

First Course

LETTUCES AND VEGETABLES
Celery, Radish, Carrots, Kohlrabi, Sunchokes,
Apple Cider Vinaigrette 12.

ESCAROLE SALAD
Red Onion, Pecorino Romano,
Walnuts, Bosc Pear 12.

WARM WINTER VEGETABLES
Squashes, Sweet Potatoes, Pumpkin Seeds,
Buckwheat Honey Ricotta, Maple Vinaigrette 13.

ARUGULA, FENNEL,
AND ANCHOVY SALAD
Bread Crumbs, Pickled Cipollini Onion 13.

SMOKED SPANISH MACKEREL
Pine Nuts, Radicchio, Golden Raisin 14.

GRILLED OCTOPUS
Potato, Celery, Smoked Black Olives, Aioli 16.

RIBOLLITA
Black Cabbage, White Bean, Parmesan 11.

CHICKEN SOUP
Farro, Escarole, Chicken Dumplings 12.

GRILLED QUAIL
Farro, Carrot, Leek, Quail Egg, Tomato 15.

Put Yourself in Our Hands

Seven Course Tour of the Menu 76.

*We kindly request the participation
of the entire table for the tasting menu.*

Dishes to Share

HOUSE-MADE CHARCUTERIE
Pork Rilette, Duck Liver Pâté, Mortadella, Coppa,
Cured Duck Breast, Smoked Ham, Pig Head Terrine,
Lardo, Rabbit Ballotine, Pickled Vegetables, Beer Mustard 43.

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WHOLE ROASTED FISH OF THE DAY
Roasted Potatoes, Fennel, Red Onion 56.

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BRAISED RABBIT
Olives, Polenta 55.

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20oz DRY-AGED SIRLOIN
Fingerling Potatoes 86.

Fish

OLIVE OIL POACHED
NORWEGIAN STEELHEAD SALMON
Cauliflower, Capers, Castelvetrano Olives, Roe 30.

CACCIUCCO
Head-On Prawns, Mussels,
Red Snapper, Manila and Butter Clams 31.

ROASTED CHATHAM COD
Smoked Chickpeas, Tuscan Kale, Baccalá 29.

Meat

ROASTED HAMPSHIRE PORK CHOP
Swiss Chard Gnudi, Baby Bulb Onion,
House-Smoked Bacon 31.

LESSO MISTO
Chicken Thigh, House-Made Cotechino,
Beef Cheek, Veal Tongue, Condiments 30.

VEAL AND RICOTTA MEATBALLS
Spinach Cannelloni 29.

Pasta

CRESTA DE GALLO
Pork Ragu, Ricotta 29.

CANESTRI
Cauliflower, Black Cabbage, Pecorino,
Bread Crumbs 28.

Sides

Cayuga Farms Polenta 9.
Gnocchi 10.
Braised Red Cabbage 9.
Hen Of The Woods 12.
Sautéed Rapini 9.

Main Course

Supporting local farmers
and knowing where our
food comes from has
always been important at
Hearth.

If you would like to learn
more about where we get
our ingredients, turn the
page and have a look.

OUR PURVEYORS

BEEF

“Black Angus” breed, Creekstone Farms, Arkansas City, KS

PORK

“Farmer’s Cross” and “Ossabaw” breed, Beverly Eggleston,
Eco Friendly Farms, Shenandoah, VA

“Hampshire” breed, Noonan Family Farms,
Dubuque County, IA

DUCK

“Duclair” breed, Stone Church Farms, Rifton, NY

RABBIT

Whiskey Hill Farms, Waterloo, NY

VEAL

Milk-fed natural veal, Schiller Farms, Lebanon County, PA

QUAIL

“Coturnix” breed, Griggstown Quail Farm, Princeton, NJ

VEGETABLES

Windfall Farms, Orange County, NY

Lani Farm, Bordentown, NJ

Bodhitree Farm, Bordentown, NJ

Berried Treasures, Delaware County, NY

Cardonna Farms, Milton, NY (Marco’s hometown)

Cayuga Pure Organics, Brooktondale, NY

Cherry Lane Farm, Cumberland Count, NJ

Eckerton Hill Farms, Berks County, PA

Fantasy Fruit Farm, Chenango County, NY

Locust Grove Farms, Ulster County, NY

Migliorelli Farm, Dutchess County, NY

Mountain Sweetberry Farm, Sullivan County, NY

Paffenroth Gardens, Orange County, NY

Phillips Farm, Hunterdon County, NJ

Stokes Farm, Bergen County, NJ (George’s Hometown)

Sycamore Farms, Orange County, NY

HAZELNUT PUDDING Chocolate Wafer, Whipped Cream	11.
VANILLA BEAN PANNA COTTA Caramelized Citrus, Blood Orange Granita	10.
APPLE CIDER DOUGHNUTS Apple Compote, Maple Cream	11.
MILK CHOCOLATE TART Orange Cream, Pistachio Ice Cream	11.
BROWN BUTTER QUINCE CAKE Walnut Nougatine, Mascarpone Ice Cream	11.
ICE CREAM SAMPLER Rum Raisin, Vanilla, Coffee	10.
SORBET SAMPLER Pineapple, Kiwi, Yogurt	10.
SELECTION OF ARTISANAL CHEESES Please See The Back Of The Menu	

Pastry Chef Siobhan DeCarlo

SWEET WINE

	3 oz.
Late Harvest Sauvignon Blanc, Echeverria, 2007, Curico Valley	14.
Apple Ice Wine, <i>Neige Première</i> , La Face Cachée de la Pomme, 2009, Québec	15.
Tokaj Aszú, <i>3 Puttonyos</i> , Leonis, 2006, Sárospatak	10.
Rare Muscat, <i>Calliope</i> , R. L. Buller & Son, NV, Rutherglen	20.
Vintage Port, Taylor Fladgate, <i>Quinta Vargellas</i> , 2005, Douro	22.
D'Oliveiras Terrantez Reserva, 1988, Madiera	18.

In Pursuit of Tea

Mint (Greece)	4.50
Scarlet Glow (Africa)	4.50
Lemon Verbena (Morocco)	5.25
Hojicha (Japan)	5.25
Jasmine Pearl (China)	5.25
Wuyi Cliff "Big Red Robe" (China)	5.50
Yunnan Gold (China)	5.25
Bai Lin Gongfu (China)	5.25

Winter Warmers

Hot Cocoa	5.00
Chili-Spiced Hot Cocoa	6.00
Hot Buttered Rum	8.00

La Colombe Torrefaction

Coffee <i>Corsica Blend</i>	3.75
Decaffeinated <i>Monte Carlo Blend</i>	3.75
Espresso	4.25
Cappuccino	4.75
Brazil Bourbon <i>Rainforest Certified</i> , (Presspot)	7.00

Cheese

Leonora (goat): from Spain. Very much a farmstead cheese (all the milk comes from a single herd), it has a creamy center with good tang and a natural mold rind containing ash.

Robiola Bosina (pasteurized cow and sheep): from Italy. A mild, sweet, milky cheese from the Langhe hills of Piedmonte, Robiola is silky in stature and goes magnificently with the local Piedmontese varietals Dolcetto or Barbera.

Malvarosa (pasteurized sheep): from Spain. Made with the milk of the rare Guirra sheep of Valencia, this firm and buttery cheese is aged for a minimum of three months and has a rich, sweet backbone with a distinct butterscotch finish.

Meadow Creek Dairy Grayson (raw cow): from Virginia. The beautiful golden-yellow interior softens and takes on a silky texture that yields easily to a knife but holds its shape without melting.

Tarentaise (raw cow): from Vermont. This neon yellow cheese is replete with spicy notes and a prickly pineapple finish and goes splendidly with Bordeaux.

Cobb Hill Ascutney Mountain (raw cow): from Vermont. This alpine-style natural rind cheese is made in the Appenzeller style of Northeast Switzerland. It is firm in texture and sweet and nutty in flavor.

Weinkase Lagrein (pasteurized cow): from Italy. If ever there was a “sausage cheese” it’s this one. Elements of smoked meat salt makes for delicious and savory end to a meal. Also, it would be a great pair with our Charcuterie Plate.

Ewephoria Gouda (pasteurized sheep): from Holland. As cute as the name may be, this is a serious cheese. The sheep graze on beautiful pastures and bask in the glory of nature all day which results in happy and healthy milk. This cheese dissolves nicely into butterscotch sweetness and has the great Gouda crunch on the finish.

Bayley Hazen Blue (raw cow): from Vermont. This is a classic example of an American Blue. Hints of nutty caramel with a touch of licorice. This cheese melts on the palate and has a long finish.

*Three Cheese Plate 12.

*Five Cheese Plate 20.

*By the Piece 4.50