



SHAREABLES

Dirty Fries \$18

French Fries - Teriyaki Pork Belly - Kimchi - Scallions - Spicy Mayo

Boneless Teriyaki Wings \$18

House Teriyaki Sauce - Sesame Seeds - Carrot & Celery Sticks - Kimchi Ranch

Street Corn Dip \$16

Creamy Mexican Street Corn Dip - House Fried Tortilla Chips

Mini Baked Brie \$18

Mini Baked Brie in Puff Pastry - Crackers - Fresh Fruit - Cornichons

Sumac Roasted Cauliflower \$16

Sumac Roasted Cauliflower - Arugula - Pumpkin Seeds - Tear Drop Peppers - Honey Tahini Dressing

Teriyaki Bao Buns \$16

Pork Belly - Teriyaki Sauce - Scallions - Kimchi - Watermelon Radish - Spicy Mayo

Tuna Tataki \$16

Sesame Crusted Tuna - Grilled Peaches - Eel Sauce - Spicy Mayo - Wonton Chips

SALADS

Add chicken to any salad - \$4

Caesar Salad \$14

Romaine - House Caesar Dressing - Shaved Asiago Cheese - Garlic Croutons - Marinated Olives - Heirloom Cherry Tomatoes

Caprese Salad \$14

Heirloom Cherry Tomatoes - Mini Mozzarella Balls - Extra Virgin Olive Oil - Balsamic Glaze - Fresh Basil

Fig & Prosciutto Salad \$14

Prosciutto - Figs - Poached Pear - Pumpkin Seeds - Shallots - Arugula - Citrus Vinaigrette

HEARTH FIRED PIZZA

Haynes \$14

Red Sauce - Special Cheese Blend

Pepperoni \$16

Red Sauce - Special Cheese Blend - Pepperoni

Blue Mushroom \$17

Garlic Oil Base - Special Cheese Blend - Wild Mushrooms - Arugula - Gorgonzola - Fresh Herbs

Truffle Potato \$17

Ricotta Cheese Base - Special Cheese Blend - Thinly Sliced Potatoes - Bacon - Rosemary - Truffle Oil - Scallions

DINNER

Wagyu Burger \$20

6oz Wagyu Beef Burger - Sesame Bun - Tahini Burger Sauce - Lettuce - Crispy Fried Onions

Wagyu Strip Steak \$48

12oz Wagyu Strip Steak - Smashed Tricolored Fingerling Potatoes tossed in Fresh Herbs & Parmesan - Sauteed Zucchini & Yellow Squash - Chimichurri - Crispy Fried Onions

Buddha Bowl \$18

Quinoa Blend - Sweet Potato - Watermelon Radish - Carrots - Red Cabbage - Shredded Kale - Chickpeas - Giardiniera - Turmeric Tahini Sauce

Dry Aged Pork Chop \$38

Cast Iron Skillet Seared - Peaches - Roasted Sweet Potatoes - Feta Cheese - Balsamic Glaze - Basil

Bratwurst Platter \$28

Fiddlehead Bratwurst - Foie Gras Bratwurst - Dill Potato Salad - Grilled Corn Salad - Maple Grain Mustard - Pickled Red Onion - Cornichons - Cornbread

Wood Plank Arctic Char \$32

Wood Plank Cooked Arctic Char - Teriyaki Glaze - Sauteed Zucchini & Yellow Squash - Quinoa Salad - Edamame

Rigatoni and Chicken \$28

Rigatoni - Chicken - Heirloom Cherry Tomatoes - Zucchini & Yellow Squash tossed in Feta and Vodka Sauce - Balsamic Glaze - Crispy Fried Onions

Please be sure to mention any dietary restrictions or allergies to your server.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness. A 9% meals tax will be added.