

HEARTH & DRAM

RESTAURANT + BAR

EXECUTIVE CHEF

ADAM VERO

CHEF DE CUISINE

JEFF HICKMAN

SHARABLE

SWEET

- PB&J DONUTS** 7
huckleberry jam, peanut butter anglaise
- BOURBON, BACON, CINNAMON ROLL** 13
bacon frosting
- PAIN PERDU** 14
fancy french toast, seasonal berries, maple syrup, whipped cream

SAVORY

- OAK GRILLED BACON** 9
bourbon-onion puree
- 3 LITTLE PIGS & THE BIG BAD BISCUIT** 13
(a short story) braised pork shoulder, chorizo, bacon, gravy
- #AVOCADOTOAST** 11
local heirloom tomato, buffalo mozzarella, black garlic

SIDE ITEMS

- TWO EGGS ANY STYLE** 5
- APPLEWOOD SMOKED BACON** 5
- RIVER BEAR BREAKFAST SAUSAGE** 5
- HOUSE SMOKED HAM** 4
- HASH BROWNS** 5
- TOAST** 3

GREENS

- LYONAISE SALAD** 13
rebel farm greens, poached egg, bacon lardon, gorgonzola crumble, herb vinaigrette
- HEIRLOOM TOMATO SALAD** 12
rebel farms arugula, avalanche cheddar, pine nut, white verjus

LARGE PLATES

- FRIED CHICKEN & WAFFLE** 14
maple butter, house pickles
- GREEN EGGS & HAM BENE** 13
house ham, salsa verde, hollandaise
- THREE EGG OMELETTE** 13
brie, rebel farm greens served with house hash browns
- JEFFY'S FAMOUS SHRIMP & GRITS** 17
spoon bread crouton, red eye jus
- BREAKFAST SAMMY** 13
served with house hash browns fried egg, white cheddar, everything bun choice of ham, bacon, sausage
- AMERICAN BREAKFAST** 15
two eggs any style, choice of ham bacon or sausage, hash brown, toast
- WAGYU PASTRAMI HASH** 18
two eggs over easy, roasted red pepper, onion, russian dressing
- CRAB OSCAR** 19
grilled asparagus, hollandaise, poached eggs
- STEAK & EGGS** 19
8 oz ribeye, 2 eggs any style, house hash browns & toast
- CHILAQUILES** 13
2 over easy eggs, smoked poblano crema, charred red onion, tomatillo salsa
- H&D BURGER** 15
served with fries or side salad house bacon, white cheddar, umami

BEVERAGES

- H&D BLOODY**
pickled vegetables, steak seasoning wheatley vodka 9
bacon vodka 10
weller special reserve 10
- MICHELADA** 10
avery el gose, house spicy bloody mix
- #BOTTOMLESSMIMOSA** 15
orange, grapefruit or cranberry
- BELLINI** 9
leopold bros. rocky mountain peach liquor, orange cordial, bubbles
- FORBIDDEN FRUIT** 13
jameson, leopold bros. rocky mountain peach liquor, whistle pig maple syrup, cardamom, black walnut
- THE MARINER** 14
flor de cana rum, lime, luxardo maraschino liquor, creme de violette
- THE NECROMANCER** 13
plantation pineapple rum, dry curacao, cocchi americano, lemon, absinthe
- IRISH ICED COFFEE** 11
corvus cold brew, kilbeggan irish whiskey, baileys, vanilla

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*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED BASED ON YOUR SPECIFICATION, OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. EATING OVERCOOKED FOODS IS BAD FOR YOU AS WELL.