

# Hearth

## Hours

**Monday-Thursday 4:30-9:30**

**Friday & Saturday 4:30-10:00**

## Wood-Fired Pizza

Alsatian Onion Tart with Smoked Bacon and Gruyère \$13  
Margherita with Basil, Tomatoes, and Fresh Mozzarella \$12  
Roasted Red Pepper, Olive, and Goat Cheese \$13  
Vegetarian Alsatian Tart with Spinach and Gruyère \$12

## Tapas & Small Plates

Hand-Cut Pommes Frites \$7  
Steamed Mussels with Chorizo Butter \$12  
Serrano Ham Croquetas with Spicy Tomato Sauce \$8  
Oysters on the Half-Shell Pacific & East Coast 6 for \$12  
Shrimp and Scallop Ceviche with Fried Carrot \$10  
Artichoke and Roast Bell Pepper with Jalapeno Oil \$6  
Gratin of Mushrooms with Mascarpone, Asiago, and Fresh Herbs \$9  
Selection of Cheeses with Quince, Walnuts, and Candied Olives \$6, 11, 15  
Marinated Olives with Herbs, Shallots, and Olive Oil \$6  
Smoked Cod Brandade with Sunny-Side up Egg & Extra-Virgin Olive Oil \$12

## Salads

Greens with Prosciutto, Paprika Potatoes, Egg, Asiago & Sherry-Shallot Vinaigrette \$12  
Greens with Smoked Fingerling Potatoes, Fennel, Shaved Manchego, Artichokes, & Creamy Rice-Wine Vinaigrette \$12

## Charcuterie

\*Charcuterie is an assortment of cured meats & patés.

Paté, Chicken Liver Mousse, Gravlax, Sopressata,  
Jamón Serrano, Prosciutto, Pork Rilette  
(Choose any 3 for \$15)

## Entrée

Chicken Biryani with Basmati and Raita (Yogurt Salad) \$18  
Pork Vindaloo Baked en Croustade \$18  
Fish Tacos with Fresh Avocado, Fresh Tortilla and Xec (Citrus Salsa) \$17  
Steak Frites with Shallot and Green-Peppercorn Butter \$24  
Empanadas with Mushroom and Chevre in Black Bean- Chipotle Sauce \$18

---

**Happy Hour EVERYDAY!**

**4:30 – 6:00**

**Half Price Wine –Monday, Tuesday, & Wednesday**

**Please remember our convenient parking in the U.S. Bank Parking Lot.**