

SEATTLE RESTAURANT OPENINGS

Kirkland's New Hearth Oven-Fueled Hotel Restaurant Opens Today

Hearth brings beer can chicken, local seafood, and a boozy brunch to the Eastside

by [Gabe Guarente](#) | Jun 3, 2019, 1:00pm PDT



Beer can chicken with potato hash, Nueskes bacon and medjool dates. | Courtesy of Hearth

Eastside diners have a fresh dining destination focused on local fare. Today, the Heathman Hotel on Kirkland Avenue opens **Hearth**, its new American restaurant with — that’s right — a hearth oven firing up meats, seafood, and vegetables sourced from nearby farms. Among the more intriguing menu items are a chicken from **Mary’s Farm** on top of a Rainier can, served with Nueskes bacon and medjool dates, and an Idaho trout dish roasted in corn husks and stuffed with crab. There’s also a brunch menu that features croissant French toast topped with caramelized bourbon apples and smoked maple syrup, along with build-your-own mimosa options. Those who want to booze it up even more can find an extensive menu of cocktails, such as the seasonal Summers Flock, with vodka, white peach, bird’s eye chili aperol, and yuzu sour.



Roasted carrots with pesto and anchovies. | Courtesy of **Hearth**

Hearth’s space is warm, casual, and kid-friendly — menu items for the little ones include pizza and health sides, such as fruit and carrots — with an open kitchen that plans to experiment with pickling and braising meats. Chef Adam Johnson is a Washington native has worked mostly in the hotel hospitality industry, at the **Cave B Inn and Spa** in Quincy and **Rosario Resort and Spa** on Orcas Island (featured on **Eater Seattle’s list of essential places to dine in that area**).



Drinks include sangria made with port and black pepper syrup. | Courtesy of Hearth

Kirkland's dining scene certainly can use a fresh boost. There are a few fantastic mainstays, such as [Cafe Juanita](#), but the neighborhood doesn't typically land a ton of highly anticipated new openings each year. Hearth hopes to be versatile enough to fill voids in date night options, family dinners, happy hours, and weekend brunches. The new restaurant replaces [Trellis](#), [the well-received spot](#) that closed back in March.