

THE

PROMONTORY

HEARTH
TO
TABLE

Starters

HOUSE SALAD 8

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

MEZZE SPREAD 10

hummus, eggplant, olive tapenade,
hearth bread (v)

BEIGNETS 6

cashew, pineapple (v)

Sides

WHOLE GRAIN TOAST (v) 4

cultured butter, house-made jam

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
add aged cheddar to your eggs +2

OMELET 14

spinach, feta, mushroom, 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

Bourbon strawberry syrup, coconut, basil

LAMB HASH 20

potatoes, feta, tomato jam, olive,
poached eggs, marjoram vinaigrette (gf)

CHILAQUILES 14

tortilla, salsa verde, sour cream, cilantro,
red onion, sunny egg (v) (gf)

Lunch

DOUBLE BURGER 15

American cheese, comeback sauce, house pickle, fries
add egg +2
substitute chickpea fries +4

FRIED CHICKEN THIGH SANDWICH 15

pickled slaw, comeback sauce, fries
add egg +2
substitute chickpea fries +4

ITALIAN BEEF SANDWICH 15

garlic aioli, giardinera, crusty roll, fries
substitute chickpea fries +4

BABY KALE SALAD 14

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

GRILLED CHICKEN PENNE PASTA 15

roasted red pepper sauce, squash, mushroom,
parmesan, kale

MARKET QUICHE 15

broccoli, asparagus, mushroom, green salad(v)

GRILLED GULF PRAWNS 21

garlic sausage, grits, black pepper barbecue

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 Bernard Bennett