

MUNCHIES

- TOMATO BASIL SOUP:** cheesy focaccia crouton - 8
- PARMESAN TRUFFLE FRIES:** hand-cut, twice-fried idaho potatoes, american grana, white truffle aioli - 8
- 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 - 12
- 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 - 8

BABY ARUGULA: red onions, kalamata olives, gorgonzola, sun-dried tomatoes, pine nuts, american grana, lemon-basil vinaigrette - 13
- HEARTH CAESAR:** romaine, rustic croutons, tomatoes, american grana, creamy sherry caesar - 10

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 - 15

CLASSIC PIZZAS - 8/11

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”(\$8) or 12”(\$11) [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 <i>YOUR CLASSIC</i> 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	MASS PIKE 12/19 pink sauce, cheese blend, capicola, italian sausage, roasted cremini mushrooms, sun-dried tomatoes, parmesan, romano, pesto
GREAT WHITE CLAM 12/19 a new haven-style white (apizza), clams, cheese blend, romano, italian sausage, roasted cremini mushrooms, oregano, parsley	PAOLO’S POLLO 12/19 red sauce, cheese blend, roasted chicken breast, spinach, cherry tomatoes, kalamata olives, goat cheese, pesto
NOT SO MELLOW 12/19 mascarpone mushroom cream, fontina, fior di latte, roasted wild mushrooms, rosemary, red onion, goat cheese and truffle fig balsamic	THE CURE 12/19 red sauce, cheese blend, pepperoni, italian sausage, applewood-smoked bacon, fresh herbs
RING OF FIRE 12/19 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
ROB-BEE 12/19 red sauce, basil, calabrian salami, pepperoni, fontina, fior di latte, romano, rosemary oil, datil bee awesome sweet hot honey	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* 14 certified black angus, lettuce, tomato, red onion, dill pickle chips, sesame seed bun add cheddar, gruyere, muenster, mozzarella or gorgonzola +1	UP IN SMOKE BURGER* 16 special sauce, apple-wood-smoked bacon, cheddar, caramelized onions, calabrian chili glaze, calabrese peppers, sesame seed bun	VEGETABLE SANDWICH 12 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
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*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. BURGERS COOKED TO ORDER.



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

ESPRESSO MARTINI

direct trade coffee, cathead vodka

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

CHATEAU STE. MICHELE RIESLING ————— 9/36
columbia valley, washington

CHEMISTRY PINOT GRIS ————— 10/40
willamette valley, oregon

BARONE MONTALTO, SICILIA PINOT GRIGIO — 12/48
sicily, italy

THE CROSSINGS SAUVIGNON BLANC ————— 12/48
marlborough, new zealand

SAN SIMEON SAUVIGNON BLANC ————— 12/48
paso robles, california

HARKEN CHARDONNAY ————— 10/40
salinas valley, california

KENDALL JACKSON VR CHARDONNAY ————— 12/48
sonoma, california

SONOMA CUTRER RUSSIAN RIVER ————— 15/60

RANCHES CHARDONNAY
sonoma, california

ROSÉ & BUBBLY

KORBEL BRUT ROSÉ ————— 12
(187ml) california

FLEURS DE PRAIRIE ————— 12/48
languedoc, france

MASCHIO PROSECCO BRUT ————— 12
(187ml) italy

ON DRAFT

HEARTH'S ALE ————— 4

16 oz extra pale ale 5.7%

MICHELOB ULTRA ————— 6

pale lager 4.2%

PERONI NASTRO AZZURRO ————— 6.5

.40L lager 5.1%

STELLA ARTOIS ————— 6.5

40 cL euro pale lager 5.0%

WEIHENSTEPHANER HEFEWEISSBIER ————— 7.5

hefeweizen 5.4%

HARPOON UFO WHITE ————— 7

witbier 4.8%

GATE CITY COPPERHEAD ————— 7

american amber 5.2%

WICKED WEED PERNI-HAZE ————— 8.5

new england ipa 6.9%

DOGFISH HEAD 60 MINUTE IPA ————— 8

american ipa 6.0%

CREATURE COMFORTS TROPICALIA ————— 7.5

ipa 6.6%

HI WIRE HAZY ————— 8

hazy ipa 7.2%

CHIMAY TRIPEL (WHITE) ————— 13

25cL abbey tripel 8.0%

please ask your server about our seasonal beers

BOTTLES & CANS

BROOKLYN SPECIAL EFFECTS ————— 6.5

low alcohol 0.5%

PAINTED PORCH CIDER ————— 6.5

cider 5.0%

GUINNESS DRAUGHT ————— 7

dry stout 4.2%

PERONI N/A ————— 7

non-alcoholic lager 0.0%

SURFSIDE LEMONADE VODKA ————— 7

ask your server for current flavors

RED WINE

DON PAULA ESTATE MALBEC ————— 12/48
mendoza , argentina

MEIOMI PINOT NOIR ————— 12/48
california

LOVE, OREGON PINOT NOIR ————— 16/68
wilamette valley, oregon

ROCCA DELLE MACIE CHIANTI CLASSICO — 13/60
tuscany, italy

RABBLE ZINFANDEL ————— 12/56
paso robles, california

SPELLBOUND PETITE SIRAH ————— 10/40
napa valley, california

CANTINA VALLE TRITANA MONTEPULCIANO — 14/56
abruzzo, italy

DOMAINE ANDRÉ BRUNEL CÔTES ————— 11/44

DU RHÔNE RED BLEND

rhône valley, france

ROBERT HALL CABERNET SAUVIGNON ————— 12/48

paso robles, california

KATHERINE GOLDSCHMIDT CABERNET ————— 17/69

SAUVIGNON

alexander valley, california

DRINKS

FOUNTAIN DRINKS ————— 3.5

HOT OR ICED TEA ————— 3

ABITA BOTTLED ROOT BEER ————— 4

S. PELLEGRINO SPARKLING WATER ————— 5

ACQUA PANNA NATURAL SPRING WATER ————— 5