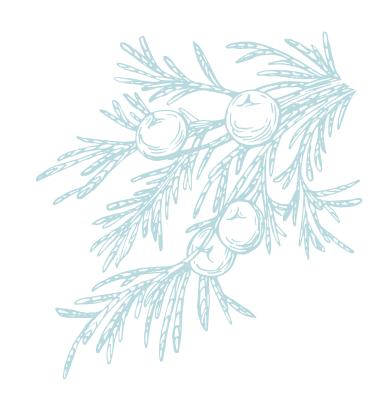
# URBANHEARTH

#### smackerals

local oysters on the ha cranberry shallot mignonette   ol	
warm mediterranean oli olive oil   preserved lemon   chili	ves8
big buttermilk biscuit smoked maple miso butter	8
cauliflower & pecan pâ peach aspic   frisée   sourdough cr	
new england nosh board choose 4   served with crackers an	
cheeses: fiddlehead tomme, nh camembert, ny great hill blue, ma smoked gouda, ma	charcuterie: soppressata, ma serrano ham, sp mortadella, italy



## small plates

hibiscus cured halibut crudo
baharat roasted beets
celery root crème brûlée26  burgundy truffles   pecorino & potato crisp   glazed chestnut
wild mussels in local cider25 fennel/fat cucumber pearls/focaccia
saffron agnolotti en brodo24 sweet potato & sage   white bean caldo verde   lamb bacon
beef brisket in red wine
crispy confit duck leg

### 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

## large plates

juniper grilled swordfish
rapini   delicata pavé   oil cured olives
cashew miso crusted hen42
carrot confit   grilled cabbage   green tomato

#### desserts

dark chocolate delice	
molasses spice cake14  black walnut creme   shortbread crumb   cranberry	
rich chili chocolate sorbet	
new england cheese board23	