



Luc Dendievel – Executive Chef | Angelo Galang – Executive Sous Chef | Philip Monteforte – Executive Sous Chef

FOR THE TABLE

CHARCUTERIE

chef's selection of charcuterie, pickled vegetables, rustic bread 20.

JALAPENO POPPERS

fire roasted tomato dip 12.

MEATBALLS

san marzano tomato sauce, pecorino romano 13.

STEAMED MUSSELS

white wine, shallots, garden herbs 14.

ARTISAN CHEESE BOARD

daily selection of cheeses, dried fruit, candied walnuts, honeycomb 21.

SMOKED PORK SLIDERS

ancho chili barbeque, creamy cabbage slaw 14.

WOOD FIRED FLATBREADS

MARGHERITA

san marzano tomato, fresh mozzarella, torn basil 15.

SPRING ONION FLATBREAD

guanciale, onion soubise, grilled green onion, pickled bermuda onion, confit lemon vinaigrette 17.

ROASTED MUSHROOM

caramelized onion, fontina, truffled sea salt 17.

ASIAN FLATBREAD

beef bulgogi, mozzarella, kimchi, green onion, sesame seeds 19.

APPETIZERS

NEW POTATO SOUP

herbed cream, potato gaufrette 11.

SOUP DU JOUR

chef's offering for the day

SEASON'S CHOPPED SALAD

napa cabbage, romaine, english peas, celery, roasted tomato, fried chickpeas, farm egg, goats cheese 13.

CALAMARI

peppers, bread & butter pickles, remoulade 16.

HEARTS OF ROMAINE

shaved parmesan, croutons, creamy garlic dressing 11.

MARKET GRAIN SALAD

calico rice blend, sugar snap peas, tomatoes, plums, toasted pine nuts 13.

ENTRÉES

WILD STRIPED BASS

sauteed pea shoots, sunburst squash, honey lime sauce 32.

POTLATCH SALMON*

braised artichoke hearts, pearl onions, spring carrots 28.

ROASTED HALF CHICKEN

warm new potato salad, bacon jam vinaigrette 27.

COFFEE RUBBED STRIP LOIN*

sauteed haricot vert, mushroom ragout, natural jus 35.

CHEF'S FEATURE

market price

ANCIENT GRAINS RISOTTO

english peas, fava beans, asparagus, tricolor spring carrots, morel mushrooms, baby squash, parmesan 25.

SIDES

warm new potato salad 8

seasonal vegetables 7.

french fries 5.

mixed greens salad 6.

härth is committed to sustainability with four rooftop beehives where we harvest close to 200 pounds of honey a year, as well as an on-site organic garden.

Some of our local purveyors include: Autumn Olive Farms VA, Eco Farms, MD, C&E Farms VA, Parker Farms VA, Firefly Farms MD, Krieder Farms PA, Lois Produce & Herbs VA, Westmoreland Berry Farms VA, Richardson Farms MD, Godfrey's Farm MD, Spring Valley Farm WV, & Panorama Bakery VA

härth is experienced in preparing the special dietary needs of our guests including gluten free, vegetarian.

**Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness.*

Parties of 6 or more are subject to a 19% service charge