



CHEFS | briar handy + matt nelson

*SUBJECT TO CHANGE

BITES

WARM OLIVES 8
fennel seed | citrus

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

ACORN SQUASH 9
crispy brussels | spiced 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

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

SCALLOPS + P.E.I. MUSSELS 22
green curry + cauliflower bisque
chili oil | crostini

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

WOOD FIRED PIZZA 17
pulled pork | tomatillo | burrata

COLD

KONA KAMPACHI CRUDO 12
spaghetti squash | almonds
lemongrass ponzu

CHICORIES + BROCCOLINI 16
marcona almond | medjool dates
sherry vinaigrette

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

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

HEARTY

GULF SHRIMP RISOTTO 28
shrimp bisque | perigord black truffle oil
parmesan-reggiano

MARKET FISH * 30
caramelized fennel | parsnip purée
roasted mushrooms

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

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

NIMAN BEEF SHORT RIB 33
maple + molasses jus | sunchoke
celery root | romanesco

*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!