



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

STONE FRUIT & BURRATA	18
Murray Family Farms peaches, Honey Punch pluots, pistachio & pepita granola, Agrumato	
SOUFFLÉD SPINACH & HAM OMELETTE	16
New Orleans style souffléed 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, roasted 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 & BABY SUMMER SQUASH	21
16 month aged Galloni prosciutto, black & white sesame, brown butter, sumac, lemon Bufala mozzarella + 6	
SPECK & MELON	16
Speck Alto Adige, Weiser Family Farm melons, 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