



DINNER | August

CHEFS | briar handly + max nelson

BITES

SEEDED CRACKER 6

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

WARM OLIVES 8

fennel seed | citrus

HSL SOURDOUGH 8

farm cheese | aleppo pepper + citrus honey
housemade sourdough

HOT

CAULIFLOWER 12

general tso's style | pickled fresno peppers
sriracha vinaigrette

FLATBREAD 17

heirloom tomato | shishito peppers
turmeric root + carrot hummus

MARKET GREEN TOAST 16

"reuben style" | gruyère cheese
pickled mustard seed | caraway mustard

GRILLED WHITE SHRIMP* 17

blistered baby bell peppers | wild greens
tamarind + apple cider glaze

WILD STRIPED BASS 22

salsa verde | cilantro | grilled pineapple
mexican pickles

BRANZINO

16 tostada | salsa verde | cilantro
grilled pineapple | mexican pickles

COLD

CHICORIES + BROCCOLINI 16

marcona almond | medjool dates
sherry vinaigrette

ROASTED BEET SALAD 16

poached pear | whipped chevre
beet balsamic gelee

MEAT + CHEESE 24

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

HEARTY

PAPPARDELLE 26

english peas | fava beans
speck | morel mushrooms

ALASKAN HALIBUT*

30 corn fondue | brussels sprouts
pink oyster + shiitake mushrooms

HSL BURGER* 16

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

BAVETTE STEAK *

28
grilled fennel | zucchini
mustard bordelaise sauce

FRIED CHICKEN

28
tomato veloute | grilled asparagus
summer vegetable salad

PORK SHANK 32

franks red hot | whipped ranch
apple butter | carrot + frisee salad