

RESTAURANT  
**I796**

SPRING 2021 DINNER



THE CAESAR

*baby arugula, bacon, parmesan,  
cornbread croutons, heirloom grape tomatoes*  
7 half | 12 full

STRAWBERRY SALAD

*sycamore acres mixed greens, fresh strawberries  
candid pecans, ewing farms feta, lemon poppy seed dressing*  
7 half | 12 full

GRILLED BABY GEMS

*green goddess dressing  
roasted chickpeas, local pickled radishes*  
7 half | 12 full

+grilled chicken 6 +grilled shrimp 8 +fried oysters 9

SMALL PLATES

HEARTH ROASTED CORNBREAD

*mustard greens, bacon jam, pickled onions, whipped buttermilk 12*

RABBIT LIVERS

*comeback sauce, arugula salad, pickled vegetables 14*

CHARCUTERIE & CHEESE 20

CAULIFLOWER & BACON

*lemon caper aioli, hearth grilled bacon 12*

CRAB SPINACH & ARTICHOKE DIP

*embered cream, herbsaint, toast points 14*

FRIED MAGGIE'S MUSHROOMS

*tempura batter, pad thai sauce 10*

RABBIT LIVER MOUSSE

*pepper jelly, pickled red onions, caramelized apple, arugula salad,  
creole mustard vinaigrette, toast points 15*

SMOKED TUNA DIP

*creole cream cheese, smoked tuna, pickle jelly, toast points 13*

CORN RIBS

*sour cream, cotija cheese, chili powder, pickled red onions, cilantro 9*

PICKLED OKRA

*homemade ranch 8*

RED BEAN HUMMUS

*olive salad tapenade, pita, hot honey sauce 10*

GENERAL TSO CHICKEN AND WAFFLE

*chicken chicharrones, general tso sauce, broccoli waffle 14*

## LARGE PLATES

### LAMB CHOPS

*fire roasted ratatouille, couscous, pesto, ewing farms feta 32*

### DUCK BREAST

*jalapeno corn cake, braised fennel, strawberry gastrique 28*

### SCALLOPS

*smoked corn puree, grilled asparagus, fried tasso 34*

### SHORT RIBS

*blue cheese grits, arugula, balsamic glazed onions 30*

### BEEF

*ribeye 36 filet 32 - choice of...*

*sauteed brussel sprouts or fries with chimichurri or worcestershire steak butter*

### OYSTER FLORENTINE

*fried oysters, creamed spinach and artichokes, parmesan, gremolata 26*

### HEARTH GRILLED TUNA

*coconut rice, golden beet chips, mango foam 28*

### BLACKENED REDFISH

*grilled redfish, local grit cakes, creole tomato and crawfish cream sauce 34*

### FRIED RABBIT

*dirty rice, lima bean puree, hot sauce 28*

### HEARTH BURGER

*bacon jam, pickles, lettuce, dijonnaise, parm truffle fries 18*

## SIDE PLATES

### PARM TRUFFLE FRIES

*garlic aioli 8*

### TRUFFLE MAC & CHEESE

*parmesan,  
cornbread crumble 7*

### MUSTARD GREENS 6

### GRILLED ASPARAGUS

*lemon caper aioli 7*

### COAL ROASTED CARROTS

*cilantro yogurt sauce,  
pistachios 8*

### CRAWFISH BOIL

### FRIED POTATOES

*mayochup 8*

