

THE

PROMONTORY

HEARTH
TO
TABLE

Small

SMOKED FETA 9

marinated olives, baguette (v)

MEZZE SPREAD 10

hummus, eggplant, olive tapenade (v)

CHICKEN WINGS 10

numbo 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

DINNER

Sun-Thu 5-11pm

Fri-Sat 5pm-1am

LUNCH

Mon-Fri

11am-3pm

BRUNCH

Sat-Sun

9am-3pm

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

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

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)