



SUBJECT TO CHANGE

CHEFS | briar handy + matt nelson

BITES

WARM OLIVES	8
fennel seed citrus	
SEEDED CRACKER	6
cream cheese mousse herb salad grandma britton's pepper jelly	
WINTER 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 fresno peppers sriracha vinaigrette	
MARKET GREEN TOAST	16
"reuben style" pickled mustard seed gruyère cheese caraway mustard	
WILD RICE + QUINOA TOSTADA	18
avocado emulsion cumin cilantro	
WOOD FIRED PIZZA	17
pesto burrata pickled red onions balsamic reduction	
P.E.I. MUSSELS	18
green curry broth crostones chili oil	
CRAB CAKE + SCALLOP*	26
shrimp chowder pork belly	
MARKET FISH*	28
roasted mushrooms caramelized fennel parsnip purée	

COLD

HAMACHI CRUDO	12
spaghetti squash almonds lemongrass ponzu	
CHICORIES + BROCCOLINI	16
marcona almond medjool dates sherry vinaigrette	
ROASTED BEET SALAD	16
chevre panna cotta raspberry gastrique	
MEAT + CHEESE	24
artisanal meats farmstead cheeses pickles hsl sourdough + chips condiments	

HEARTY

HSL BURGER*	16
american cheese pickled red cabbage tomato jam salt + vinegar fries	
PAPPARDELLE PASTA	20
parmigiano-reggiano brodo roasted mushrooms leeks torn croutons	
NIMAN BEEF SHORT RIB	33
molasses + maple jus sunchoke + celery root pickled romanesco + purple cauliflower	
NEW YORK STEAK*	28
cipollini demi-glace duck fat yukon gold potatoes charred broccoli	
PORK SHANK	32
frank's red hot carrot + frisee salad whipped ranch apple butter	
FRIED CHICKEN	28
butternut squash soubise rutabaga haché roasted root vegetables	