

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

lemon, ricotta, powdered sugar (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)

COUNTRY BENEDICT 15

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

BRIOCHE FRENCH TOAST 15

Bourbon strawberry syrup, coconut, basil

HEARTH GRILLED CHORIZO 16

potato terrine, creme fraiche, pickled vegetables,
poached egg

CHILAQUILES 14

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

FRIED OYSTER BENEDICT 17

west coast oyster, hot sauce hollandaise,
strawberry citrus salad

Lunch

SLAGEL FARMS CHEESEBURGER 15

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

FRIED CHICKEN THIGH SANDWICH 15

pickled slaw, comeback sauce, fries

ITALIAN BEEF SANDWICH 15

garlic aioli, giardinera, crusty roll, fries

AVOCADO SHRIMP SALAD 16

mixed greens, cucumber, crispy tortilla strips,
preserved lemon vinaigrette

HEARTH SMOKED CHICKEN PENNE 15

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

MARKET QUICHE 15

seasonal preparation, 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