

HSL

BRUNCH - JANUARY 14

chefs briar handly | max nelson
igor legname | alex morales

COLD

- ARUGULA** 10
sherry vinaigrette | pine nuts
parmigiano-reggiano
- CHICORIES + BROCCOLINI** 10
marcona almonds | dried dates
sherry vinaigrette
- GRAIN BOWL** 10
coconut jam | pumpkin | apple
beet gel

HEARTY

- GRILLED BRANZINO SALAD** 16
shaved fennel | local greens
pimento vinaigrette
- FRIED CHICKEN CHOP SALAD** 16
hen egg | whipped ranch
hsl bacon
- HSL BURGER** 15
american cheese | pickled red cabbage
tomato jam | fries or salad *
- FRANKS RED HOT PORK SANDWICH** 15
pork shoulder | brioche
fries or salad

HOT

- CINNAMON BUN** 5
cream cheese frosting
- FRENCH TOAST** 12
marcona & maple puree
celery root syrup
- WAFFLE** 12
walnut syrup
brown butter powder
- CAULIFLOWER** 10
general tso's style | pickled fresno peppers
sriracha vinaigrette

HEARTY EGGS

- BISCUIT SANDWICH** 12
fried egg | bacon
cheddar | potatoes or salad
- PORK SOFRITO + EGG TOAST** 12
fried egg | whipped ricotta
market greens | fennel agrodolce
- BREAKFAST PIZZA** 14
lardo | smoked beet pomodoro
egg | potato | alex cheese
- EGGS YOUR STYLE** 12
bacon | potato hash
sourdough toast
- HSL BENEDICT** 15
trout sausage | greens
fried eggs | hollandaise
- DUCK POUTINE** 16
duck confit | gravy | fries
fried eggs | farm cheese

MENU SUBJECT TO CHANGE

*consuming raw or undercooked meats, poultry, seafood
shellfish may increase the risk of foodborne illness