

# BRUNCH & LUNCH

FRIDAY-SUNDAY

11AM-3PM

## APPETIZERS

WHIPPED RICOTTA TOAST apricot jam, pine nuts, vin cotto(v)	14
BLACK TRUFFLE SPICY CHICKEN WINGS black 'truffalo' sauce, buttermilk dressing, celery sticks	15
ROASTED PORK BELLY celery root puree, vinegar peppers, fennel pollen(gf)	15
POTATO & PARSNIP SOUP perigord black truffle, miso butter crostini(v)	12

## SALADS & BOWLS

ICEBERG WEDGE roasted tomato, sunflower, banana peppers, shallot, smoked ranch(v)(gf)	13
BABY GEM pecorino, crouton, peppercorn, tarragon 'caesar' dressing(v)	13
COBB SALAD egg, bacon, tomato, cucumber, blue cheese, onion, avocado, red wine vinaigrette(gf)	15
WARM GRAIN BOWL spring vegetables, ancient grains, porcini mushroom vinaigrette (v)	16
ADD SALMON 16, BLACKENED CHICKEN 9, FRIED EGG 9	

## SANDWICHES served with hand cut fries + dressed green salad

BACON EGG AND CHEESE habanero mayo, honey	16
BREAKFAST BURRITO sausage, scrambled egg, pickled peppers, avocado, gouda	17
FRIED CHICKEN dill pickles, house hot sauce, slaw, garlic aioli	17
HOUSE BURGER thick cut bacon, roasted onion, gouda, black garlic aioli, HBC brioche (available vegan)	21

## BENEDICTS served with roasted fingerlings

FLORENTINE spinach & tomato	20
TRUFFLED smoked ham & black truffle	23
ROYALE smoked salmon	25

## MAIN PLATES

FRENCH TOAST hartford baking co. brioche, strawberries, maple syrup	16
SWEET POTATO & BROCCOLI RABE OMELETTE cheddar cheese, dressed green salad(gf)	17
LOBSTER OMELETTE butter poached, mixed mushrooms, cheddar, dressed green salad(gf)	28
SMOKED SALMON PLATTER everything bagel, french onion cream cheese, classic garnishes	25
RIGATONI BOLOGNESE classic ragu, parmigiana	27
SHAKSHUKA spiced tomato sauce, egg, flatbread add avocado +3, add goat cheese +3	22

## SIDES

THICK CUT BACON(gf) 8	BREAKFAST SAUSAGE(gf) 8
TWO EGGS fried or scrambled(gf) 7	HAND CUT FRIES(gf) 7
HBC brioche toast house jam 5	ROASTED FINGERLINGS(gf) 8

(v) vegetarian (gf) gluten free

Timothy East, Chef

Please inform your server of any food allergies or dietary restrictions before placing your order.  
\*This symbol identifies menu items prepared to your liking that may be undercooked or raw or contain undercooked or raw ingredients.  
Thoroughly cooking meats, poultry, seafood, shellfish & eggs reduces the risk of foodborne illness.

# BRUNCH BEVERAGES

## CLASSIC BRUNCH

MIMOSA fresh orange or grapefruit, prosecco	12
BLOODY MARY vodka, house mix	13

## HOUSE BRUNCH COCKTAILS



<b>IRISH COFFEE</b> irish whiskey, demerara, coffee, cream, nutmeg	12
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<b>ESPRESSO MARTINI</b> vanilla vodka, coffee liqueur, victus espresso	14
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<b>LASALLE SPRITZ</b> alpine amaro, grapefruit, prosecco	15
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<b>BASIL-STRAWBERRY RANCH WATER</b> strawberry infused reposado tequila, lime, agave, sparkling water	13
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<b>PRADA MARFA</b> mezcal, rhubarb amaro, passionfruit, lime, licor 43	15
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## COFFEE BAR

IN PARTNERSHIP WITH VICTUS COFFEE

FEATURING VICTORIA, A MEDIUM ROAST BLEND



<b>DOUBLE ESPRESSO</b> 4.5
<b>DRIP COFFEE</b> 4.5
<b>CAPPUCCINO</b> 5
<b>MOCHA</b> 5.5
<b>LATTE</b> 5.5

homemade syrup +1  
madagascar vanilla, brown sugar-cinnamon, inquire about our seasonal flavor!  
oatmilk +0.5