



ALPHARETTA RESTAURANT WEEK

March 3-9, 2024

LUNCH \$30 PER PERSON

(excludes alcohol, tax and gratuity)

FIRST COURSE *(Choose One):*

- TUNA TATAKI – Sushi Grade Tuna, Calamansi Ponzu, Cucumber, Spring Onion, Cilantro, Chili
- TACOS – Baja Shrimp, Cabbage, Chamoy Mayo, Fresno Chili
- BAO BUN – Thai Marinated Chicken, Green Papaya Slaw, Thai Green Curry Mayo
- KOREAN BRAISED POTATOES – Soy, Garlic, Sesame, Ginger Mayo
- TOMATO & WATERMELON PANZENELLA – Calamansi Vinaigrette, Red Onion, Feta, Cucumber, Watercress

SECOND COURSE *(Choose One):*

- TUNA MELT – Ahi Tuna Salad, Celery, Onion, Carrot, Mayo, Old Bay, Aged Tillamook Cheddar, heirloom Tomato, Hearth Baked Sourdough Bread
- HÄRTH BURGER - Double Patty, American Cheese, Bacon-Onion Marmalade, Lettuce, heirloom Tomato, House Pickles, Roasted Garlic Mayo (Impossible Patties + \$2)
- BBQ SHORT RIB - 72 Hour Short rib, House BBQ Sauce, Slaw
- GRILLED CHICKEN - Jack Daniels Bourbon Glaze, Onion, Lettuce, Heirloom Tomato, roasted Garlic Mayo, Pepper Jack
- NASHVILLE HOT CHICKEN SANDWICH - Brined & Fried Joyce Farms Chicken Breast, chef's Signature Nashville Hot Sauce, House Pickles, Brioche

THIRD COURSE *(Choose One):*

- KEY LIME TART
- STRAWBERRY CHEESE CAKE
- GLUTEN FREE CHOCOLATE TORTE
- CHOCOLATE MOUSSE CAKE

