

THE

# PROMONTORY

HEARTH  
TO  
TABLE

## 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)

### CHICKEN LIVER MOUSSE TOAST 12

blueberry jam, bacon, fines herbs

### HEARTH GRILLED OYSTERS 9

parmesan, garlic, butter

## Sides

### ROASTED BRUSSELS SPROUTS (v) (gf) 7

### GRILLED BROCCOLINI (v) 7

### CHEESE GRITS (gf) 7

### COLLARD GREENS 7

### POMMES AU GRATIN (v) (gf) 7

## Medium

### HOUSE SALAD 9

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

### SMOKED TROUT CAESAR 14

grilled romaine, white anchovy, potato chips

### PIEROGI RAVIOLI 14

shishito pepper, pearl onion, lemon butter (v)

### MOULES FARCIES 16

mussels, smoked buerre de fruits de mer

### KALBI SHORT RIBS 16

cashew, ginger, shishito

### PRAWNS DEJONGHE 14

buerre monte, herb breadcrumbs, toasted ciabatta

### DIVER SCALLOPS 17

elotes, chile, lime (gf)

### BACON-RABBIT SAUSAGE 19

corn, lima bean, natural jus

## Large

### SLAGEL FARMS CHEESEBURGER 15

American cheese, comeback sauce, house pickle, fries  
Substitute chickpea fries +4  
Add thick-cut bacon +4

### HEIRLOOM TOMATO RISOTTO 21

pickled grape, Caso Bolo cheese, oxalis (gf)(v)

### PAPPARDELLE ARRABIATTA 18

spicy heirloom tomato sauce, summer squash, bonito & nori breadcrumbs

### KENTUCKY BARBECUE STEW 26

pork belly, lamb, veal, lima bean, cornbread

### FARM CHICKEN 23

wild mushroom, salsify, smoked feta, cream sherry

### OCEAN TROUT 25

celery, jicama, citrus (gf)

### NEW YORK STRIP STEAK 28

roasted onion jus, seasonal vegetables (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