



## *HAPPY NEW YEAR 2021!*

### *COLD APPETIZERS/SALADS (CHOOSE 1)*

**Shrimp Cocktail (3);** butter poached, fresh cocktail sauce

**Classic Charbroiled Oysters (3);** butter, garlic, herb gremolata

**Beef Tartare;** capers, pickled mustard seeds, honeydew, citrus aioli, toast points

**Wedge Salad;** sweet drop peppers, smokey blue cheese, buttermilk dressing (V)

**Spinach Salad;** warm bacon vin, cured egg yolk, parmesan pistachio

### *HOT APPETIZERS (CHOOSE 1)*

**Hearth Grilled Octopus;** confit tomatoes, korean radish, smoked mushrooms

**Sweet Potato & Duck Gnocchi;** brown butter, crispy sage, chili (can be V)

**Steamed Mussels;** seaweed broth, spicy butter, scallions, crusty bread

**Grilled Pork Belly;** korean chili glaze, apple slaw, herb oil, chili oil

**Seared Scallops;** sweet corn puree, sour corn chow chow, herb puree

### *MAIN COURSE (CHOOSE 1)*

**Prime Rib (+\$35);** potatoes, collards, cheesy corn

**Filet Oscar;** 6oz filet, king crab, bearnaise sauce, asparagus, garlic thyme potatoes

**14 oz Dry Aged Bone in Filet Oscar (+\$35);** asparagus, garlic thyme potatoes

**Hearth Grilled Salmon;** korean chili sauce, kimchi fried rice

**Blackened Catfish;** hoppin john, dirty rice, scallions

**Smothered Shrimp and Grits;** andouille sausage, anson mills grits, shallots

**Yams & Collards;** shaved red onion, pickled korean pepper, raisins, capers (V)

### *DESSERT SAMPLER*

Four Course Menu | \$75 per person

\*Excludes sales tax, gratuity and drinks

Sorry, no substitutions

*Please let our staff know if you have any allergies or intolerances.  
\*THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS, MEAT,  
POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF  
FOOD BORNE ILLNESS.*

