

Lunch at

HART & CROWN

STARTERS

Soup of the Day\$9
patisserie on main sourdough

Oeuf Mayonnaise\$12
cornichons, marinated olives, mixed greens

Tavern Pretzel.....\$16
beer cheese

Ploughmans.....\$22
*cured meats, sdg asher blue cheese,
olives, gherkin pickles, grain mustard,
patisserie on main sourdough*

H&C Salad\$12
*mixed greens, goat cheese, roasted carrots and
turnips, truffle vinaigrette*

Scarlet Butter Lettuce\$12
*sdg asher blue cheese, strawberries, pickled red
onion, pumpkin seeds, balsamic vinaigrette*

Add Springer Mountain Farms chicken breast\$8

Add grilled shrimp or salmon\$10

Add salmon.....\$12

PLATES

Pork Belly BLT.....\$16
*oil cured tomatoes, butter lettuce, pork belly bacon,
aioli, patisserie on main sourdough, served with
hand cut chips*

H&C Burger\$18
*2 patties, tillamook cheddar cheese, brioche
bun, aioli, served with hand cut chips*

Bangers' n' Mash.....\$20
onion gravy, mashed potatoes

Fish 'n' Chips\$21
*beer battered atlantic cod, lemon,
served with hand cut chips*

Wild Boar Bolognese.....\$26
rigatoni, pecorino romano, red pepper flakes

Roasted Salmon\$28
*marsh hen mills farro "risotto", wild
mushrooms, apple-miso cream sauce*

Pork Schnitzel\$32
*warm potato salad, grilled
asparagus, meyer lemon aioli*

New York Strip & Frites.....\$38
6 oz cut, mixed greens, heirloom cherry tomatoes

SIDES

Bread Service\$2.50/\$4.50
*grilled sourdough from the patisserie with
salted butter*

Hand Cut Chips\$8

Brussel Sprouts.....\$9
sorghum- soy glaze, sesame

Smoked Gouda Mac & Cheese.....\$9

Marsh Hen Mills Farro "Risotto"\$10
wild mushrooms

Truffle Chips.....\$12

Fresh Local Vegetables of the Day.....Market Price

SWEETS

Basque Cheesecake.....\$9
seasonal fruit compote, shortbread crumble, whipped cream

Lemon Possett.....\$9
lemon custard, blueberry sauce, shortbread crumble

Sticky Toffee Pudding.....\$9
candied pecans, caramel sauce, whipped cream