

dinner menu

A S H

HEARTH  AND BAR

fall/winter

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STARTERS

hay smoked bone marrow 26

beef tallow / maldon / coarse pepper / rustic sourdough

wagyu beef tartar 38

olive fed wagyu / smoked yolk / soubise / dijon / alliums / cornichon / charcoal oil / pickled mustard seed / rye crisp

oysters flambadou 24

persimmon kombucha mignonette / tangerine kosho

hearth roasted crudité 17

local farm vegetables / hummus / goddess dip / smoked trout butter

MAINS

butterflied branzino 42

jalapeño dressing / garlic / ember roasted squash / caper vinaigrette / garden herbs

elk rack 64

fresh herbs crusted / blackberry umami / hearth roasted carrot / ancho dukkah

burnt hay agnolotti pasta 34

parsnip / rosemary / fermented red cabbage agrodolce / parmesan

beef ribs 52

scallion ash & black lime rub / preserved strawberry gochujang / ajo blanco / warm eggplant conserva / bread crumbs / fresh herbs

DESSERT

chocolate bread pudding 12

hay ash whipped mascarpone cream / honey / sea salt

doughnut 10

gulabjamun / pistachio / whipped salted caramel / rose syrup



executive chef
franklin perdue

chef de cuisine
eric zangara

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses especially if you have certain medical conditions