



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

WOOD-FIRED FLATBREADS

MARGHERITA

san marzano tomato | mozzarella | house grown basil 13

ROASTED MUSHROOM

caramelized onions | fontina | truffled sea salt 15

FIG & HAM

virginia country ham | arugula | aged balsamic 16

BANG BANG SHRIMP

tempura fried shrimp | sriracha aioli | fontina | scallions 17

WAGYU BRISKET

green onions | onion straws | house barbeque sauce 15

FLATBREAD OF THE WEEK

half flatbread with choice of house salad or cup of soup 15

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

PORK CUTLET

virginia apple butter | cabbage slaw | ciabatta 16

CRISPY FRIED CHICKEN

sriracha aioli | pickled blackberry slaw | brioche bun 13

DELI FLATBREAD SANDWICH

virginia country ham | prosciutto | mozzarella | tomato
house grown basil 17

HAND CARVED TURKEY

smashed avocado | nueske's bacon | appalachian cheese
multigrain bread 16

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

BUTTERNUT SQUASH SOUP 9

SOUP OF THE DAY 9

ROASTED BEET SALAD

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

FALL CHOPPED SALAD

romaine | kale | virginia apple | candied pecans
dried cranberries | lentils | white balsamic vinaigrette 15

HEARTS OF ROMAINE

shaved parmesan | rustic crouton
creamy garlic dressing 11

VIRGINIA MARKET SALAD

bitter greens | roasted yams | brussels sprouts
firefly farms goat cheese | sherry vinaigrette 16

QUINOA SALAD

mixed greens | kohlrabi | local pear | dried figs
pomegranate | rooftop honey vinaigrette 13

SALAD ENHANCEMENTS

GRILLED CHICKEN BREAST 6

FALAFEL 6

NY STRIP STEAK* 8

ATLANTIC SALMON 9

SHRIMP 13

ENTRÉES

CHEF FEATURE
MKT

PAPPARDELLE RAGÙ
braised short rib
roasted kuri squash
pecorino romano
21

FISH & CHIPS
atlantic cod | tartar
thick cut chips
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