

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

MALVA PUDDING 9

seasonal fruit, mint, sweet cream (v)

Drinks

LA COLOMBE COFFEE 4

CAPPUCCINO 5

GINGER PLUM ICED TEA 4

KILOGRAM TEA 5

peppermint, earl grey, or rooibos

COLD PRESSED JUICE 5

Breakfast

BEIGNETS 6

lemon, ricotta, powdered sugar (v)

THE POINT BREAKFAST 11

two eggs, bacon, patatas bravas, toast

add a baby beermosa +1

add aged cheddar to your eggs +2

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 PIMENTO CHEESEBURGER 15

house pimento cheese, house pickles, pickled green
tomatoes, pepper jelly

add egg +2

substitute chickpea fries +2

FRIED CHICKEN THIGH SANDWICH 14

pickled slaw, comeback sauce, fries

add egg +2

substitute chickpea fries +2

FRIED CATFISH SANDWICH 14

American cheese, remoulade, lettuce, onion

substitute chickpea fries +2

CONFIT CHICKEN CAESAR 14

romaine, salt and vinegar chips, parmesan

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

18% gratuity will be added to parties of six or more

Consuming raw or undercooked meats, eggs, or shellfish may

increase your risk of foodborne illness