

## FOR THE TABLE

**CHARCUTERIE & CHEESE PLATE | 33**  
daily selections

**MARINATED OLIVES & SMOKED ALMONDS | 12**

**SWEDISH MEATBALLS | 17**  
lingonberries, gravy, pommes puree, parsley

**HEARTH MEXICAN WHITE SHRIMP | 25**  
white wine, garlic, parsley, lemon, chili flake,  
olive oil, macrina sourdough

**CRISPY BRUSSELS SPROUTS | 14**  
hummus, feta, black garlic chermoula,  
crispy onions, cilantro, sunflower seeds

**CHARRED BROCCOLINI | 18**  
tahini, chickpeas, crispy onions,  
lemon, olive oil, oregano

**MACRINA BAKERY PUGLIESE BREAD | 8**  
olive oil, balsamic, herbes de provence,  
chili flake, sea salt, butter

## SALADS

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

**CAESAR SALAD | 14**  
sweet gem lettuce, caesar dressing,  
parmesan reggiano, lemon, croutons, evoo

**'ROOTS' HOUSE SALAD | 19**  
braised beets, roasted carrots, chevre,  
artisan greens, pepitas, dried cranberries,  
mint, black garlic vinaigrette

**FLANK STEAK SALAD\* | 31**  
marinated flank, dried cherries, pickled red onion,  
creamy bleu cheese dressing

**PEACHES & BURRATA SALAD | 22**  
roasted peaches, arugula, frisee, burrata,  
heirloom tomatoes, basil, sherry vinaigrette

## MAINS

**1855 BLACK ANGUS RIBEYE\* | 62**  
truffle pommes puree, beef demi,  
roasted carrots, braised pearl onions

**STEAK FRITES\* | 35**  
flat iron steak, parmesan herb fries,  
sauce bernaise

**21-DAY DRY AGE WAGYU BURGER\* | 26**  
beecher's flagship cheddar, lettuce, tomato,  
sriracha aioli, caramelized onions  
*choice of fries or side house salad*  
avocado +4, bacon +4, fried egg +4,  
seared foie gras +14, preserved black truffle +6

**HALF CHICKEN | 32**  
yam, chickpeas, cultivated mushrooms,  
pommes puree, cilantro, poulet demi

**DUCK BREAST\* | 35**  
parsnip puree, peas, lentils, grilled peaches,  
lavender, poulet demi

**PRESERVED LEMON RISOTTO | 25**  
local mushrooms, crispy parmesan,  
sherry gastrique, pickled delicata squash  
dungeness crab +10, grilled chicken +7,  
grilled white shrimp (3) +12, flank steak +17

**KING SALMON\* | 43**  
corn potage, cauliflower, herbs,  
charred broccolini, sauce bavaroise

**BRISTOL BAY SCALLOPS\* | 39**  
leek emulsion, sweet peas,  
parsnips, frisee, evoo

**CRAB CAKES | 28**  
citrus aioli, chicoy greens, chives,  
citrus supremes, smoked steelhead pearls

**FISH & CHIPS | 22**  
beer battered catch of the day, french fries,  
comeback sauce, malt vinegar, lemon  
sub parmesan herb fries +3, truffle & parmesan fries +6

## SIDES

**ROASTED CARROTS | 19**  
feta cheese, smoked mascarpone,  
za'atar oil, oregano

**MAC 'N' CHEESE | 18**  
dungeness crab +10, bacon +4,  
preserved black truffle +6

**PARMESAN HERB FRIES | 9**

**SWEET POTATO FRIES | 9**  
sriracha aioli

**TRUFFLE POMME PUREE | 10**  
preserved black truffles, chives

## 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

 = Happy WAugust! All Washington Wine bottles 15% off

### SPARKLING

 **TREVERI BLANC DE BLANC 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

**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 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 KOLSCH | 8**  
 seattle, wa 5.2%

**HEARTH IPA | 8**  
 pike brewing, seattle, wa 6.3%

**MÉTIER PALE ALE | 8**  
 woodinville, wa 6.2%

### BOTTLES & CANS

**MILLER HIGH LIFE "PONY" | 4**  
 milwaukee, wi 4.6% 7oz

### BOTTLES & CANS CONTINUED

**BUD LIGHT | 5**  
 st. louis, mo 4.2%

**RAINIER | 5**  
 seattle, wa 4.6%

**GLUTEN-FREE PALE LAGER | 9**  
 ghostfish, seattle, wa 4.5%

**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%

**SAN JUAN ISLAND SELTZER | 8**  
 raspberry-cran, 16oz, wa 4.2%

**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**