

CLASSIC BITES

- TRUFFLE PARMESAN FRIES**..... 9
- CAULIFLOWER WINGS**..... 16
IPA batter, sweet & sour glaze, scallions, sesame, ranch dressing
- CHARCUTERIE BOARD**..... 24
a rotating selection of local cured meats and cheeses with house-made spreads & preserves
- CHICKEN & WAFFLE CONE**..... 18
buttermilk fried chicken, chipotle maple glaze, house-made waffle cone
- HEARTH BURGER**..... 17
6 oz. ground chuck, lettuce, tomato, & onion with choice of cheese, served with french fries

SPECIALTY PLATES

- STICKY BBQ RIBS**..... 13
slow cooked ribs glazed in our house-made pineapple BBQ sauce
- BANG BANG SHRIMP**..... 16
panko fried shrimp, chili jam, ginger aioli
- LEMONGRASS CHICKEN DUMPLING**. 12
teriyaki glaze
- FRIED RICE W/ CHIPOTLE MAYO**
choice of protein
- **SHRIMP MANGO**..... 16
 - **CRISPY PORK**..... 15
 - **CHICKEN TERIYAKI**..... 15

SAVORY CRÊPES

**GLUTEN-FREE
CRÊPES
AVAILABLE!**

- CLASSIC CRÊPE**..... 14
gruyere, rosemary smoked ham, garlic confit mayo
- THE FORAGER**..... 14
roasted New Hampshire mushrooms, goat cheese mousse, caramelized onion, parsley
- MEDITERRANEAN**..... 15
herb grilled chicken, roasted cherry tomatoes, mozzarella, basil pesto
- FRESH HARVEST**..... 14
spinach, brie, sundried tomato pesto

SWEET CRÊPES

- CARAMEL ORCHARD**..... 14
caramelized apples, cinnamon, brown sugar oat crumble
- STRAWBERRY CHEESECAKE**..... 15
whipped ricotta, house-made strawberry compote, toasted almonds
- CHOCOLATE LOVER**..... 15
fresh strawberries, chocolate ganache, toasted hazelnut, chocolate drizzle
- BANANA & OREO**..... 14
whipped ricotta, crushed oreo, banana, white chocolate

PLEASE INFORM US OF ANY FOOD ALLERGIES OR SENSITIVITIES.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

POKE BOWLS \$18

Includes choice of protein

TRADITIONAL POKE

rice, sliced cucumber, edamame, avocado, scallions, cilantro, jalapeño, red cabbage, watermelon radishes with sriracha aioli and a sweet soy glaze

SWEET & SPICY MANGO POKE

rice, diced mango, tomatoes, shredded carrots, avocado, scallions, cilantro, jalapeño, sesame seeds, peanut crunch with sriracha aioli and a sweet soy glaze

PROTEIN

TERIYAKI CHICKEN
GINGER SOY BEEF*
TOFU CILANTRO (gf)
TUNA* (gf)
SALMON* (gf)



BROTH BOWLS \$18

Includes choice of broth, protein, & four toppings

NOODLE OR GRAIN

ramen | lo mein | rice noodles | jasmine rice

TYPE OF BROTH

chicken | beef | mushroom miso

CHOICE OF PROTEIN

roasted chicken | tofu | shrimp* | braised short rib
sweet & sour pork belly

PICK FOUR TOPPINGS

soy marinated egg* | spicy peanuts | edamame
shimeji mushrooms | napa cabbage | carrots
scallions | cilantro | marinated cucumber | kimchi
bok choy | radish | pickled onions | broccoli florets

GIVE IT A FLAVOR

chili crunch, sweet soy, sesame citrus oil (gf),
cilantro-jalapeño (gf), fermented hot sauce (gf),
ponzu-cilantro sauce



SALAD BAR

DEMI / \$10 w/ three classic toppings

FULL / \$15 w/ four classic toppings

1. BUILD YOUR BASE

spring mix, spinach, romaine,
arugula, napa cabbage shred

2. CLASSIC TOPPINGS

CRUNCH / \$1

chickpea croutons
sourdough croutons

VEGGIES / \$2

shredded beets
cucumbers
shredded carrots
pickled red onions
diced tomatoes
roasted sweet potato

SEEDS & BERRIES / \$1

golden raisins
dried cranberries
sunflower seeds
pumpkin seeds

CHEESE & DAIRY / \$2

hardboiled eggs
cheddar cheese
feta cheese
goat cheese
parmesan cheese

GOURMET TOPPINGS

PROTEINS

grilled chicken / +\$5
flank tips* / +\$7
chicken salad / +\$4
bacon / +\$2

EXTRAS

roasted mushrooms / +\$3
avocado / +\$3
kalamata olives / +\$3

3. DRESS IT UP! Choice of house-made dressing tossed-in or on the side.

balsamic (gf) | lemon vinaigrette (gf) | cashew caesar (v, gf)
buttermilk ranch (gf) | traditional caesar*

(extra dressing \$1.25)

(gf) gluten-free | (v) vegetarian

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