



DINNER | subject to change

CHEFS | briar handly + peter gambino

BITES

SEEDED CRACKER 6

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

WARM OLIVES 8

fennel seed | citrus

COMPRESSED MELON SALAD 10

lavender | week's berries | grapes
sweetened labneh | hsl bacon

HSL SOURDOUGH 8

farm cheese | housemade sourdough
lavender honey | marcona almonds

MARKET CUCUMBERS 9

jalapeño | avocado dressing

HOT

CAULIFLOWER 12

general tso's style | pickled peppers
sriracha vinaigrette

FLATBREAD 17

romesco | market peppers | cherry tomatoes

MARKET GREEN TOAST 16

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

MARKET SEAFOOD TOSTADA* market price

tomatillo sauce | mexican pickles
corn tortillas

COLD

EARLY ALBERTA PEACH + PLUM SALAD 12

grilled lettuces | weeks berry mostarda

CHICORIES + BROCCOLINI 16

marcona almond | medjool dates
sherry vinaigrette

ROASTED BEET SALAD 16

poached utah apples | whipped chevre
beet gelee | white balsamic vinaigrette

MEAT + CHEESE 24

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

HEARTY

PAPPARDELLE 27

heirloom tomato sauce | basil
mint | crispy speck

SCALLOP TOMATO TART 32

basil | goat's whey bechamel | truffle oil

HALIBUT* 34

corn fondue | caramelized fennel
wild mushrooms | blistered peppers

HSL BURGER* 16

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

NEW YORK STEAK* 28

hearth roasted vegetable salad | chimichurri sauce

FRIED CHICKEN 28

chervil buttermilk custard
summer vegetable succotash

PORK SHANK 32

frank's 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!