



HSL

DINNER – AUGUST 2017

chefs briar handly | drew fuller | max nelson

COLD

SEEDED CRACKER	6
grandma britton's pepper jelly cream cheese mousse herb salad	
CHICORIES + BROCCOLINI	14
marcona almonds dates sherry vinaigrette	
BEEF TARTARE	14
chinese mustard hen yolk emulsion micro greens lavosh *	
MEAT + CHEESE	23
artisanal meats farmstead cheeses pickles condiments *	

HEARTY

MARKET FISH	31
farro porridge wild arugula pesto mustard seed *	
FRIED CHICKEN	26
curry spiced lentils squash hearth roasted eggplant *	
PORK SHANK	30
franks red hot apple butter carrots + frisee whipped ranch *	
HSL BURGER	15
american cheese pickled red cabbage tomato jam *	
BAVETTE STEAK	30
roasted red pepper gastrique summer vegetable + flax seed succotash *	

HOT

CHARRED BROCCOLI	11
couscous preserved lemon fines herbs	
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 heirloom tomatoes spinach	
FLATBREAD	12
white bean puree blistered peppers comté	

LIMITED

TREBBIANO	10
'15 zenato lugana, italy	
SEMOLINA CAVATELLI	19
chanterelles porcini blue crab cured hen yolk basil	