



BRUNCH | AUGUST

CHEF | briar handly

COLD

SWEET CORN GAZPACHO 10
sugar snap peas | mint

MARKET GREEN SALAD 10
peanuts | parmigiano-reggiano
lemon vinaigrette

CHICORIES + BROCCOLINI 10
marcona almonds | dried dates
sherry vinaigrette

ROASTED BEET SALAD 12
poached pears | whipped chevre
beet gelee

REGINA PEACH SALAD 12
grilled ranui lettuces | strawberry mostarda

HOT

CINNAMON BUN 10
berry compote | cream cheese frosting

BLISTERED SHISHITO PEPPERS 8
maldon sea salt | lemon | herbs

HSL SOURDOUGH 8
farm cheese | aleppo pepper + citrus honey
house-made sourdough toast

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

FLATBREAD 15
baby bell peppers | turmeric root + carrot hummus

ADD EGG TO ANY DISH 2

HEARTY

MARKET FISH TOSTADA 17
salsa verde | grilled pineapple | 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

HEIRLOOM TOMATO TOAST 14
goats milk bechamel | dijon
truffle oil | opal basil

FRANK'S RED HOT PORK SANDWICH 15
pork shoulder | brioche | apple butter
fries or salad

CHICKEN + BISCUIT 16
fried chicken | fried eggs | sambal honey
house-made biscuit

HSL BENEDICT 15
chorizo + summer vegetable saute | fried eggs
market greens | hollandaise sauce