

SHAREABLE

GULF SEAFOOD COCKTAIL Shrimp, Crawfish Tails, Lump Crab, Bloody Mary Cocktail Sauce, Old Bay Tortilla Chips **GF**29

HOUSE SMOKED SALMON Grilled Baguette & Caper Aioli Spread **GF UPON REQUEST**24

PIMENTO CHEESE Bloody Mary Seasoned Kettle Chips14

BRUSSELS SPROUTS Tamari Glaze, Marcona Almonds, Utah Cherries **V** 13

SALADS & BOWLS

WEDGE Baby Iceberg, Heirloom Tomatoes, Billionaire Bacon, Pickled Onions, Smoked Bleu Cheese Dressing **GF**15

GEM CAESAR Focaccia Croutons, Parmesan Tuille, Charred Lemon & Onion Caesar Dressing14

HEIRLOOM SUMMER BOWL Kale, Arugula, Ancient Grains, Roasted Beets, Strawberries, Pickled Onions, Candied Pistachios, Watermelon Radish, Whipped Blood Orange Goat Feta, Lemon Honey Vinaigrette18

Add Chicken 8 | Shrimp 14 | Salmon* 14 | Flat Iron Steak* 16

SPECIALTIES

Choice of French Fries, Side Salad, Sweet Potato Tots, or Bloody Mary Kettle Chips

TURKEY CLUB House-Smoked Turkey, Shaved Ham, Promontory Cheddar, Gem Lettuce, Billionaire Bacon Heirloom Tomatoes, Basil Aioli, Local Sourdough Bread21

HEARTH BURGER (SRF)* Bacon, Frisee, Heirloom Tomatoes, House Pickles, Bacon Aioli, Local Brioche Bun22

SMOKED SALMON EVERYTHING BAGEL Veggie Cream Cheese, Arugula, Heirloom Tomatoes, Pickled Onions17

STEAKHOUSE SANDWICH* Wagyu Bavette, Arugula, Heirloom Tomatoes, Pickled Onions, A1 Onion Jam, Roasted Garlic Aioli, Ciabatta Roll.....24

PIMENTO CHEESE BLT Billionaire Bacon, Gem Lettuce, Heirloom Tomatoes, Bacon Jam, Local Sourdough Bread...19

HOT HOE Billionaire Bacon, Gem Lettuce, Heirloom Tomatoes, Bacon Jam, Local Sourdough Bread.....19



We are happy to accommodate your dietary restrictions, please alert us as not all ingredients are listed!
 *We are obliged to tell you that consuming raw or undercooked meat, seafood, or eggs may increase your risk of food-borne illness. Please enjoy your time with us. Bon Appétit!

SHAREABLE

GULF SEAFOOD COCKTAIL Shrimp, Crawfish Tails, Lump Crab, Bloody Mary Cocktail Sauce, Old Bay Tortilla Chips **GF**.....29

HOUSE SMOKED SALMON Grilled Baguette & Caper Aioli Spread **GF UPON REQUEST**24

PIMENTO CHEESE & PEPPER JELLY Grilled Baguette 15

BRUSSELS SPROUTS Tamari Glaze, Marcona Almonds, Utah Cherries **V**..... 13

CHEF’S FEATURED SOUP8

SALADS

WEDGE Baby Iceberg, Heirloom Tomatoes, Billionaire Bacon, Pickled Onions, Smoked Bleu Cheese Dressing **GF** .. 15

HEIRLOOM SUMMER BOWL Kale, Arugula, Ancient Grains, Roasted Beets, Strawberries, Pickled Onions, Candied Pistachios, Watermelon Radish, Whipped Blood Orange Goat Feta, Lemon Honey Vinaigrette..... 18

GEM CAESAR Focaccia Croutons, Parmesan Tuille, Anchovies, Charred Lemon & Onion Caesar Dressing 14

CHOPPED COBB Baby Romaine, Avocado, Cucumber, Bacon, Hard Boiled Egg, Crumbled Blue Cheese, Green Goddess Dressing 16

Sirloin Steak* 17 | Chicken 12 | Salmon* 16

HOUSE SPECIALTIES

CERTIFIED ANGUS BEEF FILET* Garlic Butter Mushrooms **GF** 59

DELMONICO STEAK* Truffle Frites **GF** 48

WAGYU BAVETTE* Garlic Butter Mushrooms **GF**.....42

HOUSE MADE VEGGIE BURGER Vegan Swiss, Arugula, Heirloom Tomatoes, Pickled Onions, Potato Bun **GF UPON REQUEST, V** 17

HEARTH BURGER (SRF)* Promontory Cheddar, Billionaire Bacon, Frisee, Heirloom Tomatoes, House Pickles, Bacon Aioli, Local Brioche Bun, Truffle Frites **GF UPON REQUEST** 25

WILD CAUGHT SALMON* Pan-Seared, Grilled Asparagus, High West Honey Glaze **GF**.....38

SNAKE RIVER FARMS DOUBLE CUT PORK CHOP* Roasted Shallot Butter, Fingerling Potato Hash **GF**.....41

BARBECUE PORK RIBS (Half Rack)* House-Smoked, Mustard Slaw31

MACADAMIA-CRUSTED MAHI MAHI* Citrus Beurre Blanc & Sautéed Summer Greens.....37

CAULIFLOWER STEAK Wood-Grilled, Chimichurri & Marinated Heirloom Tomato Salad..... 26

MARY’S ORGANIC HALF CHICKEN Pan-Roasted, Boursin Mashed Potatoes, Sautéed Spinach, Chicken Demi **GF**.....33

PAN SEARED DIVER SCALLOPS* Lobster Butter, Jalapeño Bacon Corn Succotash 32

SHAREABLE SIDES 12

Grilled Asparagus **GF, V** | Loaded Baked Potato **GF** | Side Salad **GF** | Sweet Potato Tots
 Garlic Butter Mushrooms **GF** | Jalapeño Bacon Heirloom Corn Succotash | Boursin Mashed Potatoes **GF**
 Truffle Frites **VG** | Market Vegetable **GF, V** | Creamed Spinach & Kale **GF** | Truffle Mac & Cheese

SAUCES

Compound Butters | Cognac Peppercorn | Chicken Demi-Glace | Lemon Beurre

Split Plate Charge: Salad \$2 | Entree \$8



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