

FIRST

MUSHROOM SOUP

fresh herbs, shaved baguette, fontina

WHITE BEAN SAUSAGE SOUP

broccoli rabe, parmigiana, toasted bread crumbs

ROASTED BEETS

fresh cut herbs, mascarpone, pistachio

CAESAR SALAD

romaine hearts, garlic croutons, parmigiana, white anchovy

ITALIAN FARMHOUSE SALAD

prosciutto cotto, shaved fennel, radish, soft boiled egg, casa rosso cheese, red wine vinaigrette

SMOKED TROUT

maple crème fraiche, trout roe, shredded crispy potato

GRILLED OCTOPUS

chickpeas, chorizo, chimichurri

SEARED SCALLOPS

braised celery hearts, garlic sauce

SECOND

RAVIOLI

jersey white sweet potato ravioli, wild honey mushrooms, toasted hazelnuts, brown butter, parmigiana

PAPARDELLE

sausage bolognese, rapini, parmigiana

MAFALDE

smoked portabella, mushroom marsala gravy toasted parmigiana bread crumbs

BUCATINI

pancetta, truffle, cracked black pepper, pecorino

SPINACH POTATO GNOCCHI

caciocavallo, lemon peel, garlic brown butter, toasted walnuts

SCAMPI

shrimp, garlic, shallot, farfalle pasta, white wine, parmigiana, lemon

SPAGHETTI AND CLAMS

fresh parsley, lemon, white wine, parmigiana

THIRD

PORK GALETTE

pulled pork, raw honey, cider vinegar, szechuan peppercorn, lentil cassoulet, roasted cauliflower with parmesan breadcrumbs

ROLLED BEEF TENDERLOIN

tenderloin stuffed with pinenuts, toasted panzanella salad with eggplant, parmesan, chicory and mustard demi

CHICKEN SCALLOPINI

chanterelle mushrooms, crispy shredded potato, parmigiana, pancetta, aged balsamic, sage chicken jus

MORROCAN CHILE GLAZED SALMON

roasted brussels sprout, parsnips, watermelon radish, honey yogurt, hummus

SEAFOOD MIXTO

sautéed monkfish, scallops, shrimp, calabrian salami, castelvetro olives, fingerling potatoes and white wine tomato broth

FOURTH

ICE CREAM SUNDAE

vanilla ice cream, nutella cookie, brown butter hazelnuts, chocolate sauce

LEMON TART

graham cracker almond crust, whipped cream

CHOCOLATE TERRINE

brandied cherries, hazelnuts, salted caramel sauce

TIRAMISU

lady fingers, espresso, coffee liquor, mascarpone



HEARTH  KITCHEN
KENNETT SQUARE, PA

WHITES

PROSECCO (SPARKLING) bele casel, italy	12/48
FRIULANO (SPARKLING) scarpetta, italy	12/48
FRASCATI principe pallavicini, Italy	13/52
RIESLING st, antonius, germany	11/44
BIANCO palladio, italy	11/55*
SAUVIGNON BLANC ponga, new zealand	11/44
ALIGOTE giraudin, france	12/48
PINOT GRIGIO cantina colterenzio, alto adige, Italy	13/52
VERMENTINO costumolino argiolas, italy	11/44
CHARDONNAY chappellet, california	10/40
CHARDONNAY matchbook, california	11/55*

*one liter carafe

REDS

NERO D'AVOLA regaleali, italy	11/44
PINOT NOIR millbrook, california	11/55*
CHIANTI palladio, italy	10/40
BARBERA D' ASTI roberto ferraris, italy	12/48
PINOT NOIR domaine martinolles, france	12/48
ZINFANDEL carol shelton, california	15/75
BORDEAUX chateau de bon ami, france	10/40
CARMENERE vina chocloan, chile	11/44
MERLOT rancho rodeo, california	12/60*
TEMPRANILLO valdehermoso, spain	9/36
MALBEC fabre montmayou, argentina	12/48
CABERNET SAUVIGNON rickshaw, california	12/48
MERITAGE hayes, california	12/60*

CLASSIC COCKTAILS

10

OLD FASHIONED bourbon, sugar, bitters, orange peel, luxardo cherry
SAZERAC rye, sugar, peychauds bitters, absinthe rinse, lemon twist
MEXICAN FIRING SQUAD tequila, grenadine, lime, jalapeno syrup
CHAMPAGNE COCKTAIL prosecco, cognac, lemon, sugar
MOSCOW MULE vodka, lime, ginger beer
CADILLAC MARGARITA reposado tequila, cointreau, lime, grand marnier, agave, salt rim
MARTINEZ gin, orange bitters, luxardo, antica red vermouth

ORIGINAL COCKTAILS

12

HARVEST MULE whiskey, apple cider, gingerale, cinnamon simple, fresh lemon
SAMBA blanco tequila, cucumber, basil, lime, honey, salt rim
ONE NIGHT IN TIJUANA blanco tequila, mezcal, pineapple, black pepper & rosemary syrup
BANDITO mezcal, apricot purée, lime, honey, spicy simple, lime twist
ITALIAN CRUSH vodka, aperol, grapefruit, thyme syrup
BLACK BEARD white rum, currant purée, lime, pineapple, rosemary simple, rosemary sprig garnish

ON TAP

LEVANTE (pa) cloudy and cumbersome ipa (5.8%)	7
TROEGS (pa) perpetual ipa (7.5%)	7
VICTORY (pa) helles (4.8%)	6
STERLING PIG (pa) notorious pig (5.3%)	6

BOTTLES AND CANS

ALLAGASH WHITE (5.0%)	7	CRISPIN cider (5.5%)	6
SIERRA NEVADA pale ale (6.8%)	7	AMSTEL LIGHT (4.2%)	5
GOOSE ISLAND sofie saison (6.5%)	7	PERONI (5.2%)	6
EVOLUTION porter (5.8%)	6	ST. PAULI GIRL non alcoholic	5
FOUNDERS breakfast stout (8.3%)	7		

LUXURY COCKTAILS

15

MEZCALI del maguey mezcal, grapefruit, jalapeno syrup, triple sec, espelette salt rim
HENDRICKS BASIL GIMLET lime, dolin vermouth, simple
'PENTHOUSE' MANHATTAN woodford reserve, antica, luxardo cherry