

URBAN HEARTH

smackerals

local oysters on the half shell.....	3ea
<i>extra virgin olive oil chartreuse pearls</i>	
warm mediterranean olives.....	8
<i>olive oil preserved lemon chili</i>	
big buttermilk biscuit.....	8
<i>smoked maple miso butter</i>	
smoked salmon pâté.....	18
<i>fennel & endive salad sourdough crackers</i>	
pumpkin butter & tomato jam "pbj".....	16
<i>smoked pumpkin & lentil butter chili crisp marconas</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>prosciutto de parma, it</i>
<i>great hill blue, ma</i>	<i>pistachio mortadella, ri</i>
<i>smoked gouda, ma</i>	<i>n'duja, ma</i>
<i>blackbert ash goat, ny</i>	



small plates

scallops in green apple leche de tigre..	24
<i>basil celery granita toasted pumpkin seed</i>	
juniper roasted carrots & haloumi.....	18
<i>sunflower tahini burnt onion granola cranberry molasses</i>	
celery root crème brûlée.....	26
<i>burgundy truffles pecorino & potato crisp onion soil</i>	
mussels in spiced saffron bouillabaisse..	25
<i>serrano ham fresh herb gremolata focaccia</i>	
crispy confit duck leg.....	30
<i>sunchoke mole arrowhead spinach pomegranate</i>	
yam gnocchi in miso brown butter.....	22
<i>fermented citron black sesame chili drizzle brussels</i>	
grilled broccoli rabe ceasar.....	18
<i>pecorino confit garlic preserved chili migas</i>	

large plates

roasted striped bass in shellfish sabayon...	40
<i>wild blueberry razor clam ceviche salt crusted potatoes pea green</i>	
lapsang rubbed lamb & vermont crottin....	42
<i>ash-washed soft cheese hibiscus garum buckwheat swiss chard</i>	
rigatoni in parsnip cacio e pepe.....	38
<i>wild mushroom ragu broccoli di ciccio dulce hazelnuts</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

rye & applebutter mille feuille.....	12
<i>walnut chiffon chocolate crumb</i>	
basque cheesecake.....	12
<i>grapefruit rosemary marmalade miso pumpkin tuile</i>	
rich chili chocolate sorbet.....	8
<i>coconut pizzelle</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.