



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

FOR THE TABLE

DEVILED EGGS  
caviar 11

CALAMARI  
pickled peppers, b&b pickles, garlic aioli 16

PUPUSA  
pickled cabbage slaw 13

HOUSE MADE RICOTTA  
citrus and rosemary jam, greens,  
cranberry walnut bread 14

CHEESE AND CHARCUTERIE  
rustic bread, pickled vegetables,  
honey comb 25

MEATBALLS  
marinara, pecorino romano 14

STEAMED MUSSELS  
fennel, celery, tarragon 15

WOOD FIRED FLATBREADS

MARGHERITA  
san marzano tomato, fresh mozzarella, torn basil 15

MOROCCAN  
lamb kofta, harissa, moroccan cheese 19

FLATBREAD OF THE WEEK  
chef's weekly selection

MUSHROOM FLATBREAD  
caramelized onion, fontina, truffled sea salt 17

APPETIZERS

TOMATO SOUP  
9

FALL MARKET SALAD  
roasted fall squash, greens, farro,  
pumpkin seeds, pomegranate,  
sherry vinaigrette 16

WEDGE SALAD  
cippolini onions, bacon, pickled radish,  
blue cheese, old bay ranch 13

CHOPPED SALAD  
romaine, kale, red onions, citrus,  
apples, walnuts, bacon,  
house made ricotta,  
honey white balsamic vinaigrette 15

ENTRÉES

PAN ROASTED DUCK BREAST\*  
celery root cream, romanesco,  
chanterelle mushrooms 32

SALMON\*  
yellow curry, jeweled basmati rice 29

ROASTED HALF CHICKEN  
broccoli rabe, potato purée 24

FILET MIGNON\*  
popover, pan jus 39

SEARED PORK LOIN  
sweet potato butter,  
roasted brussels sprouts, pearl onions,  
hazelnuts 30

SEA SCALLOPS  
carrot purée, caviar lentils,  
cauliflower florets 36

BARBEQUE BRAISED SHORT RIB  
steak fries, house slaw 28

CHEF'S FEATURE  
market price

SIDES

sautéed brussels sprouts 8  
caviar lentils 7  
house fries 5  
steak fries 6  
jeweled basmati rice 7  
potato purée 6

3 COURSE PRIX FIXE

35

APPETIZER  
(choose one)

HEARTS OF ROMAINE

SOUP DU JOUR

Chardonnay, Chateau St. Jean,  
California

ENTRÉE  
(choose one)

ROASTED HALF CHICKEN

SALMON

UPGRADE TO SEA SCALLOPS  
8

Malbec, Terrazas Alto, Argentina

DESSERT

CHEESECAKE

UPGRADE TO SEASONAL BERRY TART  
3

add wine pairings  
20

Here at härth, we continue to strive toward providing an experience that shares the benefits of sustainability and innovation, through utilizing produce from our organic on-site and aquaponic vertical gardens as well as maintaining and building relationships with local purveyors and farmers.

\*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