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## DINNER | August 17

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CHEF | briar handly

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### BITES

<b>SEEDED CRACKER</b>	6
grandma britton's pepper jelly cream cheese mousse   herb salad	
<b>WARM OLIVES</b>	8
fennel seed   citrus	
<b>COMPRESSED MELON SALAD</b>	10
hsl bacon   lavender   berries sweetened labneh	
<b>HSL SOURDOUGH</b>	8
farm cheese   chestnut honey   candied hazelnuts housemade sourdough	
<b>HEIRLOOM TOMATO TART</b>	12
opal basil   fennel   truffle oil	

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### HOT

<b>CAULIFLOWER</b>	12
general tso's style   pickled fresno peppers sriracha vinaigrette	
<b>FLATBREAD</b>	17
carrot giardiniera   shishito peppers turmeric root + carrot hummus	
<b>MARKET GREEN TOAST</b>	16
"reuben style"   gruyère cheese pickled mustard seed   caraway mustard	
<b>BRANZINO TOSTADA *</b>	17
tomatillo sauce   mexican pickles grilled pineapple   corn tortillas	

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### COLD

<b>REGINA PEACH + PLUM SALAD</b>	12
grilled ranui lettuces   weeks berry mostarda	
<b>CHICORIES + BROCCOLINI</b>	16
marcona almond   medjool dates sherry vinaigrette	
<b>ROASTED BEET SALAD</b>	16
poached pear   whipped chevre beet gelee   white balsamic vinaigrette	
<b>MEAT + CHEESE</b>	24
artisanal meats   farmstead cheeses pickles   condiments   HSL sourdough + chips	

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### HEARTY

<b>PAPPARDELLE</b>	26
heirloom tomato sauce   basil mint   crispy speck	
<b>MARKET FISH*</b>	30
corn fondue   foraged mushrooms blistered shisitos	
<b>HSL BURGER*</b>	16
american cheese   pickled red cabbage tomato jam   salt + vinegar fries	
<b>BAVETTE STEAK*</b>	28
grilled fennel + zucchini salad Tomato vinaigrette	
<b>FRIED CHICKEN</b>	28
chervil buttermilk custard summer vegetable succotash   melissa's arugula	
<b>PORK SHANK</b>	32
franks red hot   whipped ranch apple butter   carrot + frisee salad	

\*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!