

THE

PROMONTORY

HEARTH
TO
TABLE

Small

SMOKED FETA 9

marinated olives, baguette (v)

MEZZE SPREAD 10

hummus, eggplant, olive tapenade (v)

CHICKEN WINGS 10

sweet & sour, mango, sesame

CHICKPEA FRIES 5

charmoula ketchup (v)

BACON-DATE TARTINE 6

pumpernickel, curry, radish, walnut

HEARTH GRILLED OYSTERS 9

parmesan, garlic, butter

Sides

ROASTED BRUSSEL SPROUTS (v) (gf) 7

GRILLED ASPARAGUS (v) 7

CHEESE GRITS (gf) 7

COLLARD GREENS 7

Medium

HOUSE SALAD 9

Green Goddess, pickled onion, pine nut (v)(gf)

BEEF SALAD 12

bleu cheese, pecan, blood orange (v)(gf)

AGNOLOTTI 14

goat cheese, walnut, parmesan broth (v)

MUSSELS 16

saffron, potato, leek, baguette

KALBI SHORT RIBS 16

cashew, ginger, shishito

GULF PRAWNS 16

pepper barbecue sauce, pork sausage, grits

DIVER SCALLOPS 17

parsnip, pear, brown butter (gf)

Large

DOUBLE BURGER 15

American cheese, comeback sauce, house pickle

RAMP RISOTTO 20

artichoke, black garlic, creme fraiche (gf)(v)

CAVATELLI 22

mushroom, onion jus, grana padano (v)

SALMON 25

mussels, parsnip, celery root, chowder (gf)

FARM CHICKEN 26

Parisian gnocchi, fricasee, roasted carrot

KENTUCKY BARBECUE STEW 26

pork belly, lamb, veal

PORK SHANK 28

green beans, johnny cake, maple

BUTCHER'S TENDERLOIN 28

potato puree, bearnaise sauce, broccolini (gf)

DINNER

Sun-Thu 5-11pm

Fri-Sat 5pm-1am

LUNCH

Mon-Fri

11am-3pm

BRUNCH

Sat-Sun

9am-3pm

EXECUTIVE CHEF Andrew Graves

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