HSL

CHEFS | BRIAR HANDLY + IGOR LEGNAME

COLD

KALE SALAD | champagne vinaigrette I pine nuts | parmigiano-reggiano | 12

CHICORIES + BROCCOLINI | marcona almond | medjool dates | sherry vinaigrette | 12

HAMACHI CRUDO* | pineapple chutney | strawberry ponzu | candied sesame | 16

MEAT & CHEESE * | artisanal meats | farmstead cheeses | pickles | sourdough bread | condiments | 24

HOT

BUTTERMILK BISCUIT | honey butter | maldon sea salt | 7

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

APPLE TOAST | goat's chevre mousse | candied hazelnuts | 18

FLATBREAD | pumpkin seed pesto | mozzarella | mushrooms | grilled pepperoncini | 18

HEARTY

HSL BURGER* | white cheddar | pickled red cabbage | tomato jam | malt vinegar french fries | 18

BUCATINI* | goat cheese | shrimp | lime | cilantro | parmigiano reggiano | 26

MARKET FISH* | mushroom | roasted fennel | serrano soubise | 30

SHELLFISH* | saffron bisque | fines herbs | HSL sourdough | 32

FRIED CHICKEN* | hearth roasted squash | candied brussel sprouts | poblano crema | 32

PORK SHANK* | frank's red hot glaze | whipped ranch | apple butter | 34

NEW YORK STEAK* | duck fat potatoes | sweet potato | caramelized onion cream | black garlic sunchoke puree | 38

LIMITED

ROSÉ | '20 angels and cowboys | sonoma | california | 9/45

PINOT NOIR | '18 alma de cattleya | sonoma | california | 15

BEET SALAD | greek yogurt | celery root crumb | carrot turmeric vinaigrette | 12

*Consuming raw or undercooked meats, poultry, seafood or shellfish may increase the risk of foodborne illness.