

STARTERS

Brunch | Spring 2026 >>

CINNAMON BUNS (N) 10

brioche cinnamon buns, brown sugar-pecan filling

TATER TOTS 11

avocado ranch, chives

TATER TOT PAVÉ 12

Tsar Nicoulai caviar, crème fraîche, chives

GARDEN LETTUCES (V) 16

asparagus, snap peas, nantes carrots, radishes, crispy onions, charred spring onion vinaigrette

KALE CAESAR* 18

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

BRUNCHES

CAVIAR & 3 EGG SOFT SCRAMBLE* 16

creme fraiche, Tsar Nicoulai caviar, grilled Camina bread

CORNED BEEF HASH 18

diced corned beef, onions, yukon gold potatoes, Russian dressing, two eggs any style

FRENCH TOAST 18

Camina pain de mie, egg custard, maple syrup mascarpone, seasonal fruit

H&L TWO EGG BREAKFAST 17

2 eggs any way, choice of meat, potatoes & english muffin*

HAM & 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**

PORK BELLY HASH 18

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

EGGS BENEDICT* 20

Smithfield Ham, english muffins & poached eggs, hollandaise, potatoes*

SALMON BENEDICT 22

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

BREAKFAST BURRITO 17

house made sausage, scrambled eggs, house made tots, cheddar, arbol salsa*

COUNTRY FRIED PORK 20

country potatoes, sausage gravy, two eggs any style*

CHICKEN & 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

V- Vegan N - Contains Nuts

* 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.



LUNCHES

HOOK BURGER* 22

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

add bacon +3 • egg* +2 • avocado +4 • sub Impossible patty +2

FRIED CHICKEN SANDWICH* 20

garlic chili crisp, lemon honey, aioli, kimchi

CRAB & SHRIMP LOUIE SALAD 18

6 minute egg, avocado mousse, iceberg lettuce, remoulade

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

LIL SCRAMBLE 10

two scrambled eggs, bacon & toast

CHEESEBURGER 10

pickles, served with fries

A 3% Kitchen Equity Share is added to all checks.

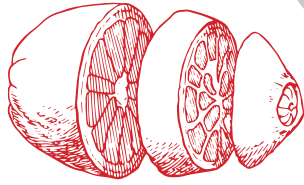
This charge supports equitable compensation for our back-of-house team

We can accommodate up to 4 separate checks -or- 4 forms of payment. Please ask your server.

An auto gratuity of 18% will be applied to parties of 8 or more.

Sales Tax will be added to the price of all food and beverage items served.

HOOK & LADDER
MANUFACTURING COMPANY



HOUSE STAPLES

BLOODY MARY

vodka, house made bloody mix, bacon 14

ICED IRISH COFFEE

Irish whiskey, demerara, cold brew, fresh whipped cream (served hot or iced) 13

VELVET HIVE ESPRESSO MARTINI

vodka, Kahula, Camellia cold brew, honey, lavender bitters, lavender aromatic 14

VELVET HIVE No.2

vodka, Kahlúa, Camellia cold brew, honey, lavender bitters, lavender aromatic, topped with a honey cold foam (Hot or Iced) 14

H&L GIN & TONIC

gin, Hook & Ladder raspberry rose tonic 13

H&L PALOMA

blanco tequila, fresh grapefruit cordial, seltzer, salt rim 14

H&L OLD MANHATTAN

staff pick whiskey, sweet vermouth & Angostura, served up with a lemon twist or cherry 14

SUNDAY BEST 30

a bottle of sparkling wine and choice of juice ~ orange juice, cranberry, pineapple, grapefruit

COCKTAILS

RASPBERRY BERET

house made raspberry & rose cordial, sparkling wine 11

THAT ONE TIME IN CABO

cilantro infused tequila, verde agua fresca (cucumber, ginger, lime, jalapeño) 13

MEET ME AT MIDNIGHT

blonde jamaican rum, toasted coconut, Campari, sweet vermouth, coffee liqueur, mole bitters 15

SERENI-TEA

rye, scotch, peach liqueur, jasmine green tea, orgeat, lemon, layer of sweet cream 14 *add peach popping boba +1*

SMOKING GUN

rye, coffee liqueur, burnt orange bitters, orange blossom water, torched orange aromatic 14

MENTE' BE

cognac, Rittenhouse Rye, creme de menthe, chocolate bitters 13

SPARKLING

LUMASSINA FRIZZANTE PUNTA CRENA

2024 Colline Savonesi, Liguria Italy 16/64

BRUT ROSÉ ALMACITA

NV Rosé of Pinot Noir, Valle de Uco Argentina 13/52

CHAMPAGNE PHILIPPE FONTAINE

NV Blanc de Noirs, Balnot-Sur-Laignes France (375ml) 42

WHITE

ROSÉ OF GARNACHA MUGA

2024 Rioja Spain 12/48

SAUVIGNON BLANC QUIVERA FIG TREE VINEYARD

2023 Dry Creek Valley, North Coast CA 17/68

CHENIN BLANC HAARMAYER WINE CELLARS

2025 "St. Rey" Sutter Ranch Vineyard, Clarksburg CA 12/48

CHARDONNAY SPARKMAN "Kindred"

2024 Columbia Valley, WA NJ 15/60

RIESLING KABINETT MARGARETHENHOF

2023 (Off-Dry) Ayl a.d. Saar, Mosel Germany 16/64

RED

GAMAY NOIR DM. LES FINES GRAVES

2023 Moulin-à-Vent, Beaujolais France 17/68

MONASTRELL OLIVARES

2023 "Altos de la Hoya" Jumilla Spain 10/40

CABERNET FRANC CHATEAU DE COULAINÉ

2024 Chinon, Loire Valley France 16/64

CABERNET SAUVIGNON MACULAN

2021 "Palazzotto", Breganze Italy 19/76

BEER SELECTION

See Server for Draft Beer Selection

BOTTLED & CANNED

PERONI (bottle) 6.5

MOOSE DROOL BROWN ALE Big Sky Brewing 6.5

HARD KOMBUCHA Boochcraft 9

HELLA HOPPY DIPA Altamont Brewing 8.5

COSMIC CIDER Two Towns 9

NON-ALCOHOLIC BEVERAGES

VELVET HIVE COFFEE (Hot or Iced) 6

HOUSE MADE SHRUB 5

HOUSE MADE GINGER BEER 5

OFF BELAY PALE ALE (NA) Touchstone 6

SAN PELLEGRINO 4.5



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25 points earned at sign-up.