



LUNCH | subject to change

chefs briar handly | drew fuller | max nelson

COLD

CHICORIES + BROCCOLINI 10
marcona almonds | dates
sherry vinaigrette

BEEF TARTARE 12
mustard aioli | micro greens
lavosh*

GRAPE SALAD 15
roasted, smoked & fresh grapes
salted plum purée | candied pumpkin seeds
arugula

HEARTY

SMOKED TROUT SALAD 15
fingerling potatoes | whole grain mustard
summer vegetables

FRIED CHICKEN CHOP SALAD 16
hen egg | whipped ranch
hsl bacon

FRANKS RED HOT PORK SANDWICH 15
pork shoulder | brioche | apple butter
side selection

HSL BURGER 15
american cheese | pickled red cabbage
tomato jam | side selection *

HOT

FENNEL + PORK SOFRITO TOAST 12
goat's milk ricotta | heirloom tomatoes
summer greens

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

PIZZA SPECIAL 10
salsa verde | house chorizo | burrata
cilantro

GRILLED BRANZINO TOSTADA 11
coriander aioli | fried shallots
corn tortillas*

SIDES

ARUGULA SALAD 6
sherry vinaigrette | pine nuts
parmigiano-reggiano

FRENCH FRIES 6
dijonaise

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