

FOR THE TABLE

CHEESE | 24

chef tiffany's selection of seasonal cheeses, and accompaniments *gf, v*

CHARCUTERIE | 24

chef tiffany's selection of cured meats, grilled sausage, pickles & preserves *gf, v*

☪ SMALL PLATES

BREAD & BUTTER | 6

warm petite baguette, seasonal butter *v*

MARINATED OLIVES | 8

castelvetroano olives, zested orange, garlic, fragrant herbs *gf, v*

SPLIT PEA HUMMUS | 12

sumac, tahini, za'atar, grilled flatbread *gf, v*

GRILLED CHERMOULA SHRIMP | 15

parsley, cilantro, toasted spices, aleppo, citrus, lemon aioli *gf*

PARMESAN GARLIC FRIES | 8

garlic butter, parmesan cheese, parsley *gf*

HEARTH BAKED POTATO CROQUETTES | 12

cheddar, green onions, sour cream, crumbled bacon *gf*

MEATBALL SKILLET | 15

zesty tomato sauce, mozzarella, basil pesto, served with grilled focaccia *gf, v*

MAINS

SEA

STEAMED CLAMS & CHORIZO | 18

uli's chorizo with green chiles, roasted garlic butter, lemon, served with grilled focaccia *gf*

VANILLA-BRINED SCALLOPS* | 21

carrot-ginger puree, fennel, celeriac, radish, lime-cilantro vinaigrette *gf*

SMOKED BLACK COD* | 42

kohlrabi puree, red cabbage en saor, apple, horseradish-scented cream butter sauce, fine herbs *gf*

RANGE

STEAK FRITES* | 25

6 oz. blackened hanger steak, chermoula, mama lil's peppers, parmesan garlic fries *gf*

PRESERVED LEMON & HERBED CHICKEN | 36

pan-roasted airline breast, crispy herbed potatoes, braised kale, roasted carrots, herbed butter sauce *gf*

☪ HEARTH BURGER* | 22

american wagyu beef, sharp white cheddar, pickled grilled onions, hearth dried tomatoes, herbed mayo and greens on a brioche bun served with a choice of fries or mixed greens *gf*

gf - gluten-free available, v - vegetarian

HEARTH BAKED FLATBREADS

gluten-free flatbread available upon request

☪ MARGHERITA | 18

zesty tomato sauce, mozzarella, hearth-dried tomatoes, parmesan, basil *v*

SPRING | 22

spinach puree, asparagus, mushrooms, goat cheese, parmesan, pine nuts *v*

SALAMI & HOT HONEY | 22

soppressata, zesty tomato sauce, mozzarella, parmesan, basil

ARTICHOKE & PROSCIUTTO COTTO | 22

ricotta, parmesan, mama lil' peppers, arugula

SMOKED LOX & MASCARPONE | 24

red onion, shaved fennel, capers, fine herbs

*Take a peek at our beverage menu for our
Flames & Grapes Promotion:*

2 Flatbreads and 1 Bottle of Wine for \$55

SOUP & GREENS

TOMATO SOUP cup 8 | bowl 12

add to any salad: 6-minute egg +4, burrata +8, anchovies +4, chicken breast +7, shrimp +10, 3 oz. hanger steak +10

☪ SIMPLE SALAD half 8 | entree 16

baby lettuces, lemon vinaigrette, radish, fresh herbs *gf, v*

☪ CAESAR* half 9 | entree 18

crisp romaine, house-made caesar dressing, herbed breadcrumbs *gf*

ROASTED BEET & CITRUS | 14

orange & thyme-scented beets, dates, white balsamic reduction, goat cheese, toasted pecans, mint sumac, arugula *gf, v*

BURRATA VERDE | 17

spinach puree, belgian endive, asparagus, spring peas, preserved lemon, fine herbs, served with grilled focaccia *gf, v*

VEGETABLES

GRILLED ASPARAGUS | 16

chermoula, lemon aioli, fresh herbs, lemon *gf, v*

HEARTH ROASTED EGGPLANT | 16

chef tiffany's harissa, hearth-dried tomatoes, pine nuts, herbs, grilled lemon *gf, v*

GARDEN

☪ GRILLED THREE-CHEESE SANDWICH | 18

sharp white cheddar and havarti cheeses, grilled parmesan-butter macrina sourdough, served with a cup of tomato soup *gf, v*

☪ PASTA POMODORO half 14 | entree 24

capellini, zesty tomato sauce, roasted garlic butter, parmesan, basil *v*
add meatballs +12

SPRING RISOTTO half 18 | entree 28

spinach puree, asparagus, mushrooms, pine nuts, roasted garlic butter, lemon, parmesan *gf, v*

A 20% mandatory service charge will be added to parties of 6 or more. 100% of the mandatory service charge will be distributed to service personnel.

*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.

Substitutions politely declined. Menu items may contain nuts and other allergens. **Please let us know if you are allergic to anything.**

Executive Chef: Tiffany Layco | Executive Sous Chef: Markus Lufkin