

COFFEE

BATCH (12OZ)	3
ESPRESSO, AMERICANO	3.25
ICED COFFEE	3.50
MACCHIATO	3.75
CORTADO	4
FLAT WHITE CAPPUCCINO	4.25
LATTE	4.75

EXTRAS

EXTRA SHOT 1.50	ICED 0.50
ALMOND, OAT, PISTACHIO MILK 0.75	

MOCHA	5
NUTELLA MOCHA	5.50
HOT CHOCOLATE	4
AUSSIE ICED COFFEE	7

WELLNESS

CHAI LATTE	5
MATCHA LATTE	5
GOLDEN TURMERIC LATTE	5
ORANGE CARROT MOMBUCHA	6.50
KOMBUCHA (BOTTLE)	

TEA

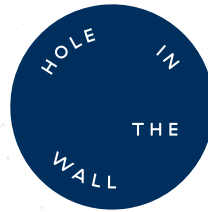
ENGLISH BREAKFAST	3.25
SENCHA GREEN	3.25
CHAMOMILE	3.25
EARL GREY	3.25
LEMONGRASS	3.25
PEPPERMINT	3.25
ICED BLACK ICED BERRY	3.50

SMOOTHIES & JUICE

NUTTY ESPRESSO SMOOTHIE	9
banana, peanut butter, espresso, oat milk	
BREKKIE SMOOTHIE	9
mixed berries, banana, granola, coconut, honey, almond milk	
GREENED OUT SMOOTHIE	9
kale, banana, chia seeds, avocado, coconut, honey, almond milk	

ADD PROTEIN	2
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ORANGE JUICE	6
GRAPEFRUIT	6



HOURS: 9am-10pm | BRUNCH: 9am-4pm | DINNER: 5pm-9:30pm | HAPPY HOUR: 4pm-6pm (M-F)

BRUNCH

AVOCADO SMASH (GFO, VG) | 14
apple, red watercress, feta, sesame crumble on sourdough
ADD:

poached egg +3
bacon (2 pieces) +3

CHILI SCRAMBLED EGGS (GFO) | 17
buttery scramble, green harissa, sambal emulsion, grated parmesan on sourdough
ADD:

avocado +4
bacon (2 pieces) +3

PULLED PORK BENEDICT (GFO) | 19
12 hour slow braised pork, poached eggs, burnt butter hollandaise, beet relish on sourdough
ADD:

bacon (2 pieces) +3

BREKKIE ROLL (GFO) | 16
double smoked bacon, fried egg, murray's white cheddar cheese, arugula, aoli
served with sweet potato fries

SMOKED SALMON LOX TOAST (GFO) | 21
dill cream cheese, pickled onions, capers, poached egg, lemon, on sourdough

MARKET SALAD | 14
tomatoes, avocado, radish, carrot ribbons, feta, lemon vinaigrette, toasted pepitas
ADD:

fried chicken +7
shrimp +8

HOLE IN THE WALL CAESAR | 14
radish, poached egg, parmesan, breadcrumbs, dill
ADD:
fried chicken +7
shrimp +8

WINTER CITRUS YOGURT (GF) | 13
greek yogurt, winter citrus, granola, orange blossom honey, mint

WILD MUSHROOM TOAST (GFO) | 19
whipped feta, pesto, baby kale, lemon, parmesan, chili, poached egg, on sourdough toast
ADD:
bacon (2 pieces) +3

SWEET STUFF

HOLE IN THE WAFFLES | 15
cinnamon roasted apples, mascarpone whipped cream, mint

DAILY BAKED GOODS

ask your server about our daily baked goods

BURGERS & SANDWICHES

THE CHEEZIE BURGER (GFO, VO) | 16
6oz beef patty, double cheese, bibb lettuce, tomato, pickles, ketchup
served with fries

OG BEEF BURGER (GFO, VO) | 18
6oz beef patty, smoked bacon, miso onions, ketchup, double murray's white cheddar cheese
served with fries

IMPOSSIBLY GOOD BURGER (GFO, VO) | 19
impossible patty, murray's white cheddar cheese, grilled onion, lettuce, tomato, avocado, pickles, kewpie mayo
served with fries

FRIED CHICKEN SANDWICH | 18
togarashi seasoned chicken, cabbage staw, aioli
served with fries

PASTA

REGINETTI | 22
shrimp, leek, parsley, garlic, chili, breadcrumbs

RIGATONI BOLOGNESE | 19
bolognese, pomodoro, parmesan

BEERS

DRAFT BEER | 9
HITW lager
montauk wave chaser ipa

CANS | 8
five boroughs tiny juicy ipa
montauk pilsner
graft field day cider rhubarb spritz

SIDES

TOAST, GF TOAST	3	SCRAMBLED EGGS	6	BACON (4 PIECES)	7
POACHED/FRIED EGG	3	FRIES, SWEET POTATO FRIES	6	FRIED CHICKEN, SMOKED	8
AVOCADO	4			SALMON, WAFFLES (2)	

SIGNATURE COCKTAILS | 14

BRAZILIAN SUNRISE

(sun-kissed with optimism)
rum, shochu, passionfruit, grapefruit juice, prosecco

FLYING HIGH

(if a drink could be a really good smooch, this would be it)
mezcal, aperol, amaro, tangerine, lime, spiced pineapple, tamarind

SEASON OF THE SPRITZ

(winter flavors with a summer vibe)
amaro, amontillado sherry, a hint of banana, topped with bubbles

SPIKED COLD BREW

(wake me up before we go-go)
aperol, cardamaro, hole in the wall cold brew, pinch of salt

ARVO DELIGHT

(insert wink emoji)
gin, blood orange, saler's aperitif, blanc vermouth

CLASSIC COCKTAILS | 12

BLOODY MARY

vodka, our spectacular house-made bloody mary mix

MIMOSA

oj, prosecco

ESPRESSO MARTINI

vodka, mr black liqueur, espresso

EL DIABLO

tequila, ginger, lime, ancho chili, blackberry

BEES KNEES

hibiscus infused gin, yuzu, honey, sage

HOLE'D FASHION'D

star ward australian whisky, mr. black, wattle seed bitters, demerara

IRISH-ISH COFFEE

irish whisky, demerara, freshly brewed hole in the wall coffee, cream, chai

WINE

BUBBLES

stellina di notte, prosecco NV 10 | 40

RED

mirrasou pinot noir 10 | 40

ciacci piccolomini d'aragona ateo super tuscan 14 | 56

stag cabernet sauvignon 12 | 48

swick wines, mourvèdre (chilled/organic) 14 | 51

WHITE

domaine pierre martin, sancerre chavignol 14 | 56

lieu dit, chenin blanc (organic) 12 | 48

j vineyards & winery pinot gris 10 | 40

ORANGE

adega de penalva, doa maceration (organic) 14 | 56

ROSÉ

rosehaven rosé 11 | 44

WE ARE A CASHLESS VENUE | PRICES DO NOT INCLUDE SALES TAX

gf = gluten free v = vegan Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. | 20% gratuity is automatically added for groups of 6 or more.