

# One Twenty Six Dinner Menu

## Appetizers, Soup & Salads

Selection of Imported and Domestic Cheeses  
with Fruit and Nuts 12

Maryland Crabcakes with Citrus-Ginger Coulis,  
Basil Aioli, and Chipotle Purée 12

Crostini with Hummus, Smoked Asparagus,  
Caramelized Onions and  
Pomegranate Reduction 8

White Wine Steamed Littleneck Clams with  
Shallot, Garlic, Tomato and  
Fennel 13

Daily Charcuterie Selection with Pickled Red  
Onion, Dijon, Cornichon, and Toasted Baguette  
12

Shrimp Provençale with Tomato, Olive, Lemon,  
White Wine and Fresh Herbs 10

Soup of the Day 4

Spring Greens with Balsamic Vinaigrette 5

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

Citrus Salad with Spring Greens,  
Goat Cheese, Orange, Grapefruit,  
Toasted Sunflower Seeds, and a  
Roasted Red Pepper-Citrus Vinaigrette 8

## Entrée

Grass Run Farm Beef Tenderloin with  
Lorette Potatoes, Spring Vegetables and  
Sauce Bordelaise 32

Local Duroc Pork with a White Bean, Duck  
Confit, and Garlic Sausage Cassoulet 25

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

Pan-Seared Ruby Trout with Roasted  
Tomato Risotto, Asparagus, and  
Artichoke Vinaigrette 25

Natural Chicken Saltimbocca with Fried  
Risotto, Eggplant, Spinach and Pine Nuts  
and Fig Mostarda 20

Potato Gnocchi with Shiitake and Button  
Mushrooms, Fresh Arugula, Pecorino  
Toscano and Fresh Tomato Sauce 20

One Twenty Six only uses local, organic, cage-free, brown eggs.

HAPPY HOUR AT HEARTH EVERYDAY 4:30-6:00

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