



BRUNCH | JUNE

CHEFS | briar handly + max nelson

COLD

MIXED GREENS	10
pine nuts parmigiano-reggiano lemon vinaigrette	
CHICORIES + BROCCOLINI	10
marcona almonds dried dates sherry vinaigrette	
ROASTED BEET SALAD	12
poached pears leonora cheese balsamic vinaigrette	
SNAP PEA SALAD	11
orange supremes pea shoots mixed berry vinaigrette	

HEARTY

TOSTADA	16
market fish salsa verde tortillas mexican pickles	
FRIED CHICKEN CHOP SALAD	16
fried egg hsl bacon whipped ranch	
HSL BURGER	15
american cheese tomato jam pickled red cabbage fries or salad	
FRANKS RED HOT PORK SANDWICH	15
pork shoulder brioche fries or salad	
ADD EGG TO ANY DISH	2

HOT

CAULIFLOWER	10
general tso's style pickled fresno peppers sriracha vinaigrette	
GRILLED FLATBREAD	14
red pepper hummus za'atar spice carrot giardiniera	

HEARTY EGGS

CAULIFLOWER	10
general tso's style pickled fresno peppers sriracha vinaigrette	
CHICKEN + BISCUIT	16
fried chicken fried eggs sambal honey housemade biscuit	
POUTINE	12
chicken gravy fried eggs brush creek cheddar french fries	
HSL BENEDICT	15
housemade pork sausage fried eggs greens hollandaise	