

DINNER

FALL 2026 | MON-SAT 4PM - 9PM
SUN 3PM-8PM
CDC | MARKUS LUFKIN

FOR THE TABLE

CHEESE | 24
selection of seasonal cheeses, accompaniments *gf, v*

CHARCUTERIE | 24
cured meats, grilled sausage, pickles & preserves *gf*

SMALL PLATES

BREAD & BUTTER | 7
warm petite baguette, seasonal butter *v*

MARINATED OLIVES | 8
castelvetro olives, zested orange, garlic, herbs *gf, v*

SPINACH & ARTICHOKE DIP | 17
cast iron baked, grilled flatbread *v* + snow crab \$8

GRILLED CHERMOULA SHRIMP | 16
parsley, cilantro, spices, aleppo, citrus, lemon aioli *gf*

PARMESAN GARLIC FRIES | 10
garlic butter, parmesan cheese, herbs, pesto aioli *gf*

HEARTH BAKED POTATO CROQUETTES | 12
cheddar, green onions, sour cream, crumbled bacon *gf*

MEATBALL SKILLET | 16
zesty tomato sauce, mozzarella, basil pesto, focaccia *gf*

STEAMED CLAMS* & SAUSAGE | 19
italian sausage, roasted garlic butter, lemon, served with
grilled focaccia *gf*

SNOW CRAB FRITTERS | 16
Served with avocado puree *gf, df*

SOUP & GREENS

add to any salad: 6-minute egg +4, ricotta +8, anchovies +4,
chicken breast +7, shrimp +10, 5oz ny steak +12, black cod +16

SIMPLE SALAD HALF | 9 ENTREE | 16
baby lettuces, lemon vinaigrette, radish, fresh herbs *gf, v*

CAESAR* HALF | 10 ENTREE | 18
romaine, house-made caesar, herbed breadcrumbs *gf*

ROASTED BEET & CITRUS | 15
orange & thyme beets, dates, white balsamic reduction,
goat cheese, toasted pecans, mint sumac, arugula *gf*

FRESH RICOTTA CHEESE PLATE | 20
house-made ricotta cheese, grape compote, sliced red
pear, grilled focaccia, basil, arugula *nf, v*

TOMATO SOUP CUP | 8 BOWL | 12

VEGETABLES

GRILLED BROCCOLINI | 12
chili crisp, lemon wedge *gf, v*

MAPLE BACON FRIED BRUSSEL SPROUTS | 16
maple syrup, bacon bits *gf, v*



ADD A BOTTLE OF OUR
ROTATING WINE FOR \$29 WITH
PURCHASE OF ANY ENTREE

EST 2019
HEARTH
KIRKLAND

HEARTH BAKED PIZZAS

gluten-free flatbread available upon request

CHEESE | 20
zesty tomato sauce, mozzarella
sub pesto sauce v

PEPPERONI | 22
red sauce, mozzarella, pepperoni

THE WORKS | 26
red sauce, mozzarella, olives, sausage, green onions,
mushrooms, pepperoni

CROQUE MONSIEUR PIZZA | 26
white sauce, fontina cheese, parmesan cheese, sliced ham,
arugula, dijon mustard drizzle *nf*

BBQ CHICKEN PIZZA | 24
bbq sauce, pulled chicken, roasted shallots, mozzarella &
cheddar cheese, sliced jalapenos

THE FOREST FLOOR | 22
garlic white sauce, roasted mushrooms, roasted shallots, fresh
thyme, mozzarella, fontina *v*

PESTO GARLIC CHICKEN | 26
garlic white sauce, cherry tomatoes, pulled chicken, roasted
shallots, mozzarella, pesto drizzle

MAINS

MISO MAPLE COD* | 37
pan seared black cod, sweet potato mash, roasted carrots,
crispy brussels *gf, nf*

BRANDT BEEF NY STRIP* | 39
thick cut 10oz. parmesan-herb potato wedges, grilled
asparagus, black garlic & herb compound butter *gf*

PRESERVED LEMON CHICKEN | 36
airline chicken breast, mashed potatoes, roasted carrots and
parsnips, apple cider jus *gf*

HEARTH SMASH BURGER* | 19
painted hills ground beef, burger sauce, shredded lettuce, pickles,
shaved onions, cooper sharp american cheese, served with a
choice of fries or mixed greens
add patty +5 add bacon +2

GRILLED THREE-CHEESE SANDWICH | 20
white cheddar and havarti cheeses, grilled parmesan-butter
macrina sourdough, served with a cup of tomato soup *gf, v*

CREAMY PUMPKIN PASTA HALF | 26 ENTREE | 36
pumpkin, coconut milk, parmesan, garlic, sage, spinach,
butternut squash, torchio pasta *nf, v*

WINTER TRUFFLE RISOTTO HALF | 18 ENTREE | 28
roasted wild mushrooms, melted leeks, roasted garlic butter,
parmesan crisp *gf, nf, v*

gf - gluten-free available, *v* - vegetarian, *df* - dairy free

A 20% mandatory service charge applies to parties of 6 or more and is fully distributed to service staff. Items marked with an asterisk * are served raw or undercooked, or contain raw ingredients. Consuming raw or undercooked meats, seafood, or eggs may increase the risk of foodborne illness.* Menu items may contain nuts or other allergens — please inform us of any allergies.