

dinner menu

A S H

HEARTH  AND BAR

winter seasonal

x x x x x x x x x

STARTERS

ember roasted bangs
island mussels 17 GF
shio kombu / cabbage / parmesan / moringa leaf
/ herb emulsion


wagyu beef tartare 34 GF
olive fed wagyu / lingonberry / ash mayo / fried capers
/ amaranth crisps

hearth-roasted jerusalem
artichokes 15 GF 
brown-butter / lemon / artichoke chips

hay smoked bone marrow 26
pumpkin seed sambal / pickled shallot & herb salad
/ garlic oil / rustic sourdough

MAINS

dry-aged 24oz. ribeye 65 GF
olive oil / maldon sea salt / lemon wedge
/ hundred acre farm lettuce

ricotta dumplings 32 
aerated birch-roasted sunchoke puree / puffed quinoa
/ coffee / caramelized yogurt

lacquered rohan
duck confit 41 GF
farm potato fondant / wilted winter greens / duck jus

pinn oak farm lamb loin 44 GF
sliced turnips / roasted garlic lamb sauce / rock samphire

butterflied branzino 42 GF
whole baked rutabaga / kefir / dashi / herb oil
/ lemon / farm spinach


SIDES

warm baby beets 8 GF 
beet raita / toasted sesame / la clare farms goat cheese
/ mint / hydroponic basil

wood-fired radicchio 8 GF 
garlic oil / caramelized indian summer honey
/ fennel pollen

DESSERT

burnt grapefruit 12 GF 
campari granita / whipped mascarpone

curated cheese board 28 GF 
four specially selected cow, sheep, & goat cheeses
/ amaranth crisps / marcona almonds / honey comb
/ kombucha-poached pears



executive chef
franklin perdue

chef de cuisine
eric zangara

GF = gluten free,  = vegetarian, VG = vegan

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