

JUICE BLENDS

CLEANSE 7

Orange, Pineapple, Beet

SUNRISE 7

Mango, Grapefruit, Orange

WAKE ME UP 7

Carrot, Orange, Ginger, Lime

BREAKFAST BREADS

CROISSANT 6

Jam, Butter

DAILY MUFFIN 6

FRUIT DANISH 6

ENGLISH MUFFIN 5

Jam, Butter

EVERYTHING BAGEL 6

Cream Cheese

LIGHTER FAIRE

GREEK YOGURT + SEASONAL BERRIES ^{V, GF} 12

SEASONAL FRUIT PLATE ^{V, GF} 13

Melon, Berries, Grapes, Banana, Honey Yogurt

OATS + GRAINS

STEEL CUT OATMEAL ^{VG} 13

Brown Sugar, Almond Butter, Seasonal Berries

HOUSE MADE GRANOLA ^V 12

Milk, Seasonal Berries

SMOKED GOUDA GRITS 19

Blackened Shrimp

SIDES

MAPLE PEPPER BACON 8

BREAKFAST SAUSAGE LINKS 8

CRISPY BREAKFAST POTATOES ^V 7

Caramelized Peppers + Onions

HASH BROWNS ^{V, GF} 6

HANDHELDS

AVOCADO TOAST ^V 17

Grilled Sourdough Bread, Goat Cheese, Heirloom Tomatoes, Pepitas, Cage Free Egg

3 MEAT + POTATO BREAKFAST BURRITO 15

Bacon, Sausage, Chorizo, Breakfast Potatoes, Eggs, Cheddar, Salsa

CHICKEN + BISCUIT 17

Buttermilk Battered Fried Chicken Breast, Honey Butter Biscuit, Fried Egg, Pepper Gravy, Hot Sauce

BARBACOA BREAKFAST TACOS 12

Corn or Flour Tortilla, Lime, Cilantro, Caramelized Onion, Avocado

SMOKED SALMON BLT 17

Everything Bagel, Maple Pepper Bacon, Dill Cream Cheese, Heirloom Tomato, Arugula

FAVORITES

STEAK + EGGS ^{GF} 29

Meats By Linz Flat Iron Steak, 2 Eggs Any Way, Breakfast Potatoes, Garlic Butter

STUFFED FRENCH TOAST 19

Cranberry-Apple Compote, Whipped Cream, Bourbon Maple Syrup, Choice of Breakfast Meat

CHICKEN + WAFFLES 21

Buttermilk Battered Fried Chicken Breast, Whipped Butter, Bourbon Maple Syrup

SEASONAL BERRY PANCAKES 17

Whipped Butter, Bourbon Maple Syrup, Choice of Breakfast Meat

BARBACOA POTATO HASH ^{GF} 19

Sweet Potato, Barbacoa, Poblano Pepper, Caramelized Onion, 2 Eggs Cooked Any Way, Salsa

OMELETS

HAM + CHEDDAR ^{GF} 17

Choice of Breakfast Potato, Salsa

SPINACH + EGG WHITE ^{V, GF} 17

Heirloom Tomato, Roasted Mushroom, Goat Cheese, Salsa, Choice of Breakfast Potato

HILL COUNTRY ^{GF} 18

Sausage, Bacon, Chorizo, Roasted Peppers, Onions, Cheddar, Salsa, Choice of Breakfast Potato

BREAKFAST

LAUREL

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ANTIPASTI

SAMBUCA CRAB FONDU 20

Arugula, Calabrian Chili, Focaccia Toast Points

IMPOSSIBLE MEATBALLS ^V 19

San Marzano Tomato Sauce, Fontina Herb Focaccia

CAPONATA BRUSCHETTA ^V 14

Charred Eggplant, Pickled Seasonal Vegetables, Garlic Toast, Micro Salad

CRISPY BRUSSEL SPROUTS ^{V, GF} 15

Lemon Honey, Roasted Pepper Aioli

INSALATA

LAUREL ^{V, GF} 16

Kalera Farms Butter Lettuce, Frisee, Cipollini in Agrodolce, Roasted Apple, Lemon Honey Ricotta, Marcona Almond, Red Wine Vinaigrette

TUSCAN ^{V, GF} 16

Kalera Farms Seasonal Greens, Tuscan Kale, Roasted Peppers, Kalamata Olives, Roasted Mushrooms, Caramelized Onions, Heirloom Tomatoes, Local Goat Cheese, Lemon Herb Vinaigrette

CAESAR ^V 15

Kalera Farms Baby Romaine, Focaccia Croutons, Shaved Parmesan, Creamy Caesar Dressing

PLT 16

Arcadian, Spinach, Crisp Prosciutto, Heirloom Cherry Tomato, Pepperoncini, Shaved Parmesan, Buttermilk Ranch

ADD

Grilled Chicken Breast 9

Chilean Salmon Filet 19

Grilled Shrimp 14

PIZZA

PEPPERONI + SOPRESSATA 21

Laurel Cheese Blend, San Marzano Tomato Sauce, Garlic Oil

SAUSAGE + PEPPERS 19

Spicy Italian Sausage, Chorizo, Caramelized Peppers, Onion, San Marzano Tomato Sauce, Laurel Cheese Blend

TASSO HAM + BLACKENED CHICKEN 22

Creole Tomato Sauce, Peppers, Onions, Mozzarella, Ricotta

SAMBUCA CRAB 22

Sambuca Crab Spread, Balsamic, Arugula, Garlic Oil

MARGHERITA ^V 20

Heirloom Tomato, Garlic Oil, Fresh Mozzarella, Basil, San Marzano Tomato Sauce

MUSHROOM + ONION ^V 21

Seasonal Mushroom Mix, Cipollini in Agrodolce, Garlic Oil, Basil Pesto, Ricotta, Laurel Cheese Blend

PANINI

MEATS BY LINZ STEAKHOUSE BURGER 21

Maple Pepper Bacon, Cheddar, Butter Lettuce, Tomato, Pickle, Onion, Laurel Burger Sauce, Brioche Bun
Choice of Fries or Seasonal Fruit

WAFFLE BATTERED CHICKEN 19

Pressed with Smoked Gouda Cheese, Marinated Tomatoes, Arugula, Maple Aioli, Ciabatta
Choice of Fries or Seasonal Fruit

CHICKEN CACCIATORE SALAD WRAP 18

San Marzano Tomato Braised Chicken, Fresh Mozzarella, Kalamata Olives, Roasted Peppers, Tuscan Kale, Sun Dried Tomato Tortilla
Choice of Fries or Seasonal Fruit

EGGPLANT CAPRESE ^V 18

Pressed with Grilled Eggplant, Fresh Mozzarella, Heirloom Tomato, Arugula, Balsamic Onion Marmalade, Ciabatta
Choice of Fries or Seasonal Fruit

PORCHETTA 19

Pressed with Shaved Pork, Rapine, Fontina, Focaccia, Garlic Mayonnaise
Choice of Fries or Seasonal Fruit

PRIMI + SECONDI

HALIBUT ^{GF} 42

Roasted Summer Squash, Baby Carrot, Asparagus, Herb Citrus Butter

CHICKEN OSSO BUCCO 28

Lemon, Arugula, Heirloom Cherry Tomatoes, Garlic Oil, Rosemary

FETTUCCINE 27

Goat Cheese, Lemon, Arugula, Heirloom Tomato, Shrimp

SPAGHETTI + IMPOSSIBLE MEATBALLS ^V 28

San Marzano Tomato Sauce, Basil

LUNCH

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ANTIPASTI

SAMBUCA CRAB FONDU 20

Arugula, Calabrian Chili, Focaccia Toast Points

SCALLOP CRUDO ^{GF} 29

Fresno Pepper, Green Onion, Citrus, Ginger, White Balsamic Vinegar, Micro Herbs

CROCCANTE SHRIMP FRA DIAVOLO 19

Herb Focaccia Crusted, Spicy Tomato Sauce, Basil, Cipollini in Agrodolce

CAPONATA BRUSCHETTA ^V 14

Charred Eggplant, Pickled Seasonal Vegetables, Garlic Toast, Micro Salad

LAMB ARROSTICINI ^{GF} 17

Rosemary Crumble, Aged Balsamic, Seasonal Pickled Vegetables

IMPOSSIBLE MEATBALLS ^V 19

San Marzano Tomato Sauce, Fontina Herb Focaccia

INSALATA

LAUREL ^{V, GF} 16

Kalera Farms Butter Lettuce, Frisee, Cipollini in Agrodolce, Roasted Apple, Lemon Honey Ricotta, Marcona Almond, Red Wine Vinaigrette

TUSCAN ^{V, GF} 16

Kalera Farms Seasonal Greens, Tuscan Kale, Roasted Peppers, Kalamata Olives, Roasted Mushrooms, Caramelized Onions, Heirloom Tomatoes, Local Goat Cheese, Lemon Herb Vinaigrette

CAESAR ^V 15

Kalera Farms Baby Romaine, Focaccia Croutons, Shaved Parmesan, Creamy Caesar Dressing

small seasonal house salad available upon request

PIZZA

PEPPERONI + SOPRESSATA 21

Laurel Cheese Blend, San Marzano Tomato Sauce, Garlic Oil

SAUSAGE + PEPPERS 19

Spicy Italian Sausage, Chorizo, Caramelized Peppers, Onion, San Marzano Tomato Sauce, Laurel Cheese Blend

TASSO HAM + BLACKENED CHICKEN 22

Creole Tomato Sauce, Peppers, Onions, Mozzarella, Ricotta

SAMBUCA CRAB 22

Sambuca Crab Spread, Balsamic, Arugula, Garlic Oil

MARGHERITA ^V 20

Heirloom Tomato, Garlic Oil, Fresh Mozzarella, Basil, San Marzano Tomato Sauce

MUSHROOM + ONION ^V 21

Seasonal Mushroom Mix, Cipollini in Agrodolce, Garlic Oil, Basil Pesto, Ricotta, Laurel Cheese Blend

PASTAS

GNOCCHI ^V 21

Asparagus, Spring Peas, Cremini, Gorgonzola, Crispy Sage

FETTUCCINI 27

Goat Cheese, Lemon, Arugula, Heirloom Tomato, Shrimp

FUSILLI 23

Spicy Italian Sausage, Olives, Peppers, Spinach, San Marzano Tomato Sauce, Parmesan

FRUTTI DI MARE 36

Scallop, Shrimp, Lobster, Calamari, Linguine, Fennel, Calabrian Chile, Seafood Tomato Broth

PRIMI + SECONDI

VEAL CHOP ^{GF} 55

Heirloom Carrots, Broad Beans, Wine Merchant Sauce

LHA RESERVE NY STRIP 42

Charred Broccolini, Black Garlic Foie Gras Butter

LHA RESERVE BEEF TENDERLOIN 45

Mushroom Ragout, Roasted Cipollini Onion, Thyme Veal Jus

HALIBUT ^{GF} 42

Roasted Summer Squash, Baby Carrot, Asparagus, Herb Citrus Butter

CHILEAN SALMON 35

Fava Bean Succotash, Caramelized Cauliflower Puree

CHICKEN OSSO BUCCO 28

Lemon, Arugula, Heirloom Cherry Tomatoes, Garlic Oil, Rosemary

CONTORNO

LAUREL LOBSTER MAC AND CHEESE 21

Cavatappi, Lobster, Lobster Cheese Sauce, Focaccia Crumbs, Crisp Prosciutto

BROCCOLINI ^{VG} 9

Marcona Almond, Basil

GRILLED ASPARAGUS ^V 8

Sambuca Butter

CARAMELIZED FINGERLING POTATOES ^{VG} 8

Thyme, Lemon Zest, Garlic Oil

BABY CARROT ^V 8

Sage Brown Butter

SPRING RISOTTO ^V 13

Peas, Fava Bean, Broccolini, Parmesan

MEDITERRANEAN RISOTTO 22

Shrimp, Lobster, Calamari, Shellfish Stock, Laurel Cheese Blend

DINNER

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NONNA'S TART ^V 12

Pastry Cream, Lemon, Pine Nuts, Almonds

RICOTTA CAKE ^V 12

Sponge Cake, Ricotta, Pistachio Cream

BOMBOLONI ^V 12

Cream Filled Italian Donuts, Caramel Chocolate Glaze

GELATO ^{V, GF} 9

Vanilla, Chocolate, Seasonal

AFFOGATO ^V 11

Hazelnut Espresso, Waffle Cone, Vanilla Gelato,
Chocolate Cookie Straw

COFFEE SERVICE

CAFFE' 4.50

Normal Espresso, Single Shot
Sugar Cube, Lemon Twist

CAPPUCCINO 6

Espresso, Top with Milk Foam
Sugar Cube, Chocolate Cookie Straw

CAFFE' CON PANNA 6

Espresso, Whipped Cream, Chocolate Cookie Straw

CAFFE' LATTE 6

Espresso, Hot Milk, Chocolate Cookie Straw

CAFFE' LUNGO 4.50

Espresso, Hot Water, Sugar Cube

CAFFE' DOPPIO 6

Double Espresso, Sugar Cube, Lemon Twist

DESSERT

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