

SNACKS

Soup of the Day.....	\$9
<i>patisserie on main sourdough</i>	
Oeuf Mayonnaise	\$12
<i>cornichons, marinated olives, mixed greens</i>	
Pork Belly	\$15
<i>barbecue chick peas</i>	
Tavern Pretzel.....	\$16
<i>beer cheese</i>	
Ploughmans	\$22
<i>cured meats, sgd asher blue cheese, olives, gherkin pickles, grain mustard, patisserie on main sourdough</i>	

SALADS

H&C Salad	\$12
<i>mixed greens, goat cheese, roasted carrots and turnips, truffle vinaigrette</i>	
Scarlett Butter Lettuce.....	\$12
<i>asher blue cheese, strawberries, pickled red onion, pumpkin seeds, balsamic vinaigrette</i>	
<i>Add Springer Mountain Farms chicken breast</i>	<i>\$8</i>
<i>Add shrimp</i>	<i>\$10</i>
<i>Add salmon.....</i>	<i>\$12</i>

SIDES

Bread Service.....	\$2.50/\$4.50
<i>grilled sourdough, from the patisserie, with salted butter</i>	
Hand Cut Chips.....	\$8
Side Salad.....	\$8
Smoked Gouda Mac & Cheese.....	\$9
Brussel Sprouts.....	\$9
<i>sorghum- soy glaze, sesame</i>	
Marsh Hen Mills Farro "Risotto"	\$10
<i>wild mushrooms</i>	
Truffle Chips.....	\$12
<i>parmigiano regiano</i>	
Fresh Local Vegetables of the Day.....	Market Price

PLATES

H&C Burger	\$18
<i>2 patties, ale braised onions, tillamook cheddar cheese, aioli, served with chips</i>	
Bangers 'n' Mash.....	\$20
<i>onion gravy, mashed potatoes</i>	
Fish 'n' Chips	\$21
<i>beer battered atlantic cod, hand cut chips, lemon</i>	
Freedom Run Farms Lamb Sliders.....	\$22
<i>black olive aioli, fontina cheese, pickled red onion</i>	
Shepherd's Pie.....	\$22
<i>ground beef, carrots, pearl onions, peas, mashed potatoes</i>	
Wild Boar Bolognese.....	\$26
<i>rigatoni, pecorino romano, red pepper flakes</i>	
Roasted Salmon.....	\$28
<i>with marsh hen mills farro "risotto", wild mushrooms, apple-miso cream sauce</i>	
Pork Schnitzel.....	\$32
<i>warm potato salad, grilled asparagus, meyer lemon aioli</i>	
New York Strip & Frites.....	\$38
<i>6 oz cut, mixed greens, heirloom cherry tomatoes</i>	
Shrimp & Grits	\$34
<i>marsh hen mills grits, red peppers, andouille sausage, creole butter</i>	
From the Sea.....	Market Price
<i>chef's selection of fresh seafood, varies daily</i>	
Butcher's Cut of the Day	Market Price
<i>chef's selection of featured meats, cuts and preparation varies daily</i>	

SWEETS

Lemon Custard Brûlée.....	\$9
Basque Cheesecake.....	\$9
<i>seasonal fruit compote, shortbread crumble, whipped cream</i>	
Sticky Toffee Pudding	\$9
<i>candied pecans, caramel sauce, whipped cream</i>	

HART & CROWN

142 EAST WASHINGTON ST // MADISON, GA