

FIRST COURSE

individually plated for all guests to be served as a first course

SEASONAL FRUIT

fresh seasonal fruit served in individual portions

OR

HEARTH HOUSE SALAD

shaved vegetables, toasted sunflower seeds, white balsamic vinaigrette

SIDES

select two side dishes to be served family style for all guests

FRENCH FRIES

SWEET POTATO FRIES WITH AIOLI

CRISPY PARMESAN POTATOES

SMOKEY BACON

PORK SAUSAGE

FARM EGGS

BEIGNETS

GRILLED SOURDOUGH TOAST

BREAKFAST COCKTAILS

cocktail menu available upon client request

HEARTH BLOODY MARY | 16

vodka, jason's bloody mary mix, olives & pickles

THE SPICY PIG BLOODY MARY | 18

viktor's horseradish vodka,
jason's bloody mary mix, bacon & pickles

ESPRESSO MARTINI | 16

bushmills irish whiskey, kahlua,
five farms irish cream, caffe vita espresso, orange oil

HEARTH MIMOSA | 14

tirridis house blanc r.1 sparkling wine &
your choice of: orange, grapefruit or pineapple juice

BRUNCH ENTREES

*select three options for guests to select from
add-on's must be preordered and are not available tableside*

BREAKFAST SANDWICH

herbed eggs, bacon, arugula, tomato,
aioli, macrina brioche bun

BANANAS FOSTER FRENCH TOAST

challah, vanilla bean whipped cream, brûléed bananas,
candied pecans

SEATTLE SCRAMBLE

sockeye salmon, dill, caramelized onion, creme fraiche,
breakfast potatoes, macrina bakery sourdough

BREAKFAST BURRITO

flour tortillas scrambled egg, choriso, cheddar cheese, smashed
avocado, fried potato, salsa, sour cream

DEUCES BREAKFAST*

two eggs your way, two slices of bacon, two sausage links,
parmesan potatoes, grilled macrina sourdough

CAESAR SALAD

gem lettuce, hearth caesar dressing, parmesan, lemon wedge

FLANK STEAK SALAD*

blackened flank, dried cherries, pickled red onions, blue cheese
crumbles, creamy bleu cheese dressing

GRILLED CHICKEN CLUB SANDWICH

grilled chicken breast, bacon, romaine,
red onion, sriracha aioli, macrina brioche bun

Pork Belly B.L.T.

braised pork belly, gem lettuce, tomatoes, sriracha aioli

HEARTH BURGER

21 day dry-age wagyu, tillamook cheddar, tomato, little gem
lettuce, lemon aioli, macrina brioche bun

BEVERAGES

beverages available on consumption tableside

RISHI HOT TEAS / \$6

STARBUCKS VERONA COFFEE / \$5

SOFT DRINKS / \$4

DAILY BREAD SERVICE

\$5.00 additional to the menu price per person

olive oil, balsamic, butter, herb de provence, chile flake, sea salt

SALAD

select two salads to be served family style for all guests

CHICORY & CITRUS SALAD

citrus, olives, pistachios, chicories, fresh herbs, croutons, caesar dressing

GEM LETTUCE CAESAR SALAD

lemon, parmesan reggiano, crouton

HEARTH HOUSE SALAD

shaved vegetables, toasted sunflower seed, white balsamic vinaigrette

SHAREABLES

select two dishes to be served family style for all guests

BURRATA

fennel marmalade, cranberry purée, toasted almonds, grilled bread

FRIED BRUSSELS SPROUTS

sweet chili lime glaze, feta cheese, peanuts, cilantro

MARINATED OLIVES & SMOKED ALMONDS

ROASTED CARROTS

creamed feta, feta crumbles, za'atar oil

FRENCH FRIES

BEVERAGES

beverages available on consumption tableside

soft drinks / \$4 each

bar menu available upon client request

DINNER ENTREES

select three options to be served family style to all guests

RISOTTO

local mushrooms, crispy parmesan, sherry gastrique, pickled delicata squash

HEARTH FIRED MAC & CHEESE

mozzarella, crispy breadcrumbs

WAGYU BURGER

21 day dry age wagyu, tillamook cheddar, tomato, bacon-onion jam, little gem lettuce, herb aioli

HARISSA HALF CHICKEN

yam & chickpea hash, pearl onions, pickled pineapple, cilantro

SEARED DUCK BREAST

lentil relish, sweet potato puree, poulet demi, pickled ramps

SCALLOPS seasonal

KING SALMON

cauliflower puree, frisee, citrus roasted cauliflower & radish, citronette

DESSERT

select one dish to be served family style for all guests

TIRAMISU

coffee, cocoa

BEIGNETS

powdered sugar, whipped cream

OLYMPIC MOUNTAIN ICE CREAM

seasonal flavor

OLYPMIC MOUNTAIN SORBET

seasonal flavor

LET'S BE FRIENDS

@HearthKirkland



#gatherathearth

HEARTHKIRKLAND.COM

Menus and pricing subject to change. A 24% taxable service charge will be added to all parties. 100% of the service charge will be distributed to service personnel. Even though we think it's tasty, the Health Department advises that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Menu items may contain nuts and other allergens. Please let us know if your guests have dietary restrictions.