

SHARABLES

baby beet salad 8 GF

beet raita / toasted sesame / la clare farms goat cheese /
mint / basil / hundred acre farm lettuce

seed bread 10

whipped ricotta / ash salt / pickled thai chili

oysters flambadou 14

persimmon kombucha mignonette / tangerine kosho

hearth-roasted jerusalem artichokes 12 GF

brown-butter / lemon / artichoke chips

cured lobster carpaccio 18

nuoc cham / ginger / sunchoke / chile / cilantro

hay smoked bone marrow 21

pumpkin seed sambal / pickled shallot & herb salad /
garlic oil / rustic sourdough

wagyu beef tartare 25 GF

olive fed wagyu / lingonberry / ash mayo / fried capers /
amaranth crisps

curated cheese board 28 GF

four specially selected cow, sheep, & goat cheeses /
amaranth crisps / marcona almonds / honey comb /
kombucha-poached pears



executive chef
franklin perdue

chef de cuisine
eric zangara

GF = gluten free,  = vegetarian, VG = vegan

MAINS

pappardelle 20

creamy jalapeno dressing / foraged mushrooms / chive /
smoked soy / garlic bread crumbs

lacquered rohan duck confit 26

farm potato fondant / wilted winter greens / duck jus

pinn oak farm lamb loin 30 GF

sliced turnips / roasted garlic lamb sauce / sea fennel

butterflied branzino 30 GF

whole baked rutabaga / seasoned buttermilk / herb oil /
lemon / farm spinach

rabbit & ricotta gnudi 32

rabbit broth / winter root vegetables / aged parmesan /
lemon / parsley

half chicken 34 GF

whipped farm yams / caramelized onion sauce /
purple raddish

14oz. new york strip 35 GF

olive oil / maldon sea salt / lemon wedge /
hundred acre farm lettuce

LARGE PLATE FOR 2

24oz. dry-aged ribeye 65 GF

olive oil / maldon sea salt / lemon wedge /
hundred acre farm lettuce

dessert
menu

A S H

winter
seasonal

HEARTH  AND BAR

DESSERT

burnt grapefruit 10 GF 
campari granita / whipped mascarpone

chocolate pot de creme 10
chantilly cream / sea salt

whiskey scented caneles 13
wagyu fat caramel / vanilla gelato

affogato 8
vanilla gelato

COCKTAILS

espresso 12
cognac, coffee liquor, caramel cold brew, egg white

hazel 12
dark rum, coffee liquor, hazelnut, vanilla honey cold foam,
graham cracker dust

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*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase
your risk of foodborne illnesses especially if you have certain medical conditions