

STARTERS

DEVILED EGGS

chive, ikura caviar, nori \$9

AVOCADO TOAST

cherry tomato, chili flake, olive oil \$13

DUNGENESS CRAB CAKES,lime paprika remoulade, jimica-pickled
red onion salad \$22**GRILLED ASPARAGUS**roasted mushroom, fried quail egg,
bearnaise sauce \$15**BLACK & BLUE SALAD**

blackened sirloin steak, romaine hearts \$16

YOUNG TENDER MIXED**Lettuce**radish, feta, tarragon, hazelnut,
champagne vinaigrette \$13

ENTREES

8OZ PAINTED HILLS PRIME RIB OF BEEFwhipped yukon potato, butter poached asparagus,
horseradish chive crema, beef jus \$32**COLUMBIA RIVER KING SALMON**fava bean & lardon gnocchi, confit lemon sauce,
salad of pickled mushroom, spring onion and
pea tendrils \$34**ENGLISH PEA & MOREL MUSHROOM
RISOTTO**

ricotta cheese, ramps, pickled cherry tomato \$29

BRUNCHY

FRENCH TOAST

caramelized banana, walnut, whipped crème \$15

MAITAKE MUSHROOM EGG SKILLETbaby potato, goat cheese, mama lil peppers, chive,
buttermilk biscuit \$20**EGGS ANY WAY**

bacon or sausage, baby potato, grilled rustic bread \$19

FRENCH OMELETTE

white cheddar, parsley, baby potato, brioche toast \$19

SHRIMP & GRITS

white cheddar grits, harissa butter sauce, grilled bread \$22

EGGS BENNYclassic preparation, english muffin, carlton farms smoked artisan ham,
hollandaise, baby potato \$21

SWEETS

STRAWBERRY CREPE

whipped sweet crème, macerated strawberry, almond \$10

BEIGNETS

Chantilly crème, rhubarb jam \$10

CHOCOLATE MOUSSE CAKE

dulce mousse, hazelnut, malted milk crumble \$12

ADD-ONS

OYSTERS IN THE HALF SHELL

dashi mignonette, wakame seaweed \$38/dozen

SLICED PROSCIUTTO DE PARMA

truffle oil, Parmesan crisps \$7 per person

COCKTAILS

CRAFTED CONCOCTIONS

HEARTH OLD FASHIONED pre-prohibition style rye, bitters, black balsam / \$15

THE KRAKEN vodka, cocchi americano, empress gin / \$15

SMOULDERING RYE MANHATTEN campfire high west rye, amaro 14, house made spicy orange bitters, smoke / \$25

HEATH-MAN OVERBOARD DAIQUIRI pineapple rum, crème de noyaux, house made limoncello, egg white / \$15

APPLE CIDER MOJITO rum, lemon, apple cider, mint / \$15

LARACEAE POLOMA tequila, grapefruit rose vodka, house made bay leaf bitters, egg white, lime / \$15

HEARTH WARMERS

MAPLE MULLED WINE warm spiced wine / \$15

HEARTH HOT TODDY bourbon, viktor's smokey maple / \$15

THE LLAMA kahlua, amaretto, brandy, coffee / \$15

STICKIES

PECAN PIE jason's rumchata, crème de cocoa, bourbon, pecan dust / \$15

GRAHAMS TAWNY 10 YEAR / \$10

FONSECA TAWNY 20 YEAR / \$20

GLASS POURS

SPARKLE

BRUT treveri, columbia valley, wa \$10/40

ROSÉ treveri, columbia valley, wa \$12/48

WHITE

CHARDONNAY chateau st. michelle "mimi"
horse heaven hills, wa \$12/50

CHARDONNAY "SHARD" baer, columbia valley, wa \$16/64

RIESLING trust cellars, columbia valley, wa \$13/52

SAUVIGNON BLANC "LONESOME SPRINGS RANCH"
kerloo, yakima valley, wa \$13/52

ROSÉ

ROSÉ fabre en provence, côtes de provence, france \$13/52

RED

CABERNET SAUVIGNON chateau st.michelle "mimi"
horse heaven hills, wa \$14/56

CABERNET SAUVIGNON "DEAD BIRD" sodo cellars
columbia valley, wa \$13/52

RED BLEND "CULTIVAR" hence cellars, red mountain ava
walla walla, wa \$13/52

PINOT NOIR "GRAVEL ROAD" roco, willamette valley, or \$15/60

SYRAH "BLACK ROCK" kerloo cellars, seattle, wa \$14/56

DRAFT BEERS AND CIDER

HEARTH PALE ALE brewing savage company
kirkland, wa 5.2% / \$8

HOP VACCINE IPA rooftop brewing, seattle, wa 6.7% / \$8

DIFFRACTION HAZY IPA brewing savage company
kirkland, wa 6.7% / \$8

POLARIS PILSNER chainline brewing, kirkland, wa
4.9% / \$8

ROBUST PORTER stoup brewing, seattle, wa
6.2% / \$8

STELLA ARTOIS leuven, belgium 5.2% / \$6

CIDER "PEAR" finn river cidery, chimacum, wa
6.5% / \$9

BOTTLES AND CANS

JOHNNY UTAH PALE georgetown brewing, seattle, wa
5.6% / \$6

BODHIZAPA IPA georgetown brewing, seattle, wa 6.9% / \$6

'67 BLONDE ALE public coast brewing, cannon beach, or
5.0% / \$6

PILSNER URQUELL plzen, czech 16.9oz 4.4% / \$7

PAULANER HEFEWEIZEN munich, germany 16.9oz 5.5% / \$8

COORS LIGHT golden, co 4.2% / \$5

CIDER "DRY HOPPED" finn river cidery chimacum, wa
500ml / \$10