

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

### SMOKEY 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

### DULCE DE LECHE FRENCH TOAST 15

toasted pecans, hearth grilled banana, Abuelita  
chocolate

### 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  
substitute chickpea fries +4

### FRIED 'BOLOGNA' SANDWICH 15

mortadella, dijon, swiss, house sauerkraut  
substitute chickpea fries +4

### 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