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## BRUNCH – MARCH

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chefs briar handly & max nelson

### COLD

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- ARUGULA + MINER'S LETTUCE** 10  
lemon vinaigrette | pine nuts  
parmigiano-reggiano
- CHICORIES + BROCCOLINI** 10  
marcona almonds | dried dates  
sherry vinaigrette
- GRAIN BOWL** 10  
coconut jam | saffron | apple  
roasted beet

### HEARTY

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- SOUP + SALAD** 13  
butternut bisque | arugula  
sourdough toast
- TOSTADA** 16  
branzino | salsa verde  
tortillas | mexican pickles
- FRIED CHICKEN CHOP SALAD** 16  
fried 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

**ADD EGG TO ANY DISH** 2

### HOT

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- CINNAMON BUN** 5  
cream cheese frosting
- CAULIFLOWER** 10  
general tso's style | pickled fresno peppers  
sriracha vinaigrette
- GRILLED FLATBREAD** 14  
carrot hummus | za'atar spice  
carrot giardiniera

### HEARTY EGGS

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- CHICKEN AND BISCUIT** 16  
fried chicken | biscuit  
sambal honey | fried eggs
- PORK SOFRITO TOAST** 12  
whipped ricotta | fried egg  
market greens | fennel agrodolce
- POUTINE** 12  
chicken confit | fries | cheddar  
fried egg
- HSL BENEDICT** 15  
smoked pork | greens  
fried eggs | hollandaise

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