

# URBAN HEARTH

## smackeral

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- warm mediteranean olives.....8  
*olive oil | preserved lemon | chili*
- boston brown bread.....12  
*cultured mushroom butter | togarashi*
- big buttermilk biscuit.....8  
*smoked maple miso butter*
- new england nosh board.....23  
*choose 4 | served with crackers and confiture*
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|-----------------------------|-------------------------|
| cheeses:                    | charcuterie:            |
| <i>fiddlehead tomme, nh</i> | <i>mole salami, ma</i>  |
| <i>camembert, ny</i>        | <i>finocchiona, ma</i>  |
| <i>great hill blue, ma</i>  | <i>duck rilette, ma</i> |
| <i>chevre, vt</i>           |                         |



## small plates

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- 5 local oysters on the half shell.....24  
*satsuma koshō | compressed cucumber*
- warm handmade ricotta.....16  
*marcona almonds | focaccia | apple mostarda*
- duck fat crispy potatoes.....18  
*soft cured egg | rose harissa | citron pickle*
- tinned sardines & winter salad.....28  
*carta musica | torched grapefruit | ricotta salata*
- vineyard bay scallop crudo.....26  
*ginger aguachile | kolrabi | crema granita | cranberry pickle*
- raviolo cacio e pepe.....28  
*roasted cauliflower | fiddlehead tomme | walnut gremolata*
- sweet potato dandies.....18  
*mustard green salad | crispy ham | buttermilk dressing*

## large plates

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- seared halibut & chamomile agrodolce..42  
*pickled grapes | savoy cabbage | celery root fumét*
- koji marinated duck breast.....46  
*arrowhead spinach | pear | fagiola | wild mushroom conserva*
- caramelized carrot risotto.....32  
*vadovan | chevre crumb | brussels sprouts*
- roasted strip loin & pork belly.....54  
*coffee lacquered parsnip | cocoa amaro reduction | pickled shallot*

### chef's tasting menu - 140

a 5 course interactive dining experience at our chef's counter  
advanced reservations required

### wine pairing - 70

pair a curated selection of our extensive wine list to your tasting

## desserts

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- chocolate mascarpone mousse.....16  
*red currant cordial | brandy snap | spruce soil*
- sweet cream semifreddo.....14  
*sunchoke | popcorn granola | switchel poached apple*
- rich chili chocolate sorbet.....8  
*coconut pizzelle - make it an affogato +\$3*
- new england cheese board.....23  
*4 cheeses served with crackers and confiture*