

THE HART AND THE HUNTER

DINNER / JANUARY 2018

| VEGETABLES |

Kale Salad with spiced pecans, sheep's cheese, apples, dates, walnut vinaigrette	13
Market Lettuce Salad with radish, fennel, ricotta salata, sunflower seeds, buttermilk dressing	13
Arugula Salad with persimmon, speck, hazelnuts, goat cheese, aged balsamic, olive oil	13
Grain Salad with farro, crisp wild rice, honey quinoa, cucumber, mint, grapes, almonds ricotta (add egg +\$2)	14
Pole Bean Salad with frisee, peanuts, aged cheddar, bacon vinaigrette	13
Fried Green Tomatoes with buttermilk dressing, chow chow	13
Mushrooms & Polenta Cake with crème fraiche, herbs	17

| MEAT & FISH |

Hart Burger with aged cheddar, onion marmalade, bread & butter pickles	14
Hot Chicken Sandwich with bread & butter pickles, aioli, soft bun	16
Southern-Fried Hot Quail with white bread, house hot pepper oil, bread & butter pickles (substitutions are politely declined)	15
Corn Meal Rock Cod with rice grits, shimeji mushrooms, speck, green beans	18
New Orleans BBQ Shrimp with bacon, carolina gold rice, charred lemon	18
Smoked Chicken & Ricotta Dumplings with chicken broth, bacon, chanterelle mushrooms	17
Hanger Steak with cheddar mashed gold potatoes, smoked marrow butter	24

| SIDES |

Carolina Gold Rice	4
Johnny Cake with cultured butter, scallion, jalapeño jam	8
Braised Greens with smoked sausage, cilantro, scallion	9
Broccolini with parmesan butter, chili bread crumbs	9
Brussels Sprouts with vinegar, ricotta, sesame	9

| SNACKS |

Butter Biscuits & Condiments	10
Prosciutto Toast with seeded bread, smoked olive butter, arugula, olive oil	11
Chicken Wings with white pepper, honey, house hot sauce	14
House Marinated Olives	6
House Pickles	6
Chicken Cracklins	7



THE HART AND THE HUNTER

LIBATIONS / JANUARY 2018

| SPARKLING |

Gerard Bertrand Cremant de Limoux Brut NV, Languedoc-Rousillon, France	12/58
Jaffelin Brut Rosé NV, Burgundy, France	12/48

| WHITES & ROSÉS |

Vincent Grall Sancerre 2015, Loire, France	17/68
Geyerhof 'Rosensteig' Gruner Veltliner 2015, Niederosterreich, Austria	13/52
Lo Fi Chardonnay 2016, Central Coast, California	16/64
Gaspard Sauvignon Blanc 2016, Loire, France	11/44
Oeno Rose Pinot Noir 2016, Russian River Valley, California	12/48
Swick Rose Pinot Noir 2016, Willamette Valley, Oregon	13/52

| REDS |

Lo Fi Cabernet Franc 2016, Central Coast, California	14/56
Brea Pinot Noir 2016, Central Coast, California	14/56
Domaine Les Genestas Cotes du Rhone 2016, Avignon, France	11/44
Domaine Les Fines Graves Gamay 2015, Beaujolais-Villages, France	11/44

| BEERS |

Embark Hopped Cider, Williamson, New York	9
Saint Archer White Ale, San Diego, California	6
Fort Point Red Ale, San Francisco, California	7
Ballast Point Manta Ray Double IPA, San Diego, California	8
Modern Times Blazing World, San Diego, California	8

| COCKTAILS |

Monty Colada with coconut, pineapple, lime, sherry	12
Ice Cold Buck with seedlip spice, clover gingersnap juice, sparkling wine	12
Champagne Cocktail with sparkling wine, sugar cube, angostura bitters, lemon peel	10
Chloe in the Afternoon with cardamaro, lime, orgeat, grapefruit soda, ras al hanout	12
Town Called Malice with seedlip garden, juniper infused lillet blanc, angostura bitters, tonic	12