

**BOOZY & BOTTOMLESS** | \$22 per personMIMOSA
ITALIAN GREYHOUND
BLOODY MARY
SANGRIAmin purchase of \$15 | no sharing, please! | 2hr limit
mix & match | last order @ 2:30pm | last refill @ 2:55pm**BRUNCH****SOUFFLÉD SPINACH & HAM OMELETTE** 16
New Orleans style souffléed spinach, applewood smoked ham, cream cheese, 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
cara cara marmalade, whipped cream
- + LARDER BAKERY RYE TOAST 4
house-cultured butter, & house-made jam
- + CASTELFRANCO RADICCHIO SALAD 7

CROQUE MADAME 17
applewood smoked ham, fontina grilled cheese, bechamel, sunny-side up egg, 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 & ASPARAGUS** 22
16-month aged Galloni prosciutto, hazelnuts, brown butter
Bufala mozzarella + 6**PANCAKE (EACH)** 4
cara cara marmalade, whipped cream**SIDES****THICK CUT MAPLE BACON (EACH)** 3**FETT'UNTA** 6
grilled sourdough, house-cultured butter, house-made jam**FRENCH FRIES** 7**ROASTED POTATOES** 7
russet potato, red onion, garlic**SALADS****FREEKEHLICIOUS SALAD** 15
5 grains, 5 herbs, shaved radish, black currants, toasted hazelnuts**SHAVED BLACK KALE** 16
salami, olives, pickled peppers, bread crumbs, ricotta salata**CASTELFRANCO RADICCHIO** 15
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**HEN OF THE WOODS MUSHROOM** 23
taleggio, fontina, roasted garlic, thyme, arugula**DUCK EGG** 21
pancetta, panna, potato, rosemary, fior di latte, parmesan**SPICY SOPPRESSATA** 24
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**GUANCIALE & JALAPEÑO PESTO** 19
jalapeño pesto, parmesan, radicchio, frisée, toasted almonds**ANCHOVY & FRIED CAPER** 19
salted anchovies, fried capers, basil, Calabrian chili, DOP San Marzano tomatoes**SWEETS****BROWN SUGAR PUDDING** 9
whipped cream, cocoa nibs, sea salt**WARM ITALIAN NUTELLA DONUTS** 9**CHOCOLATE PEANUT BUTTER CRUNCH** 9
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