

HSL

DINNER

chefs briar handly + drew fuller

COLD

SEEDED CRACKER	6
grandma britton's pepper jelly cream cheese mousse herb salad	
CHICORIES + BROCCOLINI	14
marcona almonds dates sherry vinaigrette	
SNAP PEA SALAD	14
basil toasted pine nuts citrus confit rhubarb	
BEEF TARTAR	14
chinese mustard duck egg yolk emulsion micro greens lavosh *	
DUCK LIVER MOUSSE	17
lingonberry gelee crostones roasted grapes *	
MEAT + CHEESE	23
artisanal meats farmstead cheeses pickles condiments *	

HEARTY

MANILA CLAMS	28
bone marrow high life-nettle broth morels merguez sausage sourdough *	
MARKET FISH	31
farro porridge wild arugula pesto mustard seed *	
FRIED CHICKEN	26
curry spiced lentils fava bean puree romanesco *	
PORK SHANK	30
franks red hot smoked apple butter carrots + celery whipped ranch *	
HSL BURGER	15
american cheese pickled red cabbage tomato jam side selection *	
BAVETTE STEAK	30
carrot puree morels fiddlehead ferns fennel gastrique grilled leeks *	

HOT

GRILLED BROCCOLI	11
pickled peppers horseradish vinaigrette hsl bacon candied pumpkin seeds	
CAULIFLOWER	10
general tso's style pickled fresno peppers sriracha vinaigrette	
ASH ROASTED CABBAGE	13
fermented chili romesco croutons manchego cheese	
WILD MUSHROOM TOAST	12
goat's milk ricotta green garlic ranui spinach	
FLATBREAD	12
white bean puree blistered peppers smoked cauliflower compte	

SWEET

SOLSTICE MILK CHOCOLATE TORTE	12
maple parsnip green apple gf	
HONEY CAKE	11
sour cream lime honeycomb cassis	
DURCI CHOCOLATE MOUSSE	12
caramel toasted molasses meringue buttermilk	
TOASTED VANILLA BEAN SUNDAE	9
lemon rhubarb cornmeal cake roasted white chocolate gf	
ICE CREAM	3
olive oil gf chocolate gf	
SORBET	3
pear gf summer raspberry gf	