

THE

PROMONTORY

HEARTH
TO
TABLE

Starters

HOUSE SALAD 8

green goddess, pickled onion, pine nuts (gf) (v)

MEZZE SPREAD 10

hummus, eggplant, olive tapenade (v)

BUTTERNUT SQUASH SOUP 11

graham crumbs, soppressata, toasted rosemary,
Grand Marnier sour cream

Drinks

LA COLOMBE COFFEE 4

CAPPUCCINO 5

GINGER PLUM ICED TEA 4

KILOGRAM TEA 5

peppermint, earl grey, or rooibos

COLD PRESSED JUICE 5

orange, grapefruit, or pineapple

Breakfast

BEIGNETS 6

lemon, ricotta, powdered sugar (v)

THE POINT BREAKFAST 11

two eggs, bacon, patatas bravas, toast
add a baby beermosa +1

OMELET 14

spinach, feta, roasted mushroom (v) (gf)

DULCE DE LECHE FRENCH TOAST 15

toasted pecans, hearth grilled banana, Abuelita
chocolate

HEARTH SMOKED CHORIZO 16

red skin potato terrine, creme fraiche,
pickled red cabbage, poached egg

WHOLE GRAIN TOAST (v) 4

CHEESE GRITS 4

PATATAS BRAVAS (gf) (v) 4

SMOKY BACON (gf) 4

Lunch

SLAGEL FARMS CHEESEBURGER 15

American cheese, comeback sauce, house pickle, fries
add egg +2
substitute chickpea fries +4

FRIED CHICKEN THIGH SANDWICH 15

pickled slaw, comeback sauce, fries
add egg +2
substitute chickpea fries +4

FRIED 'BOLOGNA' SANDWICH 15

mortadella, dijon, swiss, house sauerkraut
substitute chickpea fries +4

CONFIT CHICKEN CAESAR 14

salt and vinegar chips, black truffle oil (gf)

GRILLED CHICKEN PENNE PASTA 15

roasted pepper sauce, baby squash, mushroom,
parmesan, kale

GULF PRAWNS 21

garlic sausage, grits, black pepper barbecue

AVOCADO SHRIMP SALAD 16

mixed greens, cucumber, crispy tortilla strips,
preserved lemon vinaigrette

POWER LUNCH +1

add Beignets and a Coffee, Tea or Soft Drink to
any lunch entree for just one dollar

LUNCH

Mon-Fri
11am-3pm

BRUNCH

Sat-Sun
9am-3pm

DINNER

Sun-Thu 5-11pm
Fri-Sat 5pm-1am

20% gratuity will be added to parties of eight or more
Consuming raw or undercooked meats, eggs, or shellfish may
increase your risk of foodborne illness