Dinner Specials Tuesday, May 5th through Sunday, May 10th

Tuesday
!!Cinco de Mayo!!

Appetizers
Appetizer Special
Ground Beef Taco
corn tortilla shell, tomato, lettuce, cheddar, cholula $2 each

Chef’s Pasta
South of the Boarder Penne
penne, chorizo, shrimp, green onions, chipotle cream sauce $14

Entree
Slow Roasted Pork Mole
tender pork, black beans, rice, tomato, greens
house made mole, lime crema $19

House Margarita
Spicy Jalapeno-Pomegranate Margarita
Hearth’s Cucumber Press
Drinks $5
Wednesday

**Appetizers**

Appetizer Special
Pimento Cheese
house made flat bread, celery, carrots $9

Chef's Pasta
Spaghetti & Meatballs
spaghetti, pork and beef meatballs
marinara, parmigiano-reggiano, herbs $14

**Entree**

Classic Chicken Parmesan Meal
crisp chicken breast, marinara, provolone, parmigiano-reggiano, herbs
side penne pasta, side caesar salad $19

Thursday

**Appetizers**

Appetizer Special
Hearth Brussel Sprouts
roasted brussels sprouts, bacon, thyme, hollandaise $9

Chef's Pasta
Shrimp Penne a-la Vodka
penne pasta, shrimp, creamy tomato sauce, parmesan, herbs $14

**Entrée**

Oven Roasted Chicken
Creamy grits, bacon, brussels sprouts, apples, pan jus $19
Friday

Appetizers

Appetizer Special
Pimento Cheese
house made flat bread, celery, carrots $9

Chef's Pasta
Spaghetti & Meatballs
spaghetti, pork and beef meatball
marinara, parmigiano-reggiano, herbs $14

Entrée

Fish-n-Chips
beer battered alaskan cod, hand cut fries
toasted caraway slaw, tartar $16

Saturday

Appetizers

Appetizer Special
Croft Family Farm Salad
mixed greens, sherry vinaigrette, poached apricots
feta, toasted pistachios $9

Chef's Pasta
Puttanesca
spaghetti, tomatoes, garlic, olives, capers, anchovies, red chili flakes
olive oil, herbs $14

Entree

Blackened Beef Ribeye
whipped gold potatoes, green beans, cajun hollandaise $20
Mother’s Day Brunch Menu 9am-12pm
orders accepted by email or phone until **Friday May 8th at 7pm**
[info@hearthrestaurantandpub.com](mailto:info@hearthrestaurantandpub.com) or 970-460-0193

**A la Carte**

**Deviled Egg** $1 each or **Shrimp Cocktail** $2 each

**Roasted Beet & Spring Asparagus Salad**
local greens, almonds, goat cheese, strawberries, balsamic vinaigrette $12

**Smoked Salmon Lox & Flatbread**
sliced smoked salmon, Hearth’s everything flatbread, pickled red onion chives, capers, herbed cream cheese $14

**Cinnamon Roll**
cream cheese frosting $5 each or $20 pan of 6

**Brioche “French Toast” Bread Pudding**
house-made brioche, cinnamon, maple syrup, chantilly cream $12

**Classic Breakfast**
soft scrambled eggs, home fries, bacon or ham, buttermilk biscuits, hollandaise $14

**Macerated Spring Berries**
strawberries, blueberries, blackberries and Cointreau (excellent topping for Bread Pudding) $10

**Family Meals**

**Brioche “French Toast” Bread Pudding Pack (serves 4)**
house-made brioche, maple syrup, chantilly cream, macerated berries, bacon $55

**Classic Brunch Pack (serves 4)**
smoked salmon, beet & asparagus salad, soft scrambled eggs, ham, home fries, hollandaise $75

**Libations**

**Mimosas for 4**
750 ml bottle of bubbles, 1 qt orange juice, strawberries $20

**Build A Bloody Mary for 6+**
2 qt Mary’s Mornin’ Fixxer, 1 L bottle of Spring 44 Vodka, olives, pepperoncini $40
add-bacon strip $1 and/or add-shrimp $2

**“FauxMosa” for 4**
750 ml bottle of sparkling cider (n/a), 1 qt orange juice, strawberries $15

**Desserts $7 each** Turtle Cheesecake or Chiffon Cake with Strawberries & Lemon Curd or Chocolate Duo
Sunday – Dinner 4pm-7pm

Appetizers

Appetizer Special
Croft Family Farm Salad
mixed greens, sherry vinaigrette, poached apricots
  feta, toasted pistachios $9

Chef’s Pasta
Shrimp Penne a-la Vodka
  penne pasta, shrimp, creamy tomato sauce, parmesan, herbs $14

Entree

Hearth’s Sunday Prime Rib of Beef
  black angus beef, baked potato, green beans, au jus $20
  (served with butter & sour cream + your choice of horseradish
   or creamy horseradish sauce)