

HSL

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## LUNCH AUGUST

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chefs briar handly | drew fuller | max nelson

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### COLD

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- CHICORIES + BROCCOLINI** 10  
marcona almonds | dates  
sherry vinaigrette
- GRILLED HALIBUT TOSTADA** 11  
coriander aioli | fried shallot \*
- BEEF TARTARE** 12  
chinese mustard | egg yolk emulsion  
micro greens | lavosh

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### HEARTY

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- TROUT SALAD** 15  
fingerling potatoes | whole grain mustard  
squash \*
- FRIED CHICKEN CHOP SALAD** 16  
hen egg | whipped ranch  
hsl bacon \*
- BANH MI** 15  
pork shoulder | baguette | sambal aioli  
pickled daikon | greens | side selection \*
- HSL BURGER** 15  
american cheese | pickled red cabbage  
tomato jam | side selection \*
- BAVETTE STEAK SANDWICH** 17  
ciabatta | bleu cheese  
arugula | side selection \*

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### HOT

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- FLATBREAD** 12  
white bean puree | blistered peppers  
smoked cauliflower | comté
- WILD MUSHROOM TOAST** 12  
goat's milk ricotta | heirloom tomatoes  
arugula
- CAULIFLOWER** 10  
general tso's style | pickled fresno peppers  
sriracha vinaigrette
- PIZZA SPECIAL** 10  
\*ask server

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### SIDES

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- KALE SALAD** 6  
strawberry vinaigrette | pine nuts  
parmigiano-reggiano
- COUSCOUS** 6  
preserved lemon | grilled broccoli
- CURRIED LENTILS** 6  
broccolini | lemon vinaigrette
- FRENCH FRIES** 6  
dijonaise

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