



# SOUTH *by* SOUTHWEST

*Southern influences make local ingredients shine at Hinterland*

WRITTEN BY MICHELLE LYN

PHOTOS COURTESY OF HINTERLAND

**B**link and you might miss it. A new addition to Santa Monica's lively Main Street, Hinterland is the first West Coast outpost from the same team behind New York resto darlings, Hudson Clearwater and The Heyward.

While the cool, modern and minimalist design will likely lure in diners, the concept's unique dishes, such as Shrimp and Grits (chorizo, fava beans and charred shishito peppers), original cocktails like the Painted Maiden (Sake, Yuzu juice, honey and shiso leaf) and sweet treats including California Blueberry Panna Cotta Shortbread Crumble, will win them over.

Billed as coastal New American fare with Southern influences, the menu is locally sourced and a welcome addition to our little corner of the world.

HINTERLAND  
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