

# härth

BREAKFAST



Luc Dendievel - Executive Chef  
Angelo Galang - Executive Sous Chef  
Isaac Hutchins - Executive Sous Chef

## MAIN PLATES

### EGGS YOUR WAY\*

two farm eggs any style, herbed breakfast potatoes, toast, choice of virginia ham, turkey sausage, or applewood smoked bacon 20.

### CREATE AN OMELET

(choice of three: applewood smoked bacon, virginia ham, turkey sausage, peppers, spinach, onions, tomato, sharp cheddar, feta, gruyère, goat cheese)  
herbed breakfast potatoes, toast 24.

### RUM RAISIN FRENCH TOAST

cinnamon cream, rum and raisin sauce 15.

### BREAKFAST SANDWICH\*

english muffin, egg, melted sharp cheddar, herbed breakfast potatoes 9.  
add virginia ham 3.  
add canadian bacon 3.

### SMOKED SALMON BAGEL\*

dill cream cheese, thin sliced red onion, capers, choice of wheat or everything bagel 13.

### HOUSE MADE BUTTERMILK PANCAKES OR WAFFLE

mascarpone cream, seasonal compote 14.

### EGGS BENEDICT\*

poached eggs, hollandaise sauce, english muffin canadian bacon 16.  
smoked salmon 21.

\*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

## FRUITS AND CEREALS

### SEASONAL FRUIT PLATE

house made banana nut bread, honey 11.

### GRANOLA YOGURT PARFAIT

non-fat greek yogurt, honey, house made almond granola, berry compote 10.

### STEEL CUT OATMEAL

seasonal compote, milk 9.

### SELECTION OF COLD CEREALS

milk, strawberries, bananas 8.

## CONTINENTAL BAR

enjoy a selection of seasonal fruits, cereals, steel cut oatmeal, breakfast pastries & breads, house made granola, & freshly squeezed juices, coffees, and assorted teas 16.

## FULL BREAKFAST BAR

enjoy everything included in the continental bar plus specialties from our oven 25.

härth Restaurant is committed to sustainability.  
Some of our local purveyors include:  
Eco Farms MD, Crown Orchards VA, C&E Farms VA, Path Valley Growers PA, Parker Farms VA, Mock's Greenhouse WV, Firefly Farms MD, Krieder Farms PA

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

## SIDES

2 EGGS ANY STYLE\*  
with toast 11.

SINGLE PANCAKE  
with syrup 7.

HERBED BREAKFAST POTATOES 4.

APPLEWOOD SMOKED BACON 6.

TURKEY OR PORK SAUSAGE 5.

VIRGINIA HAM 8.

### TOAST

sourdough, multigrain, whole wheat, marble rye, or english muffin 5.

### TOASTED BAGEL

strawberry preserves, butter 6.

NUTELLA 3.

## BEVERAGES

FRESHLY SQUEEZED JUICE  
orange or grapefruit 5.

ALMOND OR SOY MILK 5.

FRESH BREWED COFFEE 3.5

HARNEY & SONS FINE TEAS 4.

FRENCH PRESS COFFEE  
small 6. large 9.

ESPRESSO 3.5

CAPPUCCINO • LATTE • 5.