

MUNCHIES

- TOMATO BASIL SOUP:** cheesy focaccia crouton - 8
- PARMESAN TRUFFLE FRIES:** hand-cut, twice-fried idaho potatoes, american grana, white truffle aioli - 7
- CRISPY BRUSSELS SPROUTS:** pancetta lardons, american grana, balsamic-port glaze - 10
- ROASTED CAULIFLOWER:** radicchio, kalamata olives, basil, parsley, pine nuts, pickled fresno chili, sherry lemon vinaigrette - 9
- FRIED MOZZARELLA:** hand-cut mozzarella sticks, house made marinara - 9
- MEATBALL SLIDERS:** two of rob's famous meatballs, red sauce, aioli, parmesan, brioche rolls - 8
- ROB'S FAMOUS MEATBALLS W/ RICOTTA:** hand-rolled beef, veal and sausage meatballs, homemade marinara, ricotta, focaccia bread - 9
- COZZE MUSSELS:** p.e.i. mussels, white wine, shallots, garlic, roasted fennel, fresh basil, parsley, mint, butter, toasted focaccia - 16 \*make it spicy with our crazy red sauce
- CRISPY CALAMARI:** lemon-coriander aioli, homemade marinara - 15
- EGGPLANT CHIPS:** panko-crusted eggplant, parmesan, parsley, chipotle sundried tomato aioli - 8

SALADS

add gorgonzola +2, goat cheese +2, pizza cheese +2, fresh mozzarella +3, gulf shrimp +8, grilled chicken +6, roasted chicken +5, buttermilk dressing +0.50

- EVERYDAY:** organic mesclun greens, celery, carrots, kalamata olives, radishes, red bell peppers, cucumbers, red onions, seasonal tomatoes, balsamic vinaigrette - 7
- BABY ARUGULA:** red onions, kalamata olives, gorgonzola, sun-dried tomatoes, pine nuts, american grana, lemon-basil vinaigrette - 11
- HEARTH CAESAR:** romaine, rustic croutons, tomatoes, american grana, creamy sherry caesar - 9
- TAVERN CHOPPED:** chopped romaine, 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 - 14

CLASSIC PIZZAS - 7/10

Honoring the great traditions of New Haven style Apizza. Our dough is made fresh daily from the finest wheat; hand stretched to order and cooked on a stone in our open fire deck oven, giving the dough a distinctive char. Sauces made from only the finest vine-ripe tomatoes and topped with select cheeses, choice meats and the freshest vegetables, herbs and spices. Enjoy in 8"(\$7) or 12"(\$10) [Gluten free dough available for \$14]

- SIMPLY RED**  
red sauce, garlic oil, cheese blend, parmesan, fresh herbs
- SIMPLY WHITE**  
garlic oil, ricotta, mascarpone, parmesan, romano, cheese blend, garlic, fresh herbs
- SIMPLY PINK**  
ricotta, mascarpone, red sauce, romano, cheese blend, parsley
- SIMPLY PESTO**  
basil, extra virgin olive oil, parmesan, garlic, cheese blend, pine nuts

**CUSTOMIZE**  
**YOUR CLASSIC**  
BUILD YOUR OWN  
[1.5/3]

- CHEESES:** fresh mozzarella, fontina, goat cheese, gorgonzola, ricotta, cheese blend \*vegan cheese (2/4)
- PROTEINS:** bacon, chorizo salami, capicola, italian sausage, meatballs, pepperoni, calabrian salami, anchovies (3/6), grilled chicken (6), roasted chicken breast (5), gulf shrimp (5/8)
- FINISHES:** sweet hot honey, truffle oil, fig balsamic glaze

- VEGETABLES:** spinach, caramelized onion, cremini mushroom, shiitake mushroom, red onion, roasted red pepper, calabrian chili pepper, cherry pepper, pickled fresno chili, pepperoncini, sliced tomato, basil, sun-dried tomato, broccoli, pesto, kalamata olive, hon shimeji mushroom, black olive, butternut squash, pineapple, jalapeño, truffle oil (2/4)

SPECIALTY PIZZAS

\*no substitutions

- QUEEN OF SANDY SPRINGS** 10/17  
red sauce, fior di latte mozzarella, fresh basil, extra virgin olive oil, fresh herbs
- GREAT WHITE CLAM** 12/19  
a new haven-style white (apizza), clams, cheese blend, romano, italian sausage, roasted cremini mushrooms, oregano, parsley
- NOT SO MELLOW** 12/19  
mascarpone mushroom cream, fontina, fior di latte, roasted wild mushrooms, rosemary, red onion, goat cheese and truffle fig balsamic
- RING OF FIRE** 12/19  
chile oil, cheese blend, chorizo salami, cherry peppers, caramelized onions, roasted cremini mushrooms, cilantro
- ROB-BEE** 12/19  
red sauce, basil, calabrian salami, pepperoni, fontina, fior di latte, romano, rosemary oil, datil bee awesome sweet hot honey
- MASS PIKE** 12/19  
pink sauce, cheese blend, capicola, italian sausage, roasted cremini mushrooms, sun-dried tomatoes, parmesan, romano, pesto
- PAOLO'S POLLO** 12/19  
red sauce, cheese blend, roasted chicken breast, spinach, cherry tomatoes, kalamata olives, goat cheese, pesto
- THE CURE** 12/19  
red sauce, cheese blend, pepperoni, italian sausage, applewood-smoked bacon, fresh herbs
- MOM SAYS, "EAT YOUR VEGGIES!"** 11/18  
red sauce, cheese blend, spinach, roasted red peppers, broccoli, roasted cremini mushrooms, butternut squash
- CHICKEN COUPE DE VILLE** 12/19  
bbq sauce, cheddar-fontina, roasted chicken, applewood-smoked bacon, roasted red peppers, red onions, cilantro, side of homemade sweet pickles

BURGERS & SANDWICHES / served with hand cut fries

- HEARTH BURGER\*** 12  
certified black angus, lettuce, tomato, red onion, dill pickle chips, brioche  
add cheddar, gruyere, muenster, mozzarella or gorgonzola +1
- UP IN SMOKE BURGER\*** 14  
special sauce, applewood-smoked bacon, cheddar, caramelized onions, calabrian chili glaze, calabrese peppers, brioche
- VEGETABLE SANDWICH** 11  
eggplant milanese, sliced tomatoes, muenster, roasted red peppers, mesclun greens, toasted focaccia, pesto aioli
- CHICKEN CLUB** 14  
grilled chicken breast, applewood-smoked bacon, gruyere, sliced tomato, arugula, toasted focaccia, creamy garlic dressing

CRAFT  
Cocktails



**LAVENDER LEMONADE**

crop meyer lemon vodka, lavender, lemon, sugar, bubbles

**KICKIN' KENTUCKY MULE**

bulleit bourbon, strawberry puree, fresh jalapeño, cock 'n bull ginger beer

**POMEGRANATE LEMON DROP**

ketel oranje, pomegranate, lemon, sugar

**PEAR MARTINI**

absolut pear vodka, fiorente elderflower liqueur, courvoisier, fresh lime juice, simple syrup

**DESERT ROSE**

altos tequila, fresh lime juice, agave nectar, hibiscus syrup, hibiscus flower

**CUCUMBER COOLER**

gray whale gin, grapefruit bitters, lime, sugar, cucumber, bubbles

**RASPBERRY PASSION FRUIT MARGARITA**

altos tequila, mathilde raspberry liqueur, chinola passion fruit liqueur, fresh lime juice, agave nectar, tajin rim

(14)

**WHITE WINE**

<b>CHATEAU STE. MICHELE RIESLING</b>	9/34
columbia valley, washington	
<b>CHEMISTRY PINOT GRIS</b>	10/38
willamette valley, oregon	
<b>BARONE MONTALTO, SICILIA PINOT GRIGIO</b>	12/42
sicily, italy	
<b>THE CROSSINGS SAUVIGNON BLANC</b>	12/38
marlborough, new zealand	
<b>SAN SIMEON SAUVIGNON BLANC</b>	12/46
paso robles, california	
<b>KENDALL JACKSON VR CHARDONNAY</b>	11/42
sonoma, california	
<b>SONOMA CUTRER RUSSIAN RIVER RANCHES CHARDONNAY</b>	14/54
sonoma, california	
<b>TRIVENTO RESERVE WHITE MALBEC</b>	9/34
mendoza, argentina	

**ROSÉ & BUBBLY**

<b>KORBEL BRUT ROSÉ</b>	12
(187ml) california	
<b>FLEURS DE PRAIRIE</b>	12/46
languedoc, france	
<b>MASCHIO PROSECCO BRUT</b>	12
(187ml) italy	

**ON DRAFT**

<b>HEARTH'S ALE</b>	4
16 oz pale ale, atl easy ipa 5.5%	
<b>MICHELOB ULTRA</b>	6
pale lager 4.2%	
<b>PERONI NASTRO AZZURRO</b>	6.5
.40L lager 5.1%	
<b>STELLA ARTOIS</b>	6.5
40 cL euro pale lager 5.0%	
<b>WEIHENSTEPHANER HEFEWEISSBIER</b>	7.5
hefeweizen 5.4%	
<b>HARPOON UFO WHITE</b>	7
witbier 4.8%	
<b>GATE CITY COPPERHEAD</b>	7
american amber 5.2%	
<b>SCOFFLAW BASEMENT</b>	7
tropical ipa 7.5%	
<b>WICKED WEED PERNI-HAZE</b>	8.5
new england ipa 6.9%	
<b>DOGFISH HEAD 60 MINUTE IPA</b>	8
american ipa 6.0%	
<b>CREATURE COMFORTS TROPICALIA</b>	7.5
ipa 6.6%	
<b>HI WIRE HAZY</b>	8
hazy ipa 7.2%	
<b>CHIMAY TRIPEL (WHITE)</b>	13
25cL abbey tripel 8.0%	

*please ask your server about our seasonal beers*

**BOTTLES & CANS**

<b>BROOKLYN SPECIAL EFFECTS</b>	6.5
low alcohol 0.5%	
<b>PAINTED PORCH CIDER</b>	6.5
cider 5.0%	
<b>GUINNESS DRAUGHT</b>	7
dry stout 4.2%	

**RED WINE**

<b>DON PAULA ESTATE MALBEC</b>	12/46
mendoza , argentina	
<b>MEIOMI PINOT NOIR</b>	12/46
california	
<b>LOVE, OREGON PINOT NOIR</b>	16/54
wilamette valley, oregon	
<b>ROCCA DELLE MACIE CHIANTI CLASSICO</b>	13/50
tuscany, italy	
<b>RABBLE ZINFANDEL</b>	12/46
paso robles, california	
<b>SPELLBOUND PETITE SIRAH</b>	10/38
napa valley, california	
<b>CANTINA VALLE TRITANA MONTEPULCIANO</b>	10/38
abruzzo, italy	
<b>DOMAINE ANDRÉ BRUNEL CÔTES DU RHÔNE RED BLEND</b>	11/42
rhône valley, france	
<b>MADDALENA CABERNET SAUVIGNON</b>	11/42
pasa robles, california	

**DRINKS**

<b>FOUNTAIN DRINKS</b>	3
<b>HOT OR ICED TEA</b>	3
<b>ABITA BOTTLED ROOT BEER</b>	4
<b>S. PELLEGRINO SPARKLING WATER</b>	5
<b>ACQUA PANNA NATURAL SPRING WATER</b>	5