

THE HART AND THE HUNTER

DINNER

| VEGETABLES |

Hart Caesar with baby romaine, house croutons, hook's cheddar, speck	14
Kale Salad with spiced pecans, apple, sheep's cheese, dates, walnut vinaigrette	14
Grain Salad with farro, puffed rice, honey quinoa, cherry tomato, red onion, ricotta salata, cucumber, sherry vinaigrette	18
Market Lettuce Salad with fennel, radish, herb buttermilk dressing, sunflower seeds	12
Fried Green Tomatoes with herb buttermilk dressing, chow chow, radish, pickled red onion	13
Mushrooms & Polenta with crème fraiche, parmesan	17

| MEAT & FISH |

Hart Burger with aged cheddar, aioli, onion jam, sesame bun, bread & butter pickles, pickled red onion	14
Hot Chicken Sandwich with soft roll, aioli, bread & butter pickles	15
Fried Shrimp Po' Boy with soft roll, remoulade, onion, lettuce, tomato	15
New Orleans BBQ Shrimp with bacon, shallot, garlic, carolina gold rice	19
Pan Seared Scallops with jalapeno creamed corn, seasonal mushroom	22
Smoked Chicken and Ricotta Dumplings with chicken broth, bacon, brown butter mushrooms	17
Hanger Steak with cheddar mashed potatoes, smoked marrow butter	24

| SIDES |

Buttered Carolina Gold Rice	4
Johnny Cake with cultured butter, jalapeño jam, honey, scallions	8
Braised Greens with cabbage, bacon, sausage, crème fraiche	9
Charred Broccoli with parmesan butter, chile bread crumbs	9
Brussels Sprouts with sherry vinaigrette, soft ricotta, sesame seeds	9

| SNACKS |

Butter Biscuits with honey butter, pimento cheese, seasonal jam	10
Shrimp Cocktail with house cocktail sauce, remoulade	11
Smoked Trout and Avocado Crostini with herb salad, soft boiled egg	14
Seasonal House Pickle Plate	6
House Marinated Olives	6
Chicken Cracklins with spiced honey butter, korean chile flake, chives	7



THE HART AND THE HUNTER

LIBATIONS

| SPARKLING |

Gerard Bertrand Cremant de Limoux, France	11/44
Latitude Sekt Sparkling Rose, Germany	13/53

| WHITES & ROSÉS |

Pacificana Chardonnay 2016, Central Coast CA	10/40
Domaine de Fontaine 'Corbieres Rose' 2017, Provence, France	11/44
Gaspard Sauvignon Blanc 2016, Loire, France	11/44
Geyerhof 'Rosensteig' Gruner Veltliner 2015, Niederosterreich, Austria	13/52

| REDS |

Bodega Norton Malbec Reserva 2014, Argentina	10/40
Domaine Les Genestas Cotes du Rhone 2016, Avignon, France	11/44
Vinca Minor Carignan 2016, Sonoma, California	70
Vinca Minor Cabernet Sauvignon 2016, Sonoma, California	105
Chop Shop Cabernet 2016, Central Coast, California	11/44
Folly of the Beast Pinot Noir 2016, Central Coast, California	12/48
Amplify Carignane 2015, Santa Ynez Valley, California	48
Valdiguie 2016, Solano County, California	60

| BEERS |

Islander IPA, Coronado, California	6
Miller High Life, Milwaukee, Wisconsin	4
House Lager, Venice, California	6
Track 7 Bee Line Honey Ale, Sacramento, California	7
North Coast La Merle Saison, Mendocino, California	8

| COCKTAILS |

Champagne Cocktail with sparkling wine, sugar cube, angostura bitters, lemon peel	10
Chloe in the Afternoon with cardamomo, lime, orgeat, grapefruit soda, ras al hanout	12
Town Called Malice with seedlip garden, juniper infused lillet blanc, angostura bitters, tonic	12