



CHEFS | briar handy + matt nelson

BITES

SEEDED CRACKER 6
cream cheese mousse | herb salad
grandma britton's pepper jelly

WARM OLIVES 8
fennel seed | citrus

SUGAR PUMPKIN 9
crispy brussels | apple gastrique | pepita pesto

HSL SOURDOUGH 8
farm cheese | housemade sourdough
lavender honey | roasted hazelnuts

HOT

CAULIFLOWER 12
general tso's style | pickled peppers
sriracha vinaigrette

WOOD FIRED PIZZA 17
pulled pork | fried green tomato | burrata

MARKET GREEN TOAST 16
"reuben style" | pickled mustard seed
gruyère cheese | caraway mustard

GULF SHRIMP 17
green curry + cauliflower bisque | chili oil
hsl sourdough crostini

PORK BELLY 18
red quinoa + goat cheese waffle | chili
maple butter

COLD

CHICORIES + BROCCOLINI 16
marcona almond | medjool dates
sherry vinaigrette

ROASTED BEET SALAD 16
beet gelee | white balsamic vinaigrette
poached pears | whipped chevre

MEAT + CHEESE 24
artisanal meats | farmstead cheeses | pickles
hsl sourdough + chips | condiments

HEARTY

WILD RICE + QUINOA 15
candied seeds | harissa | currants
winter squash

MARKET FISH* 34
caramelized fennel | parsnip purée
roasted mushrooms

HSL BURGER* 16
american cheese | pickled red cabbage
tomato jam | salt + vinegar fries

NEW YORK* 28
duck fat fingerling potatoes | cipollini demi-glace
house bacon braised collard greens

FRIED CHICKEN 28
butternut squash soubise | rutabaga haché
roasted root vegetables

PORK SHANK 32
frank's red hot | carrot + frisee salad
whipped ranch | apple butter

*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!