LOVE & SALT™

BOOZY & BOTTOMLESS | $22 per person

MIMOSA
ITALIAN GREYHOUND
BLOODY MARY
SANGRIA

min purchase of $15 | no sharing, please! | 2hr limit
mix & match | last order @ 2:30pm | last refill @ 2:55pm

BRUNCH

DELICATA SQUASH & BURRATA **18**
delicata squash, pepitas, fried sage, honey, saba sesame browned butter

SOUFFLÉD SPINACH & HAM OMELETTE **16**
New Orleans style soufflé spinach, applewood smoked ham, cream cheese, Dirty Girl Produce castelfranco radicchio salad

STEAK & EGGS **28**
grilled prime ribeye, roasted potatoes, sunny-side up eggs, rye toast

UGLY DRUM BRISKET HASH **20**
wood smoked brisket, roasted potatoes, roasted root vegetables, cippolini onion Agrodolce, sunny-side up eggs, rye toast

SHAKSHUKA **13**
organic egg, Jimmy Nardello peppers, tomatoes, red onion, garlic, mint, parsley, grilled sourdough

CHILAQUILES **13**
tomatillo salsa, peppadew peppers, red onion, radish, sunny-side up eggs, parmesan
Ugly Drum brisket + 9

TWO EGGS, ALMOST ANY STYLE **5**
Chino Valley Rancher organic eggs

+ THICK CUT MAPLE BACON **3**
+ ROASTED POTATOES **4**
+ HOUSE-MADE CHICKEN SAUSAGE **6**
+ PANCAKE (EACH) **4**
stone fruit marmalade, whipped cream
+ LARDER BAKERY RYE TOAST **4**
house-cultured butter, & stone fruit marmalade
+ CASTELFRANCO RADICCHIO SALAD **7**

CROQUE MADAME **17**
applewood smoked ham & fontina grilled cheese, bechamel, sunny-side up egg, Dirty Girl Produce castelfranco radicchio salad

BREAKFAST SANDWICH **12**
applewood smoked bacon, over easy egg, American cheese, aioli

LOVE & SALT BURGER **14**
single black angus beef patty, caramelized onions, pickles, fontina cheese, tomato aioli, fries, extra patty +6

PROSCIUTTO & PEAR **21**
16 month aged Galloni prosciutto, Asian pears
Bufala mozzarella + 6

SPECK & FIGS **14**
Speck Alto Adige, candy-stripe figs, pine nut serrano vinaigrette

PANCAKE (EACH) **4**
stone fruit marmalade, whipped cream

SIDES

THICK CUT MAPLE BACON (EACH) **3**

ROASTED POTATOES **7**
russet potato, onion, garlic

FETT'UNTA **8**
grilled ciabatta, house-cultured butter & stone fruit marmalade

FRENCH FRIES **7**

SALADS

FREEKEHLICIOUS SALAD **16**
5 grains, 5 herbs, shaved radish, black currants, toasted hazelnuts

SHAVED BLACK KALE **17**
salami, olives, pickled peppers, bread crumbs, ricotta salata

CASTELFRANCO RADICCHIO **16**
Dirty Girl Produce radicchio, shaved pecorino romano, lemon vinaigrette, saba

WOOD OVEN PIZZA

MARGHERITA **18**
fior di latte, DOP San Marzano tomatoes, basil
white anchovies +3 / arugula +4 / prosciutto +6

CHANTERELLE MUSHROOM **24**
taleggio, fontina, roasted garlic, thyme, arugula

ANCHOVY & FRIED CAPER **19**
salted anchovies, fried capers, basil, Calabrian chili, DOP San Marzano tomatoes

AMATRICIANA **23**
La Quercia guanciale, blistered cherry tomatoes, red onion, pecorino

DUCK EGG **23**
pancetta, panna, potato, rosemary, fior di latte, parmesan

SPICY SOPPRESSATA **23**
Calabrian chili, DOP San Marzano tomatoes, fior di latte, oregano

KRIKORIAN SOUTH **24**
Calabrian sausage, fior di latte, fontina, taleggio, parmesan, fried sage, honey

MEAT LOVERS **25**
fior di latte, DOP San Marzano tomatoes, guanciale, pancetta, meatballs, Calabrian sausage, spicy soppressata

SWEETS

BROWN SUGAR PUDDING **10**
whipped cream, cocoa nibs, sea salt

WARM ITALIAN NUTELLA DONUT **5**

CHOCOLATE PEANUT BUTTER CRUNCH **10**
milk chocolate, dark chocolate, peanut butter

@LoveAndSaltLA #loveandsalt
We love food pictures too! Tag us on Instagram

Some of our menu items contain shellfish, gluten, nuts and dairy. Due to our style of service, we cannot promise that any items can be prepared without contact with these allergens

20% service charge will be added to parties of six or more