



DINNER | JULY

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 | goat's chevre panna cotta
beet balsamic gelee

GRILLED LETTUCES 15

pickled rhubarb | hearth roasted strawberries
cherry vinaigrette | weeks berries of paradise

HEARTY

PAPPARDELLE 26

fava beans | roasted garlic scapes
tarragon cream | king trumpets

FRIED CHICKEN* 28

grilled asparagus | summer vegetable salad
tomato veloute

HSL BURGER* 16

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

PORK SHANK 32

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

GRILLED RIBEYE* 29

morels | pearl onions | cauliflower puree
braised cabbage | bacon

ALASKAN HALIBUT* 30

turmeric root + carrot hummus | brussels sprouts

Fennel | roasted shiitake

HOT

CAULIFLOWER 12

general tso's style | pickled fresno peppers
sriracha vinaigrette

MARKET GREEN TOAST 16

reuben style | gruyere cheese
pickled mustard seeds | caraway mustard

GRILLED WHITE SHRIMP* 17

shishito peppers | first frost mustards + mint
tamarind + apple cider glaze

FRIED CRAB TOSTADA* 17

soft shell crab | salsa verde | cilantro
grilled pineapple | 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 | citrus

*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!