



HEARTH

APPETIZERS

SHORT RIB \$10

Braised in CBC's porter with parsnip purée and thickened with great hill blue

WILD BOAR SAUSAGE \$8

Broken arrow ranch, roasted with cranberries, squash and sour onion cider glaze

CHICKEN LIVE PÂTÉ \$7

Bell & evans livers with brioche toast, sweet onion jam & brandied prunes

QUAIL \$7

Fresh herb marinated and grilled on chestnut risotto with roasted porcini mushrooms

WOOD GRILLED PIZZA \$9

SIMPLE PASTA \$8

ONE PERFECT CHEESE \$7

Chef's choice, served with flat bread and seasonal accompaniments

GREENS \$6

Equinox farm mesclun lettuces with cabernet vinaigrette

APPLE AND CELERY ROOT SALAD \$7

Curly endive, toasted pecans and cider vinaigrette

ROCK SHRIMP SALAD \$10

Poached shrimp, boston bibb lettuce, avocado, papaya, citrus vinaigrette and plantain chips

ANTIPASTO \$9

Local farmed vegetables with crispy flatbread

HONEY ROASTED PEAR SALAD \$8

Field greens, gorgonzola dolce, spiced pecans, pear vinaigrette

ROASTED BUTTERNUT SQUASH RAVIOLI \$7

Sage-brown butter, toasted walnuts, reggiano parmesan

SEARED SEA SCALLOPS \$10

Truffled mache, foie gras butter, pickled beets

MACUMBER TURNIP & SWEET ONION SOUP \$6

Vermont cheddar-sage biscuit crispy bacon bits toasted pumpkin seed oil

WILD MUSHROOM STRUDEL \$8

Westfield farm goat cheese, pickled red cabbage, toasted pistachio vinaigrette

ORGANIC FIELD GREENS \$6

Pecorino caggiana, extra virgin olive oil, meyer lemon

SALT COD BRANDADE \$9

Whipped salt cod, potatoes, cream and evoo with sourdough toasts and picholine olives

PORTUGUESE SARDINES \$8

Grilled with black-eyed peas and salsa verde

SASHIMI \$9

Seared fennel-crusting tuna with chili oil, soy and wasabi

CARDOON AND CAULIFLOWER SOUP \$9

Puréeed with a bit of cream and truffle oil

ENTRÉES

BEEF SHORT RIBS \$25

Sweet & sour cipollini onions, chanterelle mushrooms, golden potato puree, horseradish gremolata

HOUSE SMOKED LONG ISLAND DUCK \$23

Oyster mushroom-duck leg confit, grilled radicchio, toasted faro, cranberry port wine glaze

HONEY BRINED PORK TENDERLOIN \$22

Applewood smoked bacon, braised cabbage, grilled rabe, fried leeks, molasses baked cranberry beans

NATIVE SOLE \$23

Walnut crusted, cider poached shrimp, parsnip puree, lemon fennel broth

PETITE LAMB RACK \$26

Braised lamb shank, golden potato-turnip gratin, baby carrots, spaghetti squash, pomegranate sauce

WILD STRIPED BASS \$23

Cauliflower sun dried tomato ragout, braised shallots, fingerling potatoes, sweet & sour red pepper sauce

SKATE \$21

Pan-seared, encrusted with breadcrumbs, served with fregola sarda, roasted artichokes and a grapefruit beurre blanc

PACIFIC STURGEON \$22

Grilled with hot green coconut curry and jasmine rice banana leaf bundles

LOBSTER STEW \$25

Roasted with New Zealand cockles, sweet potatoes, leeks and light cream fumé

LAMB SHANK \$23

Braised "cassoulet style" with cannellini beans, carrots and toasted bread crumbs

SIRLOIN STEAK \$24

Grilled with sweet onion tart, salsify and anchovy butter

SAMOSAS \$18

Pan-fried Indian "pot stickers" with curried vegetables, collard greens, yogurt and tamarind-date chutney

DUCK BREAST \$24

Grilled with braised red cabbage, apples, onion and roasted fingerling potatoes

CHEF'S SPECIAL \$28

Available Tuesday - Friday

First Course

MACUMBER TURNIP & SWEET ONION SOUP

Vermont cheddar-sage biscuit, crispy bacon bits, toasted pumpkin seed oil

Second Course

ORGANIC FIELD GREENS

Pecorino caggiana, extra virgin olive oil, meyer lemon

Main Course

(Choice of)

WILD STRIPED BASS

Cauliflower sun dried tomato ragout, braised shallots, fingerling potatoes, sweet & sour red pepper sauce

HOUSE SMOKED LONG ISLAND DUCK

Oyster mushroom-duck leg confit, grilled radicchio, toasted faro, cranberry port wine glaze

DESSERTS

QUINCE TART TATIN \$7

Individual tatin served with kristina's green apple sorbet

VANILLA CRÉME BRÛLÉE \$8

Served with macadamia nut toffee biscotti

POACHED PEAR \$7

Poached in white wine and sugar, filled with mascarpone and draped in warm caramel

FLOURLESS CHOCOLATE CAKE \$8

Rich and dense, served with a muscat-raspberry coulis

ICE CREAM SANDWICH \$8

Coffee ice cream, espresso shortbread and espresso-chocolate sauce

ONE PERFECT CHEESE \$7

Chef's choice, served with flat bread and seasonal accompaniments

WINES

BY THE GLASS

Sonoma Cutrer Cutrer Chardonnay \$10

Estancia Meritage \$15

Sterling Merlot \$8

Santa Margherita Pinot Grigio \$9.75

Lorane Valley Oregon Pinot Noir \$7.50

House Cabernet Chardonnay \$5

House Pinot Grigio \$7

House Chianti \$6

House Merlot \$5

Alice Chardonnay 2002 Australia \$5.50

BY THE BOTTLE

Stonestreet 2000 Alexander Valley \$43

Silver Oak 1999 Alexander Valley \$116

Caymus 2000 Napa \$115

Caymus Special Select 1999 Napa \$225

Atalon 2000 Napa \$45

Geyser Peak 2000 Sonoma \$36

Clos Du Bois 2000 Sonoma \$36

Lava Cap Reserve 2001 El Dorado \$41

Cain Cuvee Meritage NV 00 Napa \$47

Niebaum Coppola Cask 1999 Rutherford \$108



HEARTH RESTAURANT 289 HOPE ST. PROVIDENCE, RI 02906 (401) 370-3911