

HSL

DINNER | subject to change

chefs briar handly | max nelson
igor legname | alex morales

COLD

SEEDED CRACKER 6

grandma britton's pepper jelly
cream cheese mousse | herb salad

CHICORIES + BROCCOLINI 14

marcona almonds | dates
sherry vinaigrette

MEAT + CHEESE 23

artisanal meats | farmstead cheeses
pickles | condiments

BEEF TARTARE 14

mustard aioli | micro greens
lavosh *

HEARTY

PAN ROASTED SALMON 32

whole grain mustard aioli | smoked trout
seasonal vegetables *

FRIED CHICKEN + DUMPLINGS 26

maitake gravy
hearth roasted pumpkin + apple

PORK SHANK 30

franks red hot | whipped ranch
apple butter | carrots + frisee

HSL BURGER 15

american cheese | pickled red cabbage
tomato jam *

BAVETTE STEAK 30

plum gastrique
fall vegetable sauté + flax seed *

HOT

CAULIFLOWER 10

general tso's style | pickled peppers
sriracha vinaigrette

FENNEL + PORK SOFRITO TOAST 14

goat's milk ricotta | heirloom tomatoes
local greens

FLATBREAD 14

salsa verde | house chorizo
burrata | cilantro

GRILLED BRANZINO TOSTADA 11

coriander aioli | fried shallots
corn tortillas *

LIMITED

HEARTH ROASTED BEANS + PEPPERS 13

tomato confit | comté | quinoa
sourdough breadcrumbs | tarragon

RYE COCKTAIL 12

li hing | cynar