DINNER
FALL 2026

EST 2019
HEARTH
KIRKLAND

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

FOR THE TABLE

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

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

SOUP & GREENS

add to any salad:
6-minute egg +4 | burrata +8 | anchovies +4
chicken breast +7 | shrimp +10 | 5oz ny steak +12

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

CAESAR* HALF | 10 ENTREE | 18 (F)
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 | 20
housemade ricotta cheese, grape compote, sliced red pears, grilled focaccia, basil arugula salad *nf, veg*

TOMATO SOUP CUP | 8 BOWL | 12

VEGETABLES

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

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

SMALL PLATES

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

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

SPINACH ARTICHOKE DIP | 14 (F)
cast-iron baked, served with grilled flatbread *gf, v*

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

PARMESAN GARLIC FRIES | 10
garlic butter, parmesan cheese, parsley *gf*

HEARTH BAKED POTATO CROQUETTES | 12 (F)
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, green chiles, roasted garlic butter, lemon, served with grilled focaccia *gf*

DUNGENESS CRAB FRITTERS I 16
served with avocado puree *gf, df*

TACOS
served with diced onions, cilantro, pico de gallo, house salsa, guacamole
beef (20), chicken (10), or zucchini (8) *gf, nf*
cod (14), shrimp (12) topped with coleslaw *gf, nf*

MAINS

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

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

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

HEARTH SMASH BURGER* | 26 (F)
painted hills natural 80/20 ground beef, burger sauce, shredded lettuce, pickles, shaved onions, cooper sharp american cheese *nf*

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 (F+)
HALF | 22 ENTREE | 30
pumpkin puree, coconut milk, parmesan, garlic, sage, spinach, roasted butternut squash, torchio pasta *nf, veg*

WINTER TRUFFLE RISOTTO (F)
HALF | 20 ENTREE | 32
roasted maitake mushrooms, roasted butternut squash, truffle tapenade, black truffle oil, roasted garlic butter, parmesan *gf, nf, veg*

HEARTH BAKED PIZZAS (F)

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

nf: nut-free | gf: gluten-free | df: dairy-free | vg: vegetarian | v: vegan

(F) family-style: $29 per guest (4 guest minimum). Select 2 starters, 2 mains & 2 desserts marked (F) to share. Main dish upgrades marked (F+) +$5 per guest.

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.

ADD A BOTTLE OF OUR ROTATING WINE FOR $29 WITH THE PURCHASE OF ANY ENTRÉE