
substitute Impossible patty \$2

FRIED CHICKEN SANDWICH* 20

buttermilk marinated chicken thigh, cabbage slaw, dill pickles and hot
sauce on a Martin's potato roll

GRILLED CHICKEN KOFTA (N) 21

chicken skewers, baby beets, pistachio, arugula and garlic yogurt

SIDES

APPLEWOOD SMOKED BACON 6

HOUSEMADE MAPLE SAUSAGE 6

ROASTED POTATOES 4

FRESH FRUIT 5

SLICED AVOCADO 4

TWO EGGS, ANY WAY 4

ENGLISH MUFFIN 3

KIDS ITEMS- ALL \$10

LIL SCRAMBLE

two scrambled eggs, bacon and toast

FRENCH TOAST

GRILLED CHEESE

served with fries

CHEESEBURGER

pickles, served with fries



CLASSICS

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

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

HOUSE RANCH WATER *tequila, soda water* 10

OLD FASHIONED *bourbon, sugar, bitters* 14

GIN AND TONIC *gin, pineapple tonic* 13

EH TAYLOR RYE MANHATTAN *rye, bitters, sweet vermouth* 20

OLD CUBAN *rum blend, lime, simple syrup, mint, agostura, sparkling wine* 12

SIGNATURES

ALL THAT SHE WANTS IS ANOTHER BASIL (1992) *vodka, grapefruit, basil, sugar, absinthe, brut* 12

GINIE IN A BOTTLE (1999) *gin, blackberry mint cordial, blackberry sour foam* 14

THE BIG MAMMA THANG (1996) *bourbon, honeyed blood orange, lemon, almond syrup, lillet, soda water, brut* 12

STRAW...BABY ONE MORE TIME (1999) *tequila, sweetened condensed milk, strawberry, lime, cinnamon sugar rim* 14

MO' MEZCAL MO' FLOWERS (1997) *mezcal, coconut cream, lemon sugar, lavender,*

SPARKLING

STANDFORD *Brut* 8/32

BRUT ROSÉ *Grand C* 16/68

WHITE

ROSÉ *Chateau de Campuget* 10/42

ALVARINHO *Graça da Pedra* 11/45

CHENIN BLANC *Mulderbosch* 11/45

SAUVIGNON BLANC *Daou* 12/52

CHARDONNAY *Fess Parker* 16/64

RED

PINOT NOIR *Eden Rift* 15/50

RED BLEND *Barossa Valley Estate* 11/45

CORVINA *Cesari* 12/52

TEMPRANILLO *Tinto Rey* 12/52

CABERNET SAUVIGNON *Twenty Acres* 14/58

BEER SELECTION *See Server for Draft Beer Selection*

CANNED BEERS

HEN HOUSE INCREDIBLE IPA 7

ALTAMONT HELLA HOPPY DOUBLE IPA 16 oz 12

DALE'S PALE ALE 7

RAINIER 16 oz 6

MOOSE DROOL BROWN ALE *Big Sky Brewing* 7

BLUEBERRY CIDER *2 Towns Cider* 9

HARD KOMBUCHA *Boochcraft* 10

GUAVA SOUR *Morgan Territory* 16 oz 12

NON-ALC/LOW ALC BEVERAGES

STRAWBERRY SHRUB 4.5

MOCKARENA (1995) *Agave spirit, apartivo, pineapple, ginger beer, lime* 12

WANNABE (1995) *Agave spirit, mango, lime, agave* 12

HOUSE-MADE GINGER BEER 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

