



**BOOZY & BOTTOMLESS** | \$22 per person

MIMOSA  
 ITALIAN GREYHOUND  
 BLOODY MARY  
 WHITE SANGRIA

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

**BRUNCH**

**SOUFFLÉD SPINACH & HAM OMELETTE** 16  
 souffléed spinach, applewood smoked ham, cream cheese,  
 castelfranco radicchio & pecorino salad

**STEAK & EGGS** 28  
 grilled skirt steak, duck-fat-fried potatoes, sunny-side up eggs,  
 rye toast

**DUCK LEG CONFIT HASH** 18  
 duck leg confit, duck-fat-fried potatoes, roasted root vegetables,  
 cipollini onion agrodolce, sunny-side up eggs, rye toast

**SHAKSHUKA** 13  
 Jimmy Nardello peppers, tomatoes, red onion, garlic, mint,  
 parsley, grilled bread

**CHILAQUILES** 13  
 tomatillo salsa, peppadew peppers, red onion, purple radish  
 sunny side up eggs, parmesan  
 duck confit + 5

**TWO EGGS, ALMOST ANY STYLE** 5  
 Chino valley rancher organic eggs

- + THICK CUT MAPLE BACON 3
- + DUCK-FAT-FRIED POTATOES 4
- + HOUSEMADE CHICKEN SAUSAGE 6
- + RICOTTA PANCAKE (EACH) 4
- housemade frutto di bosco preserves, 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 & pecorino 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, shoestring fries, extra patty +6

**PROSCIUTTO & PEAR** 19  
 16-month aged Galloni prosciutto, seasonal pears  
 buffalo mozzarella + 6

**RICOTTA PANCAKE (EACH)** 4  
 housemade frutto di bosco preserves, whipped cream

**SIDES**

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

**FETT'UNTA** 6  
 grilled ciabatta, house-cultured butter & house-made jam

**FRENCH FRIES** 7  
 spicy buttermilk aioli

**DUCK-FAT-FRIED POTATOES** 7  
 russet potato, duck fat, red onion, garlic

**SALADS**

**FREEKEHLICIOUS** 15  
 5 grains, 5 herbs, shaved radish, black currants,  
 toasted hazelnuts

**SHAVED BLACK KALE** 16  
 salami, olives, pickled peppers, breadcrumbs,  
 ricotta salata

**SIMPLY SHAVED FENNEL** 12  
 parmesan, olive oil, cracked black pepper

**CASTELFRANCO RADICCHIO** 14  
 shaved pecorino, saba

**WOOD OVEN PIZZA**

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

**ROASTED CHANTERELLE** 23  
 taleggio, fontina, roasted garlic, thyme, arugula

**DUCK EGG** 21  
 pancetta, panna, potato, rosemary, mozzarella, parmesan

**SAUSAGE & JIMMY NARDELLO PEPPER** 23  
 house-made Calabrian sausage, Jimmy Nardello peppers,  
 scallion, pecorino

**PEPPERONI** 18  
 fior di latte, DOP San Marzano tomatoes, parmesan


**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 DONUTS** 9  
 Nutella

 @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

18% service charge will be added to parties of six or more