



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

SOUFFLÉD SPINACH & HAM OMELETTE 16
 New Orleans style soufflé 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, cippolini onion agrodolce, sunny-side up eggs, rye toast

SHAKSHUKA 13
 organic egg, roasted 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 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 & 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 cara cara marmalade, whipped cream

SIDES

THICK CUT MAPLE BACON (EACH) 3

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

FRENCH FRIES 7

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

CASTELFRANCO RADICCHIO 15
 shaved pecorino, saba

WOOD OVEN PIZZA

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

ROASTED MUSHROOM 23
 taleggio, fontina, roasted garlic, thyme, arugula

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

KRIKORIAN SOUTH 24
 house-made Calabrian sausage, mozzarella, fontina, taleggio, parmesan, fried sage, honey
 black truffle +30

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 DONUTS 9
 Nutella

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

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