



BRUNCH | JULY

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

Pickled cherry | pea shoots
mixed berry vinaigrette

HEARTY

HALIBUT TOSTADA

17

salsa verde | tortillas | mexican pickles
first frost greens

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

CINNAMON BUN

10

Cherry compote | cream cheese frosting

CAULIFLOWER

10

general tso's style | pickled fresno peppers
sriracha vinaigrette

HEARTY EGGS

CHICKEN + BISCUIT

16

fried chicken | fried eggs | sambal honey
housemade biscuit

POUTINE

15

chicken gravy | fried eggs | beehive squeaky cheese
french fries

HSL BENEDICT

15

braised pork | fried eggs
greens | hollandaise

MUSHROOM TOAST

14

HSL sourdough | fried egg
farm cheese

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