STARTERS

CINNAMON BUNS (N) 10

brioche cinnamon buns, brown sugar-pecan filling

TATER TOTS (V) 11

avocado ranch, chives

GARDEN LETTUCES (V) (N) 16

pears and apples, shaved fennel, pinenuts, sherry vinaigrette

FALL SALAD (N) 18

mixed chicories, mandarin dressing, candied walnuts, cotija cheese

KALE CAESAR* 18

caesar dressing, sourdough breadcrumbs, parmigiano reggiano, lemon add chicken \$7 • avocado \$4 • salmon \$14

BURRATA 19

heirloom tomatoes, basil, sherry gastrique, toasted camina sourdough

BRUNCHES

FRENCH TOAST 18

caramelized french toast bread pudding, creme anglaise, fresh berries

H&L TWO EGG BREAKFAST 17

2 eggs any way, choice of meat, potatoes and English muffin

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, p poached eggs*

PORK BELLY HASH 18

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

EGGS BENEDICT* 20

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

SALMON BENEDICT 22

smoked salmon, english muffins, poached eggs, hollandaise, potatoes

BREAKFAST BURRITO 17

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

COUNTRY FRIED PORK 20

country potatoes, sausage gravy, two eggs any style

CHICKEN AND WAFFLES 18

Belgian style waffle, crispy chicken, spicy maple syrup, whipped butter

CHILE VERDE BREAKFAST BURRITO 17

braised pork chile verde, scrambled eggs, house-made tots, cheddar cheese







LUNCHES

HOOK BURGER* 22

beef patty, local lettuce, grilled onions, house-made pickles, hook sauce, sesame seed bun , white cheddar

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

FRIED CHICKEN SANDWICH* 20

garlic chili crisp, lemon honey, aioli, kimchi

PULLED PORK SANDWICH 18

braised pork, roasted peppers, pickles, Alabama white sauce

SIDES

APPLEWOOD SMOKED BACON 6 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

caramelized french toast bread pudding, creme anglaise, fresh berries

CHEESEBURGER

pickles, served with fries

* 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





REMIXES

BLOODY MARY black pepper infused vodka, house made bloody mix, pickled vegetables, bacon 14

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

PUMPKIN SPICE ESPRESSO MARTINI vodka, Kahlúa, cold brew, house made pumpkin spice syrup 14

GIN AND TONIC gin, Hook and Ladder pomegranate tonic 13

EH TAYLOR RYE MANHATTAN rye, bitters, sweet vermouth 20

MULLED WINE wine, cinnamon, anise star, cloves, orange, apple, sugar 11

COCKTAILS

ORANGE YA GLAD YOU'RE MY RYE rye,

orange-sage shrub, club soda 11

SHERRING IS CARING sherry, tequila, Amaro Averna, pomegranate juice, lime sour foam 14

A MUCHO MERRY MANZANA apple infused tequila, house made green apple cordial, lime, caramel rim with salted cinnamon sugar 13

ROOT & RISE carrot infused gin, yellow chartreuse, carrot juice, ginger turmeric syrup, cayenne sugar rim 16
RUHM-PUM-PUM-PUM light rum, Demerara

River rum, Amaro Averna,, maple, orange bitters, lemon expression 14

MENTE' BE cognac, crème de menthe, chocolate bitters 13 FIG AROUND AND FIND OUT scotch, amaretto, cardamaro, house made fig lemon syrup 14

CHANNEL 24 Weller 12, pimento dram, lime, angostura bitters, orange expression 16



SPARKLING

STANDFORD Brut 8/32

WHITE

ROSÉ La Plage 12/46

NEW ZEALAND SAUVIGNON BLANC

The Crossing 10/35

CHARDONNAY Donkey & Goat (Anderson Valley) 16/59

RED

PINOT NOIR Eden Rift 15/50

TEMPRANILLO Tinto Rey 12/48

CABERNET Serial 14/50

CABERNET SAUVIGNON Desparada Dress Maker

7 Vintage Sol Era Style 150

CABERNET SAUVIGNON 2018 Dunn Vineyards 200

BEER SELECTION See Server for Draft Beer Selection

BOTTLED BEERS

COORS LIGHTS 6

CANNED BEERS

MODELO 5

MOOSE DROOL BROWN ALE Big Sky Brewing 7

BARRELHOUSE BREW Big Sur DIPA 8

THE PENSKE FILE PALE ALE Faction Brewing 7

ALVARADO STREET BREW Octoberfest Märzen (16oz) 9

TOUCHSTONE BREWING *Elvis Leg WCIPA* (160z) 9

HUCKLEBERRY CIDER 2 Towns Cider 9

HARD KOMBUCHA Boochcraft 10

SOUR *Morgan Territory* (16 oz) 10

NON-ALCOHOLIC BEVERAGES

PUMPKIN SPICE COFFEE (HOT OR ICED) 5
HOUSEMADE SHRUB 5
HOUSE-MADE GINGER BEER 5
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



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