



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

SOUPS & SALADS

POTATO AND LEEK 10

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

ROASTED BEET SALAD
baby arugula, pear, hazelnuts, goat cheese, kumquat vinaigrette 19

HEARTS OF ROMAINE
shaved parmesan, rustic crouton, creamy garlic dressing 11

SEASONAL 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

ENHANCEMENTS

- chicken 9 • shrimp 13
• salmon 13 • steak\* 14

SANDWICHES

\* all sandwiches are served with house barbeque chips

Substitute french fries or barbeque french fries for \$3
Substitute mixed green salad or vegetable medley for \$4

HÄRTH BURGER\*
nueske's bacon, tillamook cheddar, bread & butter pickles, brioche bun 17

CHEESE STEAK
onions, mushrooms, cheese sauce, hoagie roll 15

PASTRAMI
swiss, kimchi slaw, pretzel bun 16

STEAMED BUNS
barbeque pork, pickled daikon, sriracha mayo 14

HAND CARVED TURKEY
bibb lettuce, tomato, cranberry mayo, whole wheat 15

SIDES

- mixed greens salad 8
house barbecue chips 5
crispy french fries 6
barbeque french fries 6.5
fresh fruit 5

WOOD FIRED FLATBREADS

FLATBREAD OF THE WEEK
chef's choice of a half sized flatbread served with a side mixed green salad 16

MARGHERITA
san marzano tomato, fresh mozzarella, torn basil 16

ROASTED MUSHROOM
caramelized onion, fontina, truffled sea salt 17

MOROCCAN
lamb kofta, harissa, moroccan cheese 19

ENTRÉES

BRAISED SHORT RIB
steak fries, house slaw 28

FRIED CHICKEN
potato purée 25

SALMON\*
yellow curry, jeweled basmati rice 29

CHEF FEATURE
market price

BEVERAGES

SODA 4
coca-cola, diet-coke, coke zero, sprite, lemonade, ginger ale

JUICE 5
orange, cranberry, apple, tomato, pineapple

ICED TEA 4
ARNOLD PALMER 4

ESPRESSO 3.5
AMERICANO 4
CAPPUCCINO 5
LATTE 5

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