

THE

PROMONTORY

HEARTH
TO
TABLE

Starters

HOUSE SALAD 8

green goddess, pickled onion, pine nuts (gf) (v)

MEZZE SPREAD 10

hummus, eggplant, olive tapenade (v)

BEIGNETS 6

cashew, pineapple (v)

Sides

WHOLE GRAIN TOAST (v) 4

MAPLE CURED PORK BELLY (gf) 5

CHEESE GRITS 4

PATATAS BRAVAS (gf) (v) 4

SMOKY BACON (gf) 4

Breakfast

THE POINT BREAKFAST 9

two eggs, bacon, patatas bravas, toast
add a baby beermosa +1

OMELET 14

roasted red pepper, caso bolo cheese,
charred onions, patatas bravas (v) (gf)

EGGS SARDOU 14

toast, artichoke, spinach, poached eggs,
creole hollandaise, grits (v)

COUNTRY BENEDICT 15

biscuit, maple sausage, poached eggs,
mushroom gravy, patatas bravas

BRIOCHE FRENCH TOAST 15

mango, orange, cream cheese, streusel

LAMB HASH 20

potatoes, feta, tomato jam, olive,
poached eggs, marjoram vinaigrette

Lunch

DOUBLE BURGER 15

American cheese, comeback sauce, house pickle, fries
add egg +2

FRIED CHICKEN THIGH SANDWICH 15

pickled slaw, comeback sauce, fries
add egg +2

HOUSE-MADE PASTRAMI SANDWICH 15

sauerkraut, thousand-island, emmenthaler, fries

BABY KALE SALAD 14

smoked chicken, brussels', chickpea, tahini (gf)

MACARONI AND CHEESE 15

three year cheddar, braised beef cheek, garlic

MARKET QUICHE 15

seasonally inspired, petite green salad (v)

BRUNCH

Sat-Sun
9am-3pm

LUNCH

Mon-Fri
11am-3pm

DINNER

Sun-Thu 5-11pm
Fri-Sat 5pm-1am

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

EXECUTIVE CHEF Andrew Graves