

STARTERS & SALADS

BURRATA | 18

fennel marmalade, cranberry purée,
toasted almonds, grilled bread

FRIED BRUSSELS SPROUTS | 14

sweet chili lime glaze, feta cheese,
peanuts, cilantro

CHARCUTERIE & CHEESE PLATE | 33

daily selections

MARINATED OLIVES & SMOKED ALMONDS | 10

MACRINA BAKERY PUGLIESE BREAD | 8

olive oil, balsamic, herbes de provence,
chili flake, sea salt, butter

add to any salad: sautéed harissa white shrimp (3) +12,
grilled chicken +7, fried egg +4, avocado +3, burrata +8

CITRUS & BELGIAN ENDIVE SALAD | 12

ricotta, pistachios, mint

BEET SALAD | 15

red beets, pickled pear, escarole, bleu cheese,
merlot vinaigrette

GEM LETTUCE CAESAR SALAD petite 11 | full 16

lemon, parmesan reggiano, crouton

HEARTH HOUSE SALAD petite 8 | full 15

shaved vegetables, toasted sunflower seed,
white balsamic vinaigrette

FLANK STEAK SALAD* petite 16 | full 24

marinated flank, dried cherries, pickled red onion,
creamy bleu cheese dressing

ENTRÉES

1855 BLACK ANGUS RIBEYE* | 55

potato purée, broccolini, beouf demi

21-DAY DRY AGE WAGYU BURGER* | 26

tillamook cheddar, tomato, bacon-onion jam,
little gem lettuce, sriracha aioli,
choice of fries or side house salad
avocado +3, bacon +3, fried egg +4,
pickled jalapeños +2

HALF CHICKEN | 39

harissa chicken, yam & pearl onion hash,
pickled pineapple, cilantro

HONEY DUCK BREAST* | 45

stewed lentils, grilled carrots,
roasted pearl onions, poulet demi

RISOTTO | 25

local mushrooms, crispy parmesan,
sherry gastrique, pickled delicata squash
dungeness crab +17, grilled chicken +7,
bacon +3, grilled white shrimp (3) +12

HEARTH FIRED MAC & CHEESE | 21

mozzarella, basil, crispy breadcrumbs
dungeness crab +17, grilled chicken +7,
bacon +3, sautéed harissa white shrimp (3) +12

CATCH OF THE DAY | MP

ask your server for today's preparation

SEARED SCALLOP MILANESE* | 40

saffron risotto, orange supremes,
lemon beurre blanc

SIDES

ROASTED CARROTS | 14

creamed feta, feta crumbles, za'atar oil

GRILLED CAULIFLOWER | 12

roasted grapes, hazelnut dukka,
preserved lemon aioli

GRILLED BROCCOLINI | 10

olive oil, lemon juice

FRENCH FRIES | 9

sriracha aioli

SWEET POTATO FRIES | 9

sriracha aioli

POMME PURÉE | 10

PLAIN RISOTTO | 13

ZERO PROOF

VIKTOR'S NOGRONI | 12

the pathfinder, house made n/a botanical bitters, giffard apertif syrup

GINGER POMEGRANATE MULE | 10

pom juice, lime, ginger syrup, soda water

COCKTAILS

HEARTH OLD FASHIONED | 17

old overholt rye, bitters, black balsam, orange peel

THE KRAKEN MARTINI | 16

vodka, lillet, empress gin, lemon tentacles

PEAR THYME MARTINI | 16

absolut pear, thyme syrup, lime juice, thyme bitters, egg white, fresh thyme

AURORA ELIXIRS 'LOLO' SPARKLING HOP WATER | 8
 choice of pomelo sage or yuzu orange blossom

ODOULS AMBER N.A. | 5

CLAUSTHALER N.A. | 6

ATHLETIC 'WILD RUN' N.A. IPA | 7

PAPER PLANE | 16

woodinville bourbon, aperol, amaro, viktor's limoncello, paper plane

SMOLDERING RYE MANHATTAN | 22

four roses bourbon, spicy orange bitters, black walnut bitters, amaro, smoke bubble

VIKTOR'S LIMONCELLO | 12

BY THE GLASS



=\$1 of all glass pours donated to Lambert House



= rosé bottles 15% off

SPARKLING

TIRRIDIS HOUSE BLANC R.1 | 12 | 50

columbia valley ava, wa

NV TREVERI CELLARS BRUT ROSÉ 10 | 40

columbia valley ava, wa

NV MOËT & CHANDON 'IMPÉRIAL' BRUT 29 | 125

èpernay, fr

WHITE

2022 MARK RYAN 'LU & OLY' CHARDONNAY 12 | 48

columbia valley ava, wa

2022 FLOWERS CHARDONNAY 22 | 88

sonoma coast ava, ca

2022 CLOUDY BAY SAUVIGNON BLANC 19 | 76

marlborough, nz

2022 LONG SHADOWS 'CYMBAL' SAUV BLANC 18 | 72

columbia valley ava, wa

2022 ALEXANA PINOT GRIS 'TERROIR SERIES' 14 | 56

willamette valley ava, or

2023 LANDMASS CHENIN BLANC 16 | 68

rogue valley ava, or

ROSÉ

2022 LONG SHADOWS 'JULIA'S DAZZLE' 12 | 48

pinot gris, columbia valley ava, wa

2022 CHATEAU D'ESCLANS 'WHISPERING ANGEL' 15 | 64

grenache, syrah & graciano, paso robles ava, ca

2021 JOEL GOTT 11 | 44

grenache, mouvèdre, carignan, central coast ava, ca

RED

2021 MARK RYAN 'LU & OLY' RED BLEND 12 | 48

columbia valley ava, wa

2021 DELILLE CELLARS 'D2' BORDEAUX BLEND 22 | 88

columbia valley ava, wa

2021 TRISAETUM PINOT NOIR 19 | 75

willamette valley ava, or

2020 BROWNE FAMILY MERLOT 11 | 44

walla walla valley ava, wa

2020 LONG SHADOWS 'SAGGI' RED BLEND 29 | 116

columbia valley ava, wa

2021 MARK RYAN 'THE DISSIDENT' CABERNET 19 | 76

columbia valley ava, wa

BEER

DRAFT

POLARIS PILSNER | 8

chainline brewing, kirkland, wa 5%

SEAPINE HEFEWEIZEN | 8

seattle, wa 6.3%

HEARTH IPA | 8

pike brewing, seattle, wa 6.3%

BOTTLES & CANS

MILLER HIGH LIFE "PONY" | 4

milwaukee, wi 4.6% 7oz

BUD LIGHT | 5

st. louis, mo 4.2%

BOTTLES & CANS CONTINUED

RAINIER | 5

seattle, wa 4.6%

'JOHNNY UTAH' PALE ALE | 5

georgetown, seattle, wa 5.6%

CHAINLINE IPA | 7

kirkland, wa 5%

SCUTTLEBUTT AMBER | 7

everett, wa 5.1%

'MONK'S UNCLE' TRIPEL ALE | 7

pike brewing, seattle, wa 9.9%

GUINNESS | 8

dublin, ireland 4.2% 14.9oz

'COCO JONES' PORTER | 7

black raven, woodinville, wa 5.6%

4 GOOD HARD SELTZER | 7

ginger lime or lemon blueberry
 seattle, wa 5%

TIETON ORGANIC HARD CIDER | 7

yakima, wa 6.9%

NON-ALCOHOLIC

ODOULS AMBER N.A. | 5

CLAUSTHALER N.A. | 6

ATHLETIC 'WILD RUN' N.A. IPA | 7

LET'S BE FRIENDS @HearthKirkland #gatherattheearth HEARTHKIRKLAND.COM

Menus and pricing subject to change.

*Items marked with an * are either cooked to order and served raw or undercooked as requested or may contain raw or undercooked ingredients. 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 you are allergic to anything.