

Small

SMOKED FETA 9

marinated olives, baguette (v)

MEZZE SPREAD 10

hummus, eggplant, olive tapenade (v)

CHICKEN WINGS 10

mumbo sauce, pickled jalapeño (gf)

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

THE

PROMONTORY

HEARTH
TO
TABLE

Medium

HOUSE SALAD 9

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

BEET SALAD 12

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

PIEROGI RAVIOLI 14

shishito pepper, pearl onion, lemon butter (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

elotes, chile, lime (gf)

BACON-RABBIT SAUSAGE 19

corn, lima bean, natural jus

Large

DOUBLE BURGER 15

American cheese, comeback sauce, house pickle, fries
Substitute chickpea fries +4

PEA RISOTTO 20

carrot, artichoke, egg, creme fraîche (gf)(v)

CAVATELLI 22

mushroom, onion jus, grana padano (v)

FARM CHICKEN 23

wild mushroom, salsify, smoked feta, cream sherry

KENTUCKY BARBECUE STEW 26

pork belly, lamb, veal

OCEAN TROUT 25

celery, jicama, citrus (gf)

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 Bernard Bennett

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