

HSL

DINNER – SUBJECT TO CHANGE

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
- ROASTED BEET SALAD** 15
poached pears | balsamic vinaigrette
leonara cheese

HEARTY

- SEED + GRAIN RISOTTO** 22
wild mushrooms | parmigiano-reggiano
saffron
- FRIED CHICKEN + WILD RICE** 26
roasted mushroom cream
turnips | carrots
- HSL BURGER** 15
american cheese | pickled red cabbage
tomato jam*
- PORK SHANK** 30
franks red hot | whipped ranch
apple butter | carrots + frisée
- BRANZINO** 18
ash roasted leeks | tarragon
brussels sprouts
- MAINE BLACK MUSSELS** 26
roasted potato | smoked pork
cauliflower emulsion

HOT

- CAULIFLOWER** 10
general tso's style | pickled fresno peppers
sriracha vinaigrette
- FLATBREAD** 14
carrot hummus | za'atar spice
- FENNEL + PORK SOFRITO TOAST** 14
whipped chevre | agrodolce
local greens
- HEARTH ROASTED CABBAGE** 13
pimenton vinaigrette | comtè cheese
sourdough bread crumbs

LIMITED

- GNOCCHI** 24
celery heart | blue crab | celery root
- PORK SHOULDER TOSTADA** 18
mexican pickles | salsa verde | tortilla

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