

BEGINNINGS

| | |
|--|----|
| CHEESE and MEAT BOARD daily selection of 3 artisan cheeses and cured meat, honeycomb, fresh fruit, spiced nuts, crackers | 20 |
| TOASTED BREAD semolina bread, garlic herbed butter | 5 |
| CRAB DEVILED POTATO SKINS Jumbo lump crabmeat, leeks, green pepper, mustard-mayonnaise old bay bread crumb, spicy mayonnaise | 15 |
| BRANDIED FOIE GRAS TERRINE cornmeal cracker, cranberry conserve, pickled mustard seed | 16 |
| MEATBALLS with baked ricotta, tomato sauce, toasted semolina bread | 12 |
| BACALAO ARANCINI jasmine rice, marcona almonds, salt cod, curry aioli | 12 |
| SLOW ROASTED BABY BACK RIBS fennel seed and paprika rub, tomato mustard sauce, celery and pickles slaw | 14 |
| FRIED CALAMARI sweet pepper dressing, peppadew salad | 12 |
| TUNA TARTARE shaved fennel, lemon aioli, pine nut, farro | 15 |
| GRILLED OCTOPUS chickpeas, chorizo, chimichurri | 16 |
| SEARED SCALLOPS braised celery hearts, garlic sauce | 14 |
| WOOD FIRED CAULIFLOWER sweet pepper romesco, almonds, parmigiana | 12 |

SOUPS & SALADS

| | |
|---|------|
| MUSHROOM SOUP fresh herbs, shaved baguette, fontina cheese | 10 |
| WHITE BEAN SAUSAGE SOUP broccoli rabe, parmigiana, toasted bread crumbs | 10 |
| ROASTED BEETS tarragon, dill, mascarpone, pistachio | 12 |
| CAESAR SALAD romaine hearts, garlic croutons, parmigiana, white anchovy | 7/12 |
| ITALIAN FARMHOUSE SALAD prosciutto cotto, shaved fennel, radish, soft boiled egg, casa rosso cheese, red wine vinaigrette | 14 |
| HEARTH WEDGE SALAD boston lettuce, crispy bacon, red onion, apple, blue cheese, warm bacon vinaigrette | 14 |

ENTREES

FRESH MADE PASTAS

| | |
|--|----|
| RAVIOLI jersey white sweet potato ravioli, wild honey mushrooms, toasted hazelnuts, brown butter, parmigiana | 18 |
| PAPARDELLE sausage bolognese, rapini, parmigiana | 18 |
| MAFALDE smoked portabella, mushroom marsala gravy toasted parmigiana bread crumbs | 16 |
| BUCATINI pancetta, truffle, cracked black pepper, pecorino | 18 |
| RICOTTA GNOCCHI butternut squash, chestnuts, braised ham hock, shaved brussels sprout, parmigiana | 16 |
| SCAMPI shrimp, garlic, shallot, farfalle pasta, white wine, parmigiana | 18 |
| RIGATONI chicken ragout, french lentils, fresh tarragon, pecorino | 18 |
| RADIATORI roasted duck, lemon peel, green peppers, olives, tomato reduction, fruity olive oil, parmigiana | 22 |

CHEF'S SPECIALS

| | |
|---|----|
| WOOD FIRED BERKSHIRE PORCHETTA roman roast pork and pork belly, stuffed with garlic, herbs, fennel and walnut, farro "risotto," lemon gremolata | 28 |
| CIOPPINO shrimp, mussels, sausage, polenta, tomato and wine brodo | 26 |
| BEEF BRACIOLE thin sliced beef tenderloin stuffed with prosciutto, parmesan and roasted eggplant toasted panzanella, pinenuts | 28 |
| CHICKEN SCALLOPINI chanterelle mushrooms, crispy shredded potato, parmigiana, pancetta, aged balsamic, sage chicken jus | 24 |
| PAN SEARED TILEFISH caramelized lemon and garlic, castelvetrano olives, rosemary, chile oil, fresh oregano, crispy calabrese salami and fingerling potatoes | 26 |

HEARTH KITCHEN

Kennett Square, PA

ON BREAD (served with fries)

| | |
|---|----|
| HEARTH BURGER fresh ground chuck, lettuce, tomato, fontina cheese, spicy pepper aioli, soft burger roll | 15 |
| <i>add on : nueske's smoked bacon (2) soppressata (1), dolce gorgonzola (1), mushrooms (1), caramelized onions (.5), raw onion</i> | |
| BAKED ITALIAN prosciutto, prosciutto cotto, spicy coppa, fennel salumi, aged provolone, greens, tomato, pepper relish, olive oil, hoagie roll | 14 |
| KENNETT MUSHROOM GRILLED CHEESE manchego, arugula pesto, semolina bread | 14 |

WOOD OVEN PIZZAS (12 inches)

| | |
|---|----|
| MARGHERITA fresh mozzarella, overnight cherry tomatoes, basil | 14 |
| MEATBALL fresh mozzarella, tomato sauce, basil | 16 |
| CARAMELIZED ONION bacon, fig, aged balsamic caciocavallo | 16 |
| PROSCIUTTO-PEAR pistachio, scamorza, honey | 18 |
| SOPPRESSATA tomato sauce, thyme, calabrian chiles, mozzarella | 16 |
| ITALIAN SAUSAGE fire roasted peppers, tomato sauce, lemon oil, mozzarella | 16 |
| MUSHROOM truffle, leeks, mustard scented béchamel, herbs, mozzarella | 16 |
| GARLIC-RICOTTA roasted garlic, broccoli rabe, ricotta salata | 14 |
| CLASSIC CHEESE tomato sauce, mozzarella | 12 |

ADD ONS \$2 EACH

sausage, pepperoni, prosciutto, soppressata, anchovy, mushrooms, black olives, peppers, onions, calabrian chiles

Consuming raw or undercooked meat, poultry, seafood or shellfish may increase risk of foodborne illness.

WINE

BUBBLES

| | |
|----------------------------|-------|
| PROSECCO bele casel, italy | 12/48 |
| FRIULANO scarpetta, italy | 12/48 |

WHITE

| | |
|---|--------|
| FRASCATI principe pallavicini, Italy | 13/52 |
| RIESLING st, antonius, germany | 11/44 |
| SAUVIGNON BLANC ponga, new zealand | 11/44 |
| PINOT GRIGIO cantina colterenzio, alto adige, Italy | 13/52 |
| ALIGOTE, giraudon, france | 12/48 |
| VERMENTINO costumolino argiolas, italy | 11/44 |
| VIOGNIER white knight, california | 9/48* |
| CHARDONNAY matchbook, california | 11/55* |

ROSÉ

| | |
|--------------------------------|--------|
| GRENACHE les gueissard, france | 9/36 |
| MONTEPULCIANO tiamo, Italy | 11/55* |

RED

| | |
|--|--------|
| NERO D'AVOLA regaleali, italy | 11/44 |
| PINOT NOIR millbrook, california | 11/55* |
| CHIANTI palladio, italy | 10/40 |
| BARBARA D' ASTI roberto ferraris, italy | 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* |

*one liter carafe

Consuming raw or undercooked meat, poultry, seafood or shellfish may increase risk of foodborne illness

COCKTAILS

CLASSICS

OLD FASHIONED bourbon, sugar, bitters, orange peel, luxardo cherry

SAZERAC rye, sugar, psychauds 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

ORIGINALS

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

ITALIAN CRUSH vodka, aperol, grapefruit, thyme syrup

BANDITO mezcal, apricot purée, lime, honey, spicy simple, lime twist

BLACK BEARD white rum, currant purée, lime, pineapple, rosemary simple syrup, rosemary sprig garnish.

LUXURY COCKTAILS

MEZCALI del maguey mezcal, grapefruit, jalapeno syrup, triple sec, espelette salt rim

HENDRICK'S BASIL GIMLET lime, dolin vermouth, simple

'PENTHOUSE' MANHATTAN woodford reserve, antica, luxardo cherry

10

12

15

HEARTH KITCHEN

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) pata negra(5.3%) | 6 |

BOTTLES AND CANS

| | |
|-----------------------------------|---|
| AMSTEL LIGHT (4.2%) | 5 |
| FOUNDERS breakfast stout (8.3%) | 7 |
| NEW BELGIUM atomic pumpkin (6.4%) | 7 |
| PERONI (5.2%) | 6 |
| ALLAGASH WHITE (5.0%) | 7 |
| CRISPIN cider (5.5%) | 6 |
| SIERRA NEVADA pale ale (6.8%) | 7 |
| GOOSE ISLAND sofie saison (6.5%) | 7 |
| BLUE POINT toasted lager (5.5%) | 6 |
| EVOLUTION porter (5.8%) | 6 |
| ST. PAULI GIRL non alcoholic | 5 |

