



DINNER | JUNE

CHEFS | briar handly + max nelson

COLD

CHICORIES + BROCCOLINI 16

marcona almonds | dried dates
sherry vinaigrette

MEAT + CHEESE 24

artisanal meats | farmstead cheeses
pickles | condiments | HSL sourdough + chips

ROASTED BEET SALAD 16

poached pears | brie crema
beet balsamic gelee

FLATBREAD 15

red pepper hummus | za'atar spice

HEARTY

HSL BURGER 16

american cheese | tomato jam | pickled red cabbage
salt + vinegar fries

FRIED CHICKEN 28

goat's milk chevre | grilled asparagus
spring vegetable salad

PAPPARDELLE 26

fava | english peas | oyster mushrooms
pickled ramps | morels

PORK SHANK 32

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

DIVER SCALLOPS 26

kumquat gastrique | brussels sprouts
morel mushrooms

HOT

CAULIFLOWER 12

general tso's style | pickled fresno peppers
sriracha vinaigrette

HEARTH ROASTED CABBAGE 14

comte cheese | HSL sourdough breadcrumbs
pimenton vinaigrette

DANDELION GREEN TOAST 16

reuben style | gruyere cheese
pickled mustard seeds | caraway mustard

TOSTADA 18

fried soft shell crab | salsa verde
cilantro | mexican pickles

BITES

SEEDED CRACKER 6

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

HSL SOURDOUGH 8

farm cheese | lavender honey
housemade sourdough

WARM OLIVES 8

fennel seed | orange

*consuming raw or undercooked meats, poultry, seafood or shellfish may increase the risk of foodborne illness. Please let your server know of any possible allergies or dietary accommodations. thank you!