

THE

# PROMONTORY

HEARTH  
TO  
TABLE

## Small

### SMOKED FETA 9

marinated olives, baguette (v)

### MEZZE 10

hummus, eggplant, olive tapenade, grilled bread (v)

### TOMATOES 14

ember roasted heirloom tomatoes, pickled fried green tomatoes, pickled okra, yellow tomato vinaigrette, taleggio cheese, corn bread croutons (v)

### EGGPLANT 9

hearth roasted eggplant, pickled garlic, shaved red onions, fine herbs, ricotta salata (gf)

### BEETS 12

foie gras mousse, hearth roasted beets, rhubarb, spiced pepitas, mache (gf)

## Sides

JERK CHICKEN WINGS 10

CHICKPEA FRIES (v) 5

FRIES (v) 4

## Medium

### HOUSE SALAD 9

green goddess, pickled red onion, shaved fennel (v) (gf)

### SMOKED TROUT CAESAR 14

romaine, white anchovy, potato chips

### PEI MUSSELS 16

mussels, smoked buerre de fruits de mer

### PRAWNS DEJONGHE 14

buerre monte, toasted ciabatta

### DIVER SCALLOPS 17

wheat berries, parsnip purée, apple, plantain chip

### MARKET OYSTERS 24/dozen 15/half dozen

hot sauce, ponzu mignonette, hearth charred lemon

### FLANKEN SHORT RIBS 20

Filipino adobo, ginger gremolata, crispy garlic, fried onions

## Large

### CHEESEBURGER 15

muenster cheese, shaved red onion, dijonnaise  
Substitute chickpea fries +2  
Add bacon +3

### MUSHROOM STROGANOFF 18

house tagliatelle, cremini & oyster mushroom, horseradish cream, parsley  
Add chicken +4

### GREEN CIRCLE FARMS CHICKEN 23

farro, preserved fruit mostarda, rosemary jus, seasonal vegetables

### ALBACORE TUNA 22

chili nage, stonefruit, mint, crispy noodles

### NEW YORK STRIP STEAK 28

roasted onion jus, seasonal vegetables (gf)

## DINNER

Sun-Thu 5-11pm

Fri-Sat 5pm-1am

## BRUNCH

Fri 11am-3pm

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