

THE

# PROMONTORY

HEARTH  
TO  
TABLE

## Small

### SMOKED FETA 9

marinated olives, baguette (v)

### MEZZE SPREAD 10

hummus, eggplant, olive tapenade (v)

### CHICKEN WINGS 10

mumbo sauce, pickled jalapeño (gf)

### CHICKPEA FRIES 5

chermoula ketchup (v)

### CHICKEN LIVER MOUSSE TOAST 12

seasonal jam, bacon, fines herbs

### HEARTH GRILLED OYSTERS 3/each

parmesan, garlic, butter

## Sides

### ROASTED BRUSSELS SPROUTS (v)(gf) 7

### GRILLED BROCCOLINI (v)(gf) 7

### CHEESE GRITS (gf) 7

### COLLARD GREENS (gf) 7

### POMMES AU GRATIN (v)(gf) 7

## Medium

### HOUSE SALAD 9

Green Goddess, pickled onion, pine nut (v)(gf)

### SMOKED TROUT CAESAR 14

grilled romaine, white anchovy, potato chips

### RICOTTA RAVIOLO 16

egg yolk, confit mushroom & carrot,  
pancetta lardons, jalapeno & cilantro oil

### MOULES FARCIES 16

mussels, smoked buerre de fruits de mer

### KALBI SHORT RIBS 16

soy caramel, cashew, shishito

### PRAWNS DEJONGHE 14

buerre monte, herb breadcrumbs, toasted  
ciabatta

### OLD WORLD SCALLOPS 17

wheat berries, sunchoke purée, apple, plantain tuile

EXECUTIVE CHEF Bernard Bennett

## Large

### SLAGEL FARMS CHEESEBURGER 15

American cheese, comeback sauce, house pickle, fries  
Substitute chickpea fries +2  
Add bacon +2

### ITAL RISOTTO 18

coconut milk, root vegetables, toasted coconut,  
pickled apple, charred fresno pepper (gf)(vg)

### MUSHROOM STROGANOFF 18

house tagliatelle, crimini & oyster mushroom,  
horseradish cream, parsley  
Add chicken +4

### GUMBO 28

prawns, lump crab, turkey sausage, smoked turkey,  
white rice, cornbread, charred okra

### GREEN CIRCLE FARMS CHICKEN 23

farro, preserved fruit mostarda, rosemary chicken  
jus

### FLORIDA CATFISH 23

kuri squash purée, golden lentile, root vegetables  
(gf)

### NEW YORK STRIP STEAK 28

roasted onion jus, seasonal vegetables (gf)

### DINNER

Sun-Thu 5-11pm

Fri-Sat 5pm-1am

### LUNCH

Mon-Fri

11am-3pm

### BRUNCH

Sat-Sun

9am-3pm

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

# THE PROMONTORY

HEARTH | BAR | MUSIC

## DESSERTS MENU

### **CHOCOLATE CAKE**

Hazelnut Whip, Banana Pudding, Blackberry,  
Chocolate Crunch, Cherry Sorbet

### **KEY LIME TART**

Swiss Merengue, Hearth Roasted Pineapple,  
Coconut Ice Cream

### **PUMPKIN POUND CAKE**

Cranberry Sherbet, White Chocolate, Walnut  
Praline, Pepita Brittle, Sweet Potato Gelee

### **HEARTH BANANA NUT BREAD**

Persimmon Chutney, Preserves, Whipped Butter

### **LEMON RICOTTA BEIGNET**

Confection Sugar

PIERRE VEGA | PASTRY CHEF