



Philip Thompson – Executive Chef
 Angelo Galang – Executive Sous Chef | Philip Monteforte – Executive Sous Chef

WOOD-FIRED FLATBREADS

MARGHERITA

san marzano tomato | fresh mozzarella | torn basil 13

ROASTED MUSHROOM

caramelized onion | fontina | truffled sea salt 15

FLATBREAD OF THE WEEK

chef's choice of a half sized flatbread served with choice of house salad or cup of soup 16

SHRIMP FLATBREAD

house ricotta | yellow corn | bacon jam 17

SANDWICHES

served with your choice of:

- HOUSE BARBEQUE CHIPS
- FRENCH FRIES
- HOUSE SALAD
- FRESH FRUIT

OPEN FACED CRAB CAKE WAFFLE

jm clayton blue crab | arugula | cajun remoulade 24

HÄRTH BURGER*

nueske's bacon | tillamook cheddar | bread & butter pickles | brioche bun 17

CRISPY FRIED CHICKEN

srirachi aioli | pickled blackberry slaw | brioche bun 13

HOUSE SMOKED PORK SHOULDER

barbeque sauce pickled blackberry slaw | ciabatta roll 16

NEW ENGLAND LOBSTER ROLL

arugula | soft roll 20

HAND CARVED TURKEY

smashed avocado | nueske's bacon | appalachian cheese | multigrain bread 15

SIDES

house barbeque chips 4	crispy french fries 5
mixed greens salad 5	barbeque french fries 6.5
fresh fruit 5	vegetable medley 6

SOUPS & SALADS

TOMATO & BASIL SOUP 9

SOUP OF THE DAY 9

ROASTED BEET SALAD

baby arugula | pear | hazelnuts | goat cheese | kumquat vinaigrette 18

CHOPPED SALAD

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

HEARTS OF ROMAINE

shaved parmesan | rustic crouton | creamy garlic dressing 11

SEASONAL MARKET SALAD

petite greens | squash | farro | pumpkin seeds | pomegranate | sherry vinaigrette 16

WEDGE SALAD

cippolini onions | bacon | pickled radish | blue cheese | old bay ranch 13

SALAD ENHANCEMENTS

GRILLED CHICKEN BREAST 6

NY STRIP STEAK* 8

ATLANTIC SALMON 9

GRILLED SHRIMP 10

ENTRÉES

CHEF FEATURE
MKT

STEAK FRITES
steak fries | arugula
salad 28

FRIED CHICKEN
potato purée 25

ATLANTIC SALMON*
yellow curry | jeweled
basmati rice 29

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