

Hearth & Crust

Restaurant

Appetizers

Polpetti al Pomodoro 11.95 W30/K

Veal meatballs oven roasted and served fresh cherry tomato and basil sauce

Fire Roasted Vegetables 8.95 v

Broccoli, and cauliflower roasted over a wood fire and served with a cheese and mustard sauce or arrabiata sauce

Fried Calamari 12.95

Fried squid served with arabiatta sauce

Arancini 9.95 v

Fried saffron infused risotto balls stuffed with fresh mozzarella and served with cheese creamy tomato sauce

Mussels in White Wine and Garlic 11.95

Mussels sautéed in a white wine, garlic, fresh herbs and tomato sauce with grilled croûtons

Homemade Roasted Garlic Hummus 8.95 v

seasoned and ground chickpeas and tahini and roasted garlic, served with oven roasted sangria cherry tomatoes and shaved Parmesan

Soups and Salads

Soup of the Day 5.95

Tomato Bisque Soup 5.95 v

Classic Caesar salad 8.95 ** v

Romaine hearts with classic homemade Caesar dressing and homemade croûtons

H & C Salad 8.95

Mixed greens, pine nuts, goat cheese with a honey champagne vinaigrette dressing v

Mediterranean Salad 9.95

Vine ripe tomatoes, cucumber, red onion, Kalamata olives, and Feta cheese in a red wine vinaigrette v

Spinach and Bacon Salad 10.95

Baby spinach and arugula with bacon, tomatoes and blue cheese in a balsamic vinaigrette

Pizzas

Green Goddess pesto, fontina, goat cheese, kale, zucchini, spinach 15.95 v

D'Avola red sauce, salami, mozzarella, and caramelized jalepenos 15.95

Sausage red sauce, homemade sausage, roasted peppers, and oregano 15.95

Margarita red sauce, basil and fresh mozzarella 13.95 v

TomKoocken caramelized onions, bacon, asiago fontina cheese, parmesan cream 15.95

Pizza of the day

Entrees & Pastas

Black Angus Strip Steak **

Grilled and served with garlic butter and roasted rosemary potatoes 26.95 W30/K

Duck Breast with Risotto **

Grilled and served with four cheese risotto and a port wine sauce 20.95

Fire Roasted Chicken

served with oven roasted vegetables in a thyme au jus 19.95 W30/K

Pork Chop Gorgonzola

Grilled, and served with crispy gnocchi, julienne vegetables and a Gorgonzola demi-glace 21.95

Chicken Montecarlo

Chicken Breast with prosciutto and fontina cheese sautéed in sherry wine sauce 18.95

Sides and Extras

Pommes Frites 3.95

Sautéed Spinach or Broccoli 5.95

Rosemary Potatoes 3.95

Extra pizza item 2.50

Spaghetti al Pollo

Spaghetti pasta with chicken breast and freshly marinated tomatoes, spinach, tossed in olive oil and sautéed garlic 17.95

Linguine "Fruit of the Sea"

Linguine pasta with mixed seafood and fish in a spicy tomato sauce 20.95

Bucatini Cacio e Pepe

Hollow spaghetti pasta in a Pecorino Romano cheese and black pepper sauce 16.95 v

Farfale alla Bolonese

Bow tie pasta in homemade meat ragu 17.95

Rigatoni Arabiatta

Rigatoni pasta with herbs and garlic in a lightly spicy tomato sauce 18.95

Fettuccine with Forest mushroom ragu

Fresh fettuccine noodles in a forest mushroom ragu 17.95 v

Tagliatelle Primavera

Ribbon pasta in a olive oil garlic and a splash of pesto sauce with mixed garden vegetables 17.95 v

Hearth and Crust prides itself on the quality and wholesome food that we serve.

We use organic and pasture raised when we can, we butcher our own meats and fish and make almost everything in house.

Please let your server know about any Food Allergies or concerns you may have.

****CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS**

TWO CREDIT CARDS PER CHECK PLEASE

V=Vegetarian W30=Whole 30 K=Keto

Hearth & Crust

Restaurant

Sparkling Wines

- Alexa Prosecco Brut, Veneto (187ml) 10
- NV Prosecco Brut, Adami, Italy 36
- N.V Cava Rosé, Cellars De Can Suriol, Spain 12/42
- Moscato D'Asti, Vigneto, Piedmont 8/30
- N.V Champagne Brut, Delamonte, France 89

Cocktails

Hearth and Crust Manhattan

- Bourbon barrel aged Rum, Barolo Chinato, Luxardo
Marachino Cherry 11

Old Fashioned

- Bourbon, Angostura Bitters, muddled orange and
cherry 11

Aperol Spritz

- Aperol, Prosecco, Splash of soda water, slice of orange
10

Independant

- Cranberry Gin, Elderflower Liquor, Lemon juice 12

Salty Dog

- Vodka with grapefruit juice and San Pellegrino
grapefruit soda, dash of grapefruit bitters and
finished with a salty rim 11

The Aviator

- gin, luxardo maraschino, fresh squeezed lemon &
soda \$11

Beer Selection

Please ask your server about our draft and
bottled beer selection

Soft Drinks

- Assorted Sodas 2.50
- Tea Assortment 2.50
- Sparkling Water 3.00/6.00
- Coffee 2.50
- Espresso 3.50/4.50
- Cappucino 4.50/5.50

Rosé wine

- Rosé, Bodegas Juan Gil, Spain 39
- Rosé, Delicio Canicatti, Sicily 9/34

White Wines

- Sauvignon Blanc, Fire Road, New Zealand 8/30
- Sancerre, Cottat "Anciennes Vigne," France 58
- Grillo, CVA Canicatti, "Fileno" Sicily 37
- Albarino, Kentia, Spain 9/34
- Chardonnay, Lavis, Alto Adige 8/30
- Chardonnay, Ventana, Arroyo Seco 35
- Bourgogne Chardonnay, Bouchard Aine, France 40
- Pinot Grigio, Marco Felluga, Friuli 38
- Pinot Grigio, Riff by Alois Lageder, Alto Adige 7/28

Red Wines

- Chianti Colli Senesi, Casale Sparviero, Italy 8/30
- Chianti Classico, Borgo Scopeto, Tuscany 46
- Barbera Del Monferrato, Villa Sparina, Piedmont 38
- Montepulciano D'Abruzzo, Umani Ronchi "Podere" 34
- Barolo, Vietti, Piedmont 95
- Nebbiolo, Cordero di Montezemolo, Piedmont 64
- Brunello di Montalcino, Villa Poggi Salvi, Tuscany 78
- Nero D'Avola, CVA Canicatti, "Centuno," Sicily 34
- Pinot Noir, Bougogne Hauts, Mongeard-Mugneret, France 62
- Pinot Noir, Buena Vista, North Coast 38
- Pinot Noir, Solena Grand Cuvee, Oregon 54
- Pinot Noir, Giancarlo, Veneto 8/30
- Malbec, Filus, Argentina 9/34
- Syrah Blend, Cotes du Rhone, Vins de Vienne 'Les Cranilles', France 38
- Merlot, Fox Brook, California 8/30
- Merlot, Domaine Fontvillac, St. Emilion, France 48
- Merlot, Raymond Reserve, Napa
- Cabernet Sauvignon, DeLoach, California 8/30
- Cabernet Sauvignon, Hess Shirtail, Lake County 44
- Cabernet Sauvignon, True Myth, Paso Robles 42
- Red Blend, Ryan Patrick Redhead, Columbia Valley 30
- Tempranillo, Bodega Tridente, Spain 10/36
- Rioja Crianza, Gomez Cruzado, Spain 42
- Garnacha, Honoro Vera, Spain 8/30
- Red Blend Castell del Remei, Spain 38

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