

HSL

BRUNCH - AUGUST 2017

chefs briar handly | drew fuller | max nelson

COLD

KALE MIX 10
strawberry vinaigrette | pine nuts
parmigiano-reggiano

COUSCOUS 8
preserved lemon | grilled broccoli
basil | mint

CHICORIES + BROCCOLINI 10
marcona almonds | dates
sherry vinaigrette

HEARTY

TROUT SALAD 16
fingerling potatoes | local greens
whole grain mustard *

FRIED CHICKEN CHOP SALAD 16
hen egg | whipped ranch
hsl bacon *

BANH MI 15
pork shoulder | baguette | sambal aioli
pickled daikon | greens | fries or kale salad *

HSL BURGER 15
american cheese | pickled red cabbage
tomato jam | fries or kale salad *

BAVETTE STEAK SANDWICH 17
ciabatta | fennel | bleu cheese
arugula | fries or kale salad *

HOT

CINNAMON BUN 5
goat's milk caramel
cream cheese

BUTTERMILK BISCUIT 8
honey butter | peach jam
berries

FRENCH TOAST 12
marcona almond & maple butter
utah cherry syrup

WAFFLE 12
bourbon + bacon butter
vermont maple syrup

FLATBREAD 12
white bean puree | blistered peppers
comté cheese

CAULIFLOWER 10
general tso's style | pickled fresno peppers
sriracha vinaigrette

HEARTY EGGS

AVOCADO TOAST 12
fried egg | burrata
mushroom conserva *

BREAKFAST PIZZA 12
beltex chorizo | burrata
hen egg *

EGGS YOUR STYLE 12
bacon | potato hash
sourdough toast *

EGGS "BENEDICT" 15
blue crab | herb pesto
fried eggs | lobster hollandaise *

SHORT RIB HASH + EGGS 15
cheddar | peppers | chanterelle mushrooms*