Bread

Baguette & Butter 7

Hummus & Lamb Dip 19
Lamb Keema, Sesame Seeds,
Garlic Chips, Pita Bread
Add more Pita $3

Soup & Salad

Daily Soup 12

Radicchio & Beets 19
Whipped Goat Cheese, Marinated Beets,
Pistachio, Blackberry Vinaigrette (V, GF)

Kale Caesar 19
Brussels Sprouts, Caesar Dressing,
Garlic Pangrattato, Parmigiano

Hannah Brook Farm Greens 17
Pickled Beets, Granny Smith Apple, Feta,
Mustard Vinaigrette (V, GF)

To Share

Mussels & Clams 29
Basil Pesto, Cream, Capers, Cherry Tomatoes,
Grilled Focaccia

Wagyu Beef Carpaccio 24
Horseradish Aioli, Parmigiano, Fried Capers,
Cured Egg Yolk, Crostini

Brussels Sprouts 17
Beet Hummus, Tabasco Honey Butter,
Toasted Pumpkin & Sunflower Seed (V, GF)

Crispy Coconut Prawns 19
Louie Sauce, Arugula

Crispy Chicken Thigh 19
Spicy Honey Butter, Crispy Capers,
Pickled Sweet Pepper (GF)

Lunch Prix Fixe Menu

$29 two courses

1st course
Daily Soup

2nd course
Chicken Parmesan Sandwich 23
Herb Focaccia, Tomato Sauce, Mozzarella,
Arugula, Basil Pesto Aioli, Frites

Mains

12oz AAA Beef NY Striploin 52
Brandy Peppercorn Jus, Pomme Puree,
Parsnip, Baby Carrot (GF)

Chicken Supreme 32
Fricassee Sauce, Tarragon, Baby Potato,
Carrot, Mushroom (GF)

Seared Steelhead 37
Sauce Pimento, Romesco, Pomme Pave,
Cauliflower, Za'atar (GF)

Seafood Pot Pie 34
Lobster, Daily Fish, Prawns, Lobster Bisque,
Bechamel Sauce, Sofrito, Side Salad
Sub Kale Caesar Salad $3

Chicken Parmesan Sandwich 23
Herb Focaccia, Tomato Sauce, Mozzarella,
Arugula, Basil Pesto Aioli, Frites

Hart House Burger 30
Apple & Prune Sauce, Caramelized Onion,
Emmental Cheese, Arugula, Frites or Salad
Sub Kale Caesar Salad or Truffle Frites $3
Add Johnston's Bacon $3

Open Faced Steak Sandwich 32
6oz NY Steak, Baguette, Alabama Sauce,
Arugula, Triple Cheese Spread,
Pickled Red Onion
Frites or Side Salad

Pasta & Risotto

Braised Beef Pappardelle 36
Mushrooms, Caramelized Onions, Arugula,
Cherry Tomato, Red Wine, Cream, Parmigiano
GF Corn Pasta $3

Rigatoni Bolognese 29
Italian Pork Sausage, Rose Sauce, Basil,
Mushroom, Parmigiano, Cherry Tomato
GF Corn Pasta $3

Spaghettini allo Scoglio 32
Prawns, Manila Clams, Mussels, Steelhead,
White Wine Sauce, Calabrian Chili,
Sundried Tomato, Fresh Herbs
GF Corn Pasta $3

Mushroom & Parsnip Risotto 29
Parsnip Puree, Kale, Seasonal Vegetables,
Parmigiano (V, GF)
Add Seared Scallops $7 each
Vegan by request

Additions

Three Prawns 6
Scallop 7/piece
Sauteed Mushrooms 12
Pomme Puree 8
Pommes Frites 6
Truffle Fries 8

20% gratuity will be added for parties of 8 or more