

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

CHICKPEA FRIES 5

charmoula ketchup (v)

CHICKEN LIVER MOUSSE TOAST 12

blueberry jam, bacon, fines herbs

HEARTH GRILLED OYSTERS 3/each

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

romaine, white anchovy, potato chips

MOULES FARCIES 16

mussels, smoked buerre de fruits de mer

KALBI SHORT RIBS 16

soy caramel, cashew, shishito

PRAWNS DEJONGHE 14

buerre monte, herb breadcrumbs, toasted
ciabatta

OLD WORLD SCALLOPS 17

wheat berries, sunchoke purée, apple, plantain tuile

LOBSTER MAC N CHEESE 18

house-made cavatelli, smoked gouda, truffle
breadcrumbs, micro basil

EXECUTIVE CHEF Bernard Bennett

Large

SLAGEL FARMS PIMENTO CHEESEBURGER 15

house pimento cheese, house pickles, pickled green
tomatoes, pepper jelly

Substitute chickpea fries +2

Add bacon +3

ITAL RISOTTO 18

coconut milk, root vegetables toasted coconut,
micro basil, pickled apple, charred fresno pepper
(gf)(vg)

MUSHROOM STROGANOFF 18

house tagliatelle, crimini & oyster mushroom,
horseradish cream, parsley (v)

Add chicken +4

GUMBO 28

prawns, lump crab, turkey sausage, smoked turkey,
white rice, cornbread, charred okra

GREEN CIRCLE FARMS CHICKEN 23

farro, preserved fruit mostarda, rosemary chicken
jus

FLORIDA CATFISH 23

kuri squash purée, golden lentile, root vegetables
(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

18% gratuity will be added to parties of six or more

Consuming raw or undercooked meats, eggs, or shellfish may

increase your risk of foodborne illness