



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

MEATBALLS

san marzano tomato sauce, parmesan 14

ARTISAN CHEESE BOARD

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

CALAMARI

shishito peppers, sweet chili sauce 16

STEAMED MUSSELS

white wine, shallots, garden herbs 14

SMOKED PORK SLIDERS

ancho chili barbeque, creamy cabbage slaw 15

WOOD FIRED FLATBREADS

MARGHERITA

san marzano tomato, fresh mozzarella, torn basil 15

FLATBREAD OF THE WEEK

chef's weekly selection

CHORIZO & PEACH

fontina, balsamic glaze, chives 19

MUSHROOM FLATBREAD

caramelized onion, fontina, truffled sea salt 17

APPETIZERS

TOMATO SOUP 9

SOUP DU JOUR
chef's offering for the day

SUMMER MARKET SALAD
summer greens, sunflower seeds, haricot vert, baby cucumber, red onion, apricot peach vinaigrette 15

HEARTS OF ROMAINE
shaved parmesan, croutons, creamy garlic dressing 11

CHOPPED SALAD
napa cabbage, romaine, english peas, celery, roasted tomato, fried chickpeas, farm egg, goat cheese 14

ENTRÉES

SHENANDOAH TROUT
corn succotash, corn stock 28

POTLATCH BLACKENED SALMON*
lentil chili, spinach 29

ROASTED HALF CHICKEN
warm new potato salad, bacon jam vinaigrette 27

ESPRESSO RUBBED STRIP LOIN*
sautéed haricot vert, mushroom ragout, natural jus 35

CHEF'S FEATURE
market price

PESTO PENNE
summer squash, mushrooms, english peas, fava bean pesto, poached egg, bottarga garnish 25

SIDES

warm new potato salad 8
seasonal vegetables 7
french fries 5
mixed greens salad 8

3 COURSE PRIX FIXE

35

APPETIZER
(choose one)

SOUP DU JOUR

MARKET SALAD

Viognier, Prince Michel, Virginia

ENTRÉE
(choose one)

TROUT

ROASTED HALF CHICKEN

PESTO PENNE

Pinot Noir, Parker Station, California

DESSERT

FLOURLESS CHOCOLATE CAKE

add wine pairings
20

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

*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