



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

SOUPS & SALADS

NEW POTATO SOUP
herbed cream, potato gaufrette 11.

SOUP DU JOUR
chef's offering for the day

SPRING ASPARAGUS SALAD
shaved carrots, crisp quinoa,
breakfast radish,
hickory smoked cream cheese,
spring greens 15.

MARKET GRAIN SALAD
calico rice blend, sugar snap peas,
tomatoes, plums, toasted pine nuts,
spring greens 13.

SEASON'S CHOPPED SALAD
napa cabbage, romaine, english peas,
celery, roasted tomato, fried chickpeas,
farm egg, goats cheese 13.

ENHANCEMENTS

- chicken 9. • steak* 14.
• salmon 13. • shrimp 13.
• scallops 14.

SEARED YELLOWFIN TUNA SALAD*
mixed greens, seaweed, haricot vert,
potatoes, cherry tomatoes, olives,
onions, farm egg, sherry vinaigrette 19.

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

SANDWICHES

* all sandwiches are served with house chips

substitute the following for \$3:
french fries, barbeque french fries

substitute the following for \$4:
mixed green salad, fresh fruit, mushrooms,
vegetable medley

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

FRIED SHRIMP PO BOY
old bay mayonnaise, shredded romaine,
fresh sliced tomatoes, italian sub roll 16.

HOUSE SMOKED PULLED PORK SANDWICH
creamy cabbage slaw, brioche bun 16.

CRISPY CHICKEN & WAFFLE SANDWICH
spring greens, house made cherry serrano jam 16.

NEW ENGLAND LOBSTER ROLL
arugula, tarragon aioli, new england brioche roll 21.

HAND CARVED SLOW ROASTED TURKEY
bibb lettuce, tomato, caramelized onion,
cranberry mayonnaise, bacon jam, wheat bread 15.

SIDES

- mixed greens salad 6.
house chips 5.
crispy french fries 6.
barbeque french fries 6.5
fresh fruit 5.
mushrooms 8.
vegetable medley 7.

WOOD FIRED FLATBREADS

MARGHERITA
san marzano tomato, fresh mozzarella, torn basil 15.

ROASTED MUSHROOM
caramelized onion, fontina, truffled sea salt 17.

SPRING ONION FLATBREAD
guanciale, onion soubise, grilled green onion, pickled bermuda
onion, confit lemon vinaigrette 17.

ASIAN FLATBREAD
beef bulgogi, mozzarella, kimchi, green onion, sesame seeds 19.

ENTRÉES

VIRGINIA RAMEN
kennett square mushrooms,
braised pork, virginia ham, soy
egg, virginia peanuts 19.

SEARED SCALLOPS
fava beans, asparagus, morel
mushrooms, english pea and
honey puree 31.

POTLATCH SALMON*
braised artichoke, pearl onions,
spring carrots 28.

COFFEE RUBBED STRIP LOIN*
sauteed haricot vert,
mushroom ragout, natural jus 27.

HOUSE MADE GNUDI
lamb bolognese,
herbed rustic bread 25.

CHEF'S FEATURE
market price

Quench Your Thirst
LIQUID LUNCH
choose from select wines by the glass
from our extensive collection 8.
or any draft beer 3.
GROWLER CLUB
Custom härth Growler + Any Draft Beer
32 oz. - \$25 64 oz. - \$40
Refills for Any Draft Beer
32 oz. - \$20 64 oz. - \$32
FRIDAY SPECIAL, 3PM-6PM (Refills)
32 oz. - \$15 64 oz. - \$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. Some of our local purveyors include: Eco Farms MD, C&E Farms VA, Parker Farms VA, Firefly Farms MD, Krieder Farms PA, Lois Produce & Herbs VA, Westmoreland Berry Farms VA, Richardson Farms MD, Godfrey's Farm MD, Spring Valley Farm WV, & Panorama Bakery VA

*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