



— OPENERS —

MUSSELS - 12

Prince Edward Island mussels served with toasted focaccia

WHITE

white wine, shallots, garlic, fennel, basil-mint butter

RED

spicy marinara, white wine, fresh herbs, kalamata olives, capers, calabrian chiles

TOMATO BASIL SOUP - 5

CRISPY BRUSSELS SPROUTS - 7

pancetta lardons, parmesan, balsamic-port glaze

FRIED MOZZARELLA - 7

hand-cut mozzarella sticks, house made marinara

ROASTED CAULIFLOWER - 9

radicchio, kalamata olives, basil, parsley, pine nuts, pickled fresno peppers, sherry lemon vinaigrette

PARMESAN TRUFFLE FRIES - 6

hand-cut, twice-fried idaho potatoes dusted with american grana, white truffle aioli

CRISPY CALAMARI - 11

lemon-coriander aioli and homemade marinara

COZZE MUSSELS - 11

P.E.I. mussels - white wine, shallots, garlic, fennel, basil-mint butter, toasted focaccia. Also available in our spicy red sauce

ROB'S FAMOUS MEATBALLS WITH RICOTTA - 8

hand-rolled beef, veal and sausage meatballs braised in homemade marinara, topped with ricotta, focaccia bread

EGGPLANT CHIPS - 7

panko-crusted eggplant, parmesan, parsley, chipotle sundried tomato aioli

SALADS

EVERYDAY - 7

organic mesclun greens, celery, carrots, kalamata olives, radishes, red bell peppers, cucumbers, red onions, seasonal tomatoes, balsamic vinaigrette

HEARTH CAESAR - 8

romaine, rustic croutons, tomatoes, american grana, creamy sherry caesar

TAVERN CHOPPED - 11

chopped romaine and mesclun greens, cucumbers, roasted chicken breast, salami, pepperoncini peppers, black olives, cherry tomatoes, fontinella, rustic croutons, garbanzo beans, green onions, american grana, hard-boiled egg, red wine vinaigrette

BABY ARUGULA - 9

red onions, kalamata olives, gorgonzola, sun-dried tomatoes, toasted pine nuts, american grana, lemon-basil vinaigrette

Add Gorgonzola +1.5 Goat Cheese +2 Pizza Cheese +1 Fresh Mozzarella +3 Shrimp +4 Grilled Chicken +4 Roasted Chicken - +3

TAVERN BURGERS

Burgers are 100% angus chuck then cooked to medium unless otherwise specified. All burgers are served on a toasted sesame seed bun with hand-cut french fries.

HEARTH BURGER* - 10

lettuce, tomato, red onion, sweet pickle chips

Add your choice of cheddar, gruyere, muenster, mozzarella or gorgonzola +1

UP IN SMOKE BURGER* - 12

special sauce, applewood-smoked bacon, cheddar, caramelized onions, balsamic BBQ drizzle, calabrese peppers

GOURMET BURGER OF THE MONTH* - 14

Chef's selection featuring fresh seasonal ingredients and house made toppings. Please ask about our current offerings

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Burgers cooked to order.*

SLIDERS & SANDWICHES

MEATBALL SLIDERS - 8

two of rob's famous meatballs, red sauce, aioli, parmesan, brioche rolls

VEGETABLE SANDWICH - 9

eggplant milanese, sliced tomatoes, muenster, roasted red peppers, mesclun greens, toasted focaccia, pesto aioli, hand-cut french fries

CHICKEN CLUB SANDWICH - 11

grilled chicken breast, applewood-smoked bacon, gruyere, sliced tomato, arugula, toasted focaccia, creamy garlic dressing, hand-cut french fries

OPENERS / SALADS / TAVERN BURGERS / SLIDERS & SANDWICHES

CLASSIC PIZZAS

Point of difference: Our unique pizza dough is made with 100% organic flour, natural wheat germ and local honey. The dough is then allowed to rest in order to develop its distinct flavor. The red sauce is a combination of roasted roma and california's finest harvested tomatoes, seasoned with garlic, fresh herbs and extra virgin olive oil. We then use a hand-grated cheese blend of premium mozzarella, fontal and fontinella. Enjoy in a personal 8 inch or larger 12 inch.

SIMPLY RED - 7/10

red sauce, garlic oil, cheese blend, parmesan, fresh herbs

SIMPLY PINK - 7/10

ricotta, mascarpone, red sauce, romano, cheese blend, parsley

SIMPLY WHITE - 7/10

garlic oil, ricotta, mascarpone, parmesan, romano, cheese blend, garlic, fresh herbs

SIMPLY PESTO - 7/10

basil, extra virgin olive oil, parmesan, garlic, cheese blend, pine nuts

CUSTOMIZE YOUR CLASSIC

PROTEINS - 1/2	CHEESES - 1.5/3	VEGETABLES - 1/2	
<ul style="list-style-type: none"> • applewood-smoked bacon • chorizo salami • capicola • italian sausage • meatballs • pepperoni • roasted chicken breast • turkey sausage • shrimp (2/4) 	<ul style="list-style-type: none"> • fresh mozzarella • fontinella • goat cheese • gorgonzola • ricotta • cheese blend 	<ul style="list-style-type: none"> • spinach • red onion • caramelized onion • cremini mushrooms • shiitake mushrooms • roasted eggplant • roasted red peppers • calabrian chiles • cherry peppers • pepperoncini • basil • sun-dried tomato • tomatoes 	<ul style="list-style-type: none"> • cherry tomatoes • broccoli • roasted garlic • pesto • kalamata olives • hon shimeji mushrooms • black olives • green olives • checca • butternut squash • jalapenos • truffle oil (2/4) • pine nuts (2/4)

SPECIALTY PIZZAS

PLEASE, NO SUBSTITUTIONS

GREAT WHITE CLAM - 11/18

a new haven-style white (apizza), cheese blend, romano, italian sausage, roasted cremini mushrooms, oregano, parsley

THE CURE - 12/19

red sauce, cheese blend, pepperoni, italian sausage, applewood-smoked bacon, fresh herbs

QUEEN OF SANDY SPRINGS - 9/16

pomodoro, fior di latte mozzarella, fresh basil, extra virgin olive oil, fresh herbs

FUN GUY - 12/19

red sauce, cheese blend, roasted shiitake mushrooms, cremini mushrooms, fresh hon shimeji mushrooms spinach, red onions, romano

RING OF FIRE - 11/18

chile oil, cheese blend, chorizo salami, cherry peppers, caramelized onions, roasted cremini mushrooms, cilantro

MOM SAYS, "EAT YOUR VEGGIES!" - 11/18

red sauce, cheese blend, spinach, roasted red peppers, broccoli, roasted cremini mushrooms, butternut squash

MASS PIKE - 11/18

pink sauce, cheese blend, capicola, italian sausage, roasted cremini mushrooms, sundried tomatoes, parmesan, romano, pesto

CHICKEN COUPE DE VILLE - 10/17

BBQ sauce, cheddar/fontina, roasted chicken, applewood-smoked bacon, roasted red peppers, red onions, cilantro, side of homemade sweet pickles

PAOLO'S POLLO - 11/18

red sauce, cheese blend, roasted chicken breast, spinach, cherry tomatoes, kalamata olives, goat cheese, splash of pesto

NOT THE FALL GUY - 10/17

red sauce, fior di latte mozzarella, fontinella, spicy turkey sausage, roasted fennel, shaved shallots, peppadew peppers

BOTTLED/CANNED BEER

LIGHT LAGERS

BUD LIGHT - 3.5

pale lager, 4.2% ABV, st. louis, missouri

MILLER LITE - 3.5

pale lager, 4.2% ABV, milwaukee, wisconsin

MICHELOB ULTRA - 4

pale lager, 4.2% ABV, st. louis, missouri

LAGERS/PILSNERS

BECK'S ALKOHOLFREI - 4

low alcohol, 0.3% ABV, bremen, germany

STELLA ARTOIS - 5.5

pale lager, 5.2% ABV, leuven, belgium

PABST BLUE RIBBON - 3.5

lager, 4.7% ABV, milwaukee, wisconsin

WILD HEAVEN EMERGENCY

DRINKING BEER - 6.5

pilsner style session ale, 4% ABV, decatur, georgia

ANCHOR CALIFORNIA LAGER - 6

lager, 4.9% ABV, san francisco, california

PALE ALE/IPA

SWEETWATER IPA - 5.5

IPA, 6.4% ABV, atlanta, georgia

LAGUNITAS MAXIMUS - 7

double IPA, 8.2% ABV, petaluma, california

DOGFISH HEAD 90 MINUTE IPA - 9.5

imperial IPA, 9% ABV, milton, delaware

WESTBROOK ONE CLAW - 6

rye pale ale, 5.5% ABV, mount pleasant, south carolina

AMBERS/BROWNS

ROGUE DEAD GUY ALE - 6

heller bock, 6.6% ABV, newport, oregon

FAT TIRE - 6

amber ale, 5.2% ABV, fort collins, colorado

JEKYLL COOTER BROWN - 6

brown ale, 6% ABV, alpharetta, georgia

WHEAT/FRUIT/SPECIALTY

SIERRA NEVADA OTRA VEZ - 5.5

gose, 4.5% ABV, chico, california

HARPOON CRAFT CIDER - 5.5

cider, 4.8% ABV, boston, massachusetts

ASK YOUR SERVER ABOUT OUR SEASONAL AND SPECIALTY BEER SELECTION.

WHITE WINE

CHATEAU ST. MICHELLE

REISLING - 9/34

columbia valley, washington

FRONTERA PINOT GRIGIO - 6/22

central valley, chile

FRANCIS COPPOLA BIANCO - 8/30

north coast, california

SKYFALL PINOT GRIS - 9/34

columbia valley, washington

HAY MAKER SAUVIGNON

BLANC - 9/34

marlborough, new zealand

UPPERCUT SAUVIGNON

BLANC - 7/26

north coast, california

JAMES MITCHELL SAUVIGNON

BLANC - 9/34

lodi, california

FRONTERA CHARDONNAY - 6/22

central valley, chile

SPELLBOUND CHARDONNAY - 9/34

napa valley, california

LA CREMA CHARDONNAY - 12/46

sonoma, california

RED WINE

JARGON PINOT NOIR - 8/30

california

LOVE, OREGON PINOT NOIR - 11/42

wilamette valley, oregon

BRAZIN ZINFANDEL - 9/34

lodi, california

RIVA LEONE BARBERA - 8/30

piedmont, italy

DA VINCI CHIANTI - 9/34

tuscany, italy

181 MERLOT - 8/30

lodi, california

SPELLBOUND PETITE SIRAH - 10/38

napa valley, california

14 HANDS HOT TO TROT

BLEND - 8/30

columbia valley, washington

ALAMOS MALBEC - 9/34

mendoza, argentina

FRONTERA CABERNET

SAUVIGNON - 6/22

central valley, chile

14 HANDS CABERNET

SAUVIGNON - 10/38

columbia valley, washington

"KATHERINE" CABERNET

SAUVIGNON - 12/46

alexander valley, california

ROSÉ & BUBBLES

MINUTY ROSÉ - 12/46

cotes de provence, france

TWISTED MOSCATO - 6/22

manteca, california

DALUCA PROSECCO - 10

sicily, italy

S. PELLEGRINO NATURAL MINERAL WATER - 3.5

ACQUA PANNA NATURAL SPRING WATER - 3.5

FOUNTAIN DRINKS & ICED TEA - 3

HOT TEA - 3

CITAVO COFFEE - 3

ABITA BOTTLED ROOT BEER - 4

DRINKS

CINNAMON & SUGAR DONUTS - 6

housemade cinnamon and sugar donuts, kahlua chip ice cream, sides of chocolate and marshmallow sauces

"BROOKIE" BROWNIE - 7

brownie-chocolate chip cookie corkscrews, vanilla bean ice cream, salted caramel and marshmallow drizzles

DESSERTS