### Snacks
- **Grilled Oysters**: creamed kale, spirulina bread crumb, koji  
  **Price**: $9

- **Shrimp Cocktail**: verjus espuma, cocktail sauce  
  **Price**: $18

- **Buffalo Chicken Wings**: dill pollen ranch  
  **Price**: $12

- **Flatbread**: oyster mushroom, la tur cream, preserved lemon, thyme, apple balsamic  
  **Price**: $14

### Plates
- **Mushroom Omelet**: pickled mushroom, smoked cheddar, farm potatoes  
  **Price**: $14

- **Cardamom French Toast**: farmer's cheese, 'nduja, pistachio, maple  
  **Price**: $15

- **Duck Hash**: fried duck egg, maitake mushroom, spicy ketchup  
  **Price**: $16

- **American Breakfast**: two eggs scrambled, farm potatoes, smoked bacon, hickory sausage  
  **Price**: $16

- **Kale Salad**: blue cheese, cured squash, pumpernickel, warm cider vinaigrette  
  **Price**: $10

- **White Bean Cassoulet**: hickory sausage, preserved tomato, fried hen egg  
  **Price**: $16

- **Fried Chicken Thigh Sandwich**: kombu aioli, gruyere cheese, tomato  
  **Price**: $14

- **The LH Burger**: short rib marmalade, Butterkäse cheese, smoked onion, garlic aioli  
  **Price**: $15

### Sides
- **Farm Potatoes**: herbs & lemon  
  **Quantity**: 6

- **Smoked Bacon**: maple puree  
  **Quantity**: 6

- **Hickory Sausage**: pickled mushroom  
  **Quantity**: 6

- **Multigrain Toast**: butter & jam  
  **Quantity**: 5

### Beverage
- **Coffee**:  
  **Price**: $5

- **Mimosa**:  
  **Price**: $14

- **Bloody Mary**:  
  **Price**: $18

- **Bottomless Mimosa**:  
  **Price**: $35

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- Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order please inform your server if anyone in your party has a food allergy.
- Gratuity of 20% is added to groups of six or more.

**VG** vegan  
**V** vegetarian  

1.05.2019