

Hearth & Crust

Restaurant

Brunch

Break the Fast

Eggs and stuff

Cruci-fairest Skillet

pan fried potatoes with Swiss chard, broccoli, and asparagus, topped with mozzarella, pesto sauce and a fried egg 9.95

Baked French Toast

So good you won't even need syrup 9.95

Omelet of the day

It's the most pleasant surprise of the morning. Please inquire with server 9.95

Breakfast Pizza of the day

Chef's Choice, please inquire with your server 14.95

Tacos del Dia

I can see a pattern here, please inquire with your server 10.95

Fish Taco

Beer battered and fried white fish fillet served with crunchy slaw and chipotle aioli 10.95

Tuna and Avocado Tostadas

oven baked tostadas with avocado and fresh tuna tartar with Cotija cheese and micro greens 13.95

Sides

bacon	3.00
toast	2.50
extra egg	2.00
potatoes	2.50
pomme frites	3.00
side salad	3.50
avocado slices	3.50

Sandwiches and salads

Baked to Crunchy

Baguette sandwiches finished in the brick oven so they come out hot and crunchy

Grilled Veggie sandwich (vegan)

grilled zucchini, onions and red peppers with tahini hummus 10.95

Caprese sandwich

fresh mozzarella, vine ripe tomato slices and pesto aioli 11.95

Ham and Cheese sandwich

Prosciutto Cotto and Muenster cheese with a slice of tomato and onion 10.95

Strip Steak sandwich

grilled strip steak served on garlic rubbed french bread with green onion aioli 14.95
above sandwiches served with your choice of side

salad or pomme frite

The Classics

Hamburger

fresh ground hamburger on a brioche bun and served with slice of tomato, lettuce and raw onion, served with pomme frite or side salad 12.95

add 2.50 for bacon, cheese or sautéed onions

Grilled Cheese and Tomato Bisque

pan fried brioche bread and white American cheese combined to create this American classic duo 11.95

Classic Caesar Salad

romaine hearts with classic homemade Caesar dressing and homemade croûtons 6.95

H & C Salad

mixed greens, pine nuts, goat cheese with a honey champagne vinaigrette dressing 6.95

~please let your server know of any food allergies you may have~

~Two credit cards per check please~

Cocktails

Old Fashioned

Makers Mark, Angostura Bitters, muddled orange and cherry 11

Apple Cider Punch

Fresh Apple Cider, Maker Mark Bourbon, Prosecco, Lemon twist 8

Bloody Mary

Homemade tomato juice cocktail with Tito's Vodka 9

Michelada

Homemade tomato juice cocktail with Modelo Beer 8

Bellini

Prosecco with peach puree 9/Bottomless 15

Mimosa

Prosecco with fresh squeezed orange juice 8/Bottomless 15

Salty Dog

Grey Goose vodka with grapefruit juice and San Pellegrino grapefruit soda, finished with a salty rim 11

Beer & Cider

Please ask your server about our draft and bottled beer selection

Coffee, Tea, Etc.

Soft Drinks

Coke, Sprite, Diet Coke, Ginger Ale, Lemonade 2.50

Limonata, Aranciata, Pomelo San Pellegrino soda 3.00

Sparkling Water 3.00/6.00

Tea, Hot/Iced 2.95

Coffee 2.95

Espresso 2.50/2.95

Cappuccino 3.50/3.95

Almond Milk 3.50

Chocolate Milk 3.00

Hot Chocolate 4.50

Fresh Squeezed Orange Juice 4.00

Apple Cider 3.25

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Plan Your next Party at Hearth and Crust

Check us out on the web www.hearthandcrust.com