



# HEARTH

restaurant and pub

## SNACKS

<b>Deviled Eggs</b> crispy prosciutto, chive, paprika	2/ea
<b>Gulf Shrimp Cocktail</b> cocktail sauce	3/ea
<b>Fresh Oysters</b> on the half shell, cocktail sauce	4/ea
<b>Roasted red pepper hummus</b> "everything" flatbread, veggies, olive tapenade	9
<b>Hand-Cut Fries</b> chipotle aioli	7
<b>Marinated Olives</b> mediterranean herbs	6
<b>Shishito Peppers</b> sambal crema	12
<b>Disco Fries</b> hand-cut fries, mozzarella, demi-peppercorn sauce, bacon, scallion	12
<b>Truffle Fries</b> white truffle oil, parmesan, parsley	8

## APPETIZERS

<b>Charcuterie Board</b> 2 meat, 3 cheese, "everything" flatbread, cracker, olive, marcona almond	25
<b>Wings</b> buffalo, bbq, or spicy rub, bleu cheese or ranch	16
<b>Brussels Sprouts*</b> bacon, tarragon, hollandaise	14
<b>Steak Strips*</b> petite filet, crispy onions, horseradish crema	19
<b>Drunken Mussels</b> herb-garlic butter, white wine, bleu cheese, tomato, bacon, basil garlic bread	18
<b>Burrata</b> tomato, basil, olive oil, balsamic gastrique, "everything" flatbread, parmesan crostini	16
<b>Italian Meatballs</b> beef and pork, marinara, parmesan	16
<b>Bruschetta</b> tomato, basil, whipped ricotta, balsamic gastrique	12
<b>Cheesy Bread</b> garlic-herb butter, mozzarella, parmesan, marinara	12

## PIZZAS

Upgrade to gluten free crust \$6

<b>Jalapeño Popper</b> red sauce, mozzarella, cream cheese, jalapeño, bacon, honey	22
<b>Taco</b> red sauce, mozzarella, ground beef, lettuce, tomato, ranch, chili lime crema	21
<b>Bacon and Fig</b> olive oil, ricotta, bleu cheese, bacon, figs, apples, arugula, balsamic gastrique	23
<b>Godfather</b> red sauce, mozzarella, parmesan, pepperoni, sausage, capicola	23
<b>Greek Chicken</b> white sauce, mozzarella, feta, red onion, artichokes, tomato, olive, arugula, oregano, chicken, tzatziki sauce	23
<b>Sweet Heat</b> red sauce, mozzarella, sausage, capicola, jalapeño, goat cheese, sweet honey	23
<b>Margherita</b> red sauce, mozzarella, basil, tomato, olive oil	20
<b>Supreme</b> red sauce, mozzarella, pepperoni, sausage, olive, onion, green peppers	23

<b>Pepperoni</b> red sauce, mozzarella, pepperoni, parmesan	20
<b>Mushroom</b> white sauce, mozzarella, mixed mushroom, charred onion, swiss, arugula, balsamic gastrique	20
<b>Sausage</b> red sauce, mozzarella, sausage, parmesan	20
<b>Pizza of the Day</b> chef's whim	MKT



# HAPPY HOUR

MON - FRI  
3PM - 6PM

# BURGERS AND SANDWICHES

Substitute burger or chicken for "Impossible Burger" \$4, substitute gluten free bun \$3

<b>Classic Cheeseburger*</b>	17
black Angus beef, white cheddar, lettuce, tomato, onion, pickle	
<b>"Hipster" Cheeseburger*</b>	19
black Angus beef, bacon jam, cambozola, marinated tomato, arugula	
<b>Ranch Burger*</b>	19
black Angus beef, lettuce, tomato, grilled onion, bacon, pepper jack, bbq sauce, ranch	
<b>Roasted Poblano Burger*</b>	19
black Angus beef, cream cheese, poblano pepper, candied bacon, chipotle aioli, lettuce, tomato, onion	
<b>Prime Rib Sandwich*</b>	22
sliced prime rib, arugula, horseradish creme, provolone cheese, caramelized bourbon onion, aujus	
<b>Reuben</b>	19
marbled rye, Guinness braised corned beef, swiss, sauerkraut, thousand island	
<b>Baja Fish Tacos</b>	19
beer battered cod, shredded cabbage, pico de gallo, chili lime crema, flour tortilla	
<b>Nashville Hot Chicken</b>	18
battered fried chicken breast, mayo, chow-chow pickle mix, spicy house sauce	
<b>Blackened Chicken</b>	17
grilled chicken breast, white cheddar, bacon, lettuce, tomato, pickle, chipotle aioli	

# SOUPS AND SALADS

Add: chicken breast \$6 , Gulf Shrimp \$3 each, grilled salmon \$9, steak strips \$9  
Add grilled cheese - 1/2 \$7, full \$10

<b>House Salad</b>	11
mixed greens, tomato, cucumber, red onion, watermelon radish, carrots, ranch	
<b>Caesar Salad</b>	13
romaine, tomato, herb croutons, reggiano parmesan	
<b>Bacon, Apple &amp; Fig</b>	15
arugula, crisp apple, fig, candied bacon, bleu cheese crumbles, pecans, balsamic vinaigrette	
<b>Roasted Beet</b>	15
arugula, beets, almond, goat cheese, dried cherries, balsamic vinaigrette	
<b>Greek Salad</b>	15
mixed romaine, black olive, artichoke heart, tomato, cucumber, onion, feta cheese, red peppper, Greek dressing	
<b>New England Clam Chowder</b>	9
bacon, chive, paprika	
<b>Creamy Tomato Bisque</b>	7
olive oil, cream, parmesan, chive	
<b>Broccoli Cheddar Soup</b>	9
bacon, cheddar, croutons	

# ENTRÉES

<b>Black Angus NY Strip (12oz)</b>	33
mashed potato, wilted spinach, roasted wild mushrooms, chimichurri	
<b>Black Angus Ribeye* (14oz)</b>	39
mashed potato, almond broccolini, roasted shallots, rosemary & smoked bleu cheese compound butter, crispy onion straws	
<b>Scottish Salmon Mignon* (7oz)</b>	29
horseradish crust, mashed butternut, asparagus, roasted shallot, blistered tomato	
<b>Oven Roasted Chicken</b>	23
whipped potato, glazed carrot, roasted shallot, chicken jus	
<b>Buffalo "Mac-N-Cheese"</b>	22
penne, grilled or crispy chicken, cheddar cheese sauce, buffalo sauce, bread crumb	
<b>Baked Lobster Ziti</b>	26
lobster, wild mushrooms & onions, lobster cream sauce, mozzarella, parmesan, provolone cheese	
<b>Fish-N-Chips</b>	22
beer-battered Atlantic cod, hand-cut fries, coleslaw, herb tartar, lemon	
<b>Shrimp Penne ala Vodka</b>	23
gulf-caught shrimp, tomato cream vodka sauce, fresh herb, parmesan	
<b>Tagliatelle &amp; Meatballs</b>	22
pork & beef, marinara, ricotta, Calabrian peppers, parmesan, basil	

# DRINK MENU - OUR FAVORITES

<b>Old Fashioned</b>	11
Old Forrester bourbon whiskey, house blend of bitters, Bordeaux cherries, orange Make it a "Smoked Old Fashioned" add \$3	
<b>Hearth's House Margarita</b>	11
El Jimador reposado, triple sec, fresh squeezed lemon and lime juice Make it a "Black Opal" or "Italian" Margarita add \$2	
<b>Huckleberry Lemonade</b>	12
44 North Huckleberry Vodka, house mint lemonade, blueberry compote	
<b>Blueberry Whiskey Sour</b>	10
Bourbon, blueberry, sour mix	
<b>Espresso Martini</b>	12
espresso, titos, espresso liquor, baileys	
<b>Cucumber-Lime Press</b>	12
House-infused cucumber lime vodka, lime, starry, soda	
<b>Whiskey OR Anejo "Smash"</b>	12
lemon pulp smashed with fresh mint	

Scan here to view our full drink menu:



\*The following items are offered raw or cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Some menu items may contain milk, eggs, fish, crustacean, shellfish, peanuts, tree nuts, wheat, soybeans or sesame. For customers with food allergies, please ask your server or manager for more detailed allergen information.