

# URBAN HEARTH

## smackeralas

local oysters on the half shell.....	3ea
<i>cranberry shallot mignonette / olive oil</i>	
warm mediterranean olives.....	8
<i>olive oil / preserved lemon / chili</i>	
big buttermilk biscuit.....	8
<i>smoked maple miso butter</i>	
cauliflower & pecan pâté.....	18
<i>peach aspic / frisée / sourdough crackers</i>	
new england nosh board.....	27
<i>choose 4 / served with crackers and confiture</i>	
cheeses:	charcuterie:
<i>fiddlehead tomme, nh</i>	<i>soppressata, ma</i>
<i>camembert, ny</i>	<i>serrano ham, sp</i>
<i>great hill blue, ma</i>	<i>mortadella, italy</i>
<i>smoked gouda, ma</i>	



## small plates

hibiscus cured halibut crudo.....	26
<i>pepita milk / fermented kumquat / shiso / coriander praline</i>	
baharat roasted beets.....	26
<i>blue cheese crunch / wild blueberry mostarda / dark chocolate</i>	
celery root crème brûlée.....	26
<i>burgundy truffles / pecorino &amp; potato crisp / glazed chestnut</i>	
wild mussels in local cider.....	25
<i>fennel / fat cucumber pearls / focaccia</i>	
saffron agnolotti en brodo.....	24
<i>sweet potato &amp; sage / white bean caldo verde / lamb bacon</i>	
beef brisket in red wine.....	26
<i>peppercorn apple / brussels / onion granola / pickled cranberry</i>	
crispy confit duck leg.....	30
<i>sunchoke mole / braised leek / pomegranate</i>	

## large plates

juniper grilled swordfish.....	38
<i>rapini / delicata pavé / oil cured olives</i>	
cashew miso crusted hen.....	42
<i>carrot confit / grilled cabbage / green tomato</i>	

## 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

dark chocolate delice.....	16
<i>sherry poached pear / caramel / grapefruit marmalade</i>	
molasses spice cake.....	14
<i>black walnut creme / shortbread crumb / cranberry</i>	
rich chili chocolate sorbet.....	8
<i>coconut pizzelle - make it an affogato +\$3</i>	
new england cheese board.....	23
<i>4 cheeses served with crackers and confiture</i>	

\*Please inform your server if you have any dietary restrictions. Urban Hearth is an inclusive workplace that strives to provide a living wage to all employees. To assist with labor costs, we include a 5% kitchen service charge to all checks.