



Angelo Galang | Chef de Cuisine

**GREAT GREENS**  
lignum, VA

**FRESH2O GROWERS**  
stevensburg, VA

**HUMMINGBIRD FARMS**  
ridgely, MD

**FIFER ORCHARDS**  
camden-wyoming, DE

**STAUFFER HULING FARMS**  
camp hill, PA

**OUR LOCAL PARTNERS**

### APPETIZERS

#### MEZZE BOWL

*falafel | chickpea salad | edamame hummus | minted yogurt*

15  
add garlic parmesan flatbread 5

#### MEATBALLS

*italian beef & pork blend | marinara pecorino romano*

14

#### LOCAL CHEESE FLIGHT

*honeycomb | onion chutney rustic bread*

15

#### ARTISAN CHARCUTERIE BOARD

*rustic bread | pickled vegetables*

18

#### CALAMARI

*shishito peppers bread & butter pickles | cocktail sauce*

16

#### PORK BELLY

*brussels sprouts | rooftop honey gastrique chili paste*

15

### WOOD-FIRED FLATBREADS

#### BANG BANG SHRIMP

*sriracha aioli | tempura fried shrimp fontina | scallions | black sesame seeds*

17

#### MARGHERITA

*san marzano tomato | mozzarella house grown basil*

14

#### ROASTED MUSHROOM

*fontina | caramelized onions truffled sea salt*

15.5

#### PERUVIAN CHICKEN

*salsa verde | aji amarillo aioli queso fresco | radish*

16

#### BAVARIAN SAUSAGE

*local beer & cheddar sauce grain mustard | pickled red cabbage*

16.5

#### FLATBREAD OF THE WEEK

*chef's weekly selection*

16

### SOUPS & GREENS

BUTTERNUT SQUASH 10

SOUP OF THE DAY 10

#### KALE & ROMAINE SALAD

*parmesan croutons | shaved parmesan creamy garlic dressing*

11.5

#### FALL CHOPPED SALAD

*romaine | kale | asian pear dried cranberries | grape tomato tobacco onions | goats cheese white balsamic vinaigrette*

15

#### VIRGINIA MARKET SALAD

*arugula | frisée | roasted squash candied walnuts | farro | parmesan smoked maple vinaigrette*

15

### ENTRÉES

#### SEA SCALLOPS

*sweet potato purée | spanish chorizo sunchokes*

37

#### ATLANTIC SWORDFISH

*artichoke barigoule | za'atar*

27.5

#### GEMELLI PASTA

*portobello ragù | red kuri squash hazelnuts | house ricotta | gremolata*

21

#### CHESAPEAKE CRAB CAKE

*brussels sprouts | fall squash warm bacon vinaigrette*

36

### SIDES

#### ANY THREE SIDES 15

garden vegetable medley 6

roasted squash 7

brussels sprouts 7

house fries 5

parmesan truffle fries 7

mixed greens salad 5

#### ROASTED HALF CHICKEN

*root vegetable purée | roasted mushrooms*

24.5

#### SCOTTISH LOCH SALMON\*

*yellow curry | härth garden vegetables*

29

#### 12OZ NEW YORK STRIP STEAK\*

*green peppercorn sauce | potato gratin*

34.5

### FAMILY MEAL

#### HIMALAYAN GOAT JOHL

58 | serves 2-3

29 | per person

#### BHUJA [RICE PILAF]

HOUSE ROTI

TOMATO & CUCUMBER SALAD

*We are proud to invite you to share a special dish from our team.*

*This distinctive curry comes from our own Lead Cook Tilak Gurung, who hails from the beautiful town of Melamchi, Nepal.*

*Traditionally, the tomato and yogurt base is slow cooked in a Chulo [Nepali Wood Stove] with the eclectic spices from the region – the experience is complete with a fragrant rice pilaf and hand rolled roti.*

*\*due to the special nature of this dish we respectfully ask that this menu is ordered without substitutions or in singular form.*



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OCEAN FRIENDLY RESTAURANTS

\*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