

One Twenty Six Dinner Menu

Appetizers, Soup & Salads

Sopes - Mexican Flatbread with Spicy Braised Pork, Sour Cream, and Citrus-Grape Salsa 9

Selection of Imported and Domestic Cheeses with Fruit and Nuts 12

Maryland Crabcakes with Citrus-Ginger Coulis, Basil Aioli, and Chipotle Sauce 10

House-Made Ravioli with Ricotta, Sweet Pea, Lemon and Fresh Tomato Sauce 11

Prince Edward Island Mussels Steamed in White Wine with Garlic, Shallots, and Fresh Herbs 13

Soup of the Day 4

Organic Greens with Balsamic Vinaigrette 5

Roasted Beet Salad with Blue Cheese and Toasted Walnuts on Mixed Greens with Balsamic Vinaigrette 8

Strawberry Salad with Mixed Greens, Spiced Pecans, Chevre and Red Wine Vinaigrette 8

Entrée

Grilled Natural Hanger Steak with Spinach-Leek Gratin, Maytag Butter, and Red Wine Syrup 24

Grilled Natural Beef Tenderloin with Smoked Bacon Veal Jus and Whipped Potatoes 29

Slow Cooked Iowa Berkshire Belly of Pork with Creamy Polenta, Grilled Asparagus, and House Made Barbeque Sauce 25

Pan Seared Rack of Lamb with Olive Oil Poached Fingerling Potatoes, Ratatouille and Red Wine Veal Jus 40

Sustainably Harvested Fresh Shrimp and Bay Scallops with Spinach Linguine, Roast Tomatoes, Spinach, Fennel, Lemon, and Cream 23

Salmon with Smoked Tomato-Mascarpone Risotto, Asparagus, and Fennel-Lemon-Basil Compote 25

Shrimp Étouffé with Andouille Sausage and Braised Chicken in a Spicy Creole Bell Pepper and Tomato Sauce with Rice 22

Natural Chicken with Basmati Rice wrapped in Banana Leaf, Green Mango Salad, and a Ripe Mango-Ginger Glaze 20

Eggplant and Chevre Tart with Ratatouille, Shaved Asparagus Salad, Mushroom Flan and Goat Cheese Fondue 20

HAPPY HOUR AT HEARTH EVERYDAY 4:30-6 !!

A 20% Gratuity may be added to all parties of 6 or more