



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

APPETIZERS

LOCAL BURRATA
 snap peas | tomato | pea tendrils |
 rustic bread 14

SKILLET ROASTED OCTOPUS
 gigante bean salad | mint pesto 15

CRISPY CALAMARI
 pickled peppers | bread & butter pickles |
 garlic aioli 16

MEATBALLS
 marinara | pecorino romano 14

BACON JAM GLAZED SHRIMP
 low country grits 17

CHARCUTERIE BOARD
 rustic bread | pickled vegetables 18

LOCAL CHEESE FLIGHT
 honeycomb | peach chutney |
 rustic bread 15

WOOD-FIRED FLATBREADS

MARGHERITA FLATBREAD
 san marzano tomato | fresh mozzarella | torn basil 13

SHRIMP FLATBREAD
 house ricotta | yellow corn | bacon jam 17

FLATBREAD OF THE WEEK
 chef's weekly selection 16

MUSHROOM FLATBREAD
 caramelized onion | fontina | truffled sea salt 15

SOUPS & SALADS

TOMATO & BASIL SOUP 10

SOUP OF THE DAY 10

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

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

SEASONAL MARKET SALAD
 petite greens | farro | pumpkin seeds |
 pomegranate | sherry vinaigrette 16

ENTRÉES

ROASTED HALF CHICKEN
 broccoli rabe | roasted mushrooms 24

PAN ROASTED DUCK BREAST*
 celery root cream | romanesco |
 chanterelle mushrooms 30

FILET MIGNON*
 potato purée | sautéed mushrooms |
 natural pan jus 42

ATLANTIC SALMON*
 yellow curry | jeweled basmati rice 29

CHEF'S FEATURE
MKT

CHESAPEAKE CRAB CAKE
 shenandoah succotash | cajun remoulade 32

SEA SCALLOPS
 carrot purée | caviar lentils |
 cauliflower florets 36

BARBEQUE SMOKED SHORT RIB
 steak fries | house slaw 28

VIRGINIA FLOUNDER
 sweet pepper stew | spring vegetables 25

SIDES

sautéed brussels sprouts 8
 vegetable medley 6
 house fries 5
 steak fries 6
 potato purée 6
 mixed green salad 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