

# Hash House

## DINNER MENU

### STARTERS

**FRENCH ONION SOUP V \$10.00**

sherry broth, caramelized onions,  
herb croutons, gruyere

**BLUSHING ARANCINI V GF \$12.00**

risotto with wild mushrooms and parmesan,  
coated in bread crumbs and deep fried  
served with blush sauce and shaved  
parmesan

**PAPAS BRAVAS V GF \$9.00**

roast sweet potatoes, garlic aioli drizzle,  
feta, scallion

**BOURBON STREET SHRIMP GF \$14.00**

6 blackened flambé shrimp over louisiana  
vegetable medley

**SWEETHEART BURRATA V GF \$14.00**

burrata w/ balsamic glaze, strawberry,  
pistachio and ciabatta crostini

### SALADS

**BABY SPINACH GARDEN V GF \$14.00**

red onion, cucumber, tomato, feta, almonds,  
creamy vinaigrette

**CAPRESE V GF \$16.00**

roma tomatoes, mozzarella, basil  
chiffonade, tarragon drizzle

**HASH COBB GF \$16.00**

hard boiled egg, heir covert, tomato,  
sweet potato, olives, bacon, cheddar,  
creamy vinaigrette

**CAESAR V GF \$14.00**

romaine, parmesan, herb croutons,  
caesar dressing

**SALMON GF +10.00**

**HANGAR STEAK GF +18.00**

**PULLED ORGANIC CHICKEN GF +6.00**

**CRISPY ORGANIC CHICKEN GF +6.00**

**SEARED SHRIMP GF +10.00**

**FRIED AVOCADO VG GF +4.00**

**ANY STYLE FREE RANGE EGG V GF +2.00**

### SANDOS

Served with choice of chips, fries or house salad

**SMASH BURGER \$19.00**

3 beef patties seared and smashed,  
cheddar cheese, pickles, onions, house sauce

**BLACKENED SALMON BLT \$22.00**

blackened seared salmon, bacon, lettuce,  
tomato, green goddess dressing

**BLACK BEAN BURGER V \$18.00**

black bean cakes with corn, lettuce, tomato,  
onions, salsa roja and cheddar

### ENTREE

**RIBEYE AU POIVRE GF \$38.00**

12 oz. seared ribeye, heir coverts,  
yukon gold mash, au poivre sauce

**SEARED SALMON GF \$28.00**

wild caught salmon, charred lemon beurre  
blanc, risotto, vegetable medley

**ROTISSERIE-HERB CHICKEN GF \$22.00**

roast chicken breast w/veg medley,  
pan juices, sauteed spinach  
and yukon gold mash

**MUSHROOM RISOTTO V GF \$21.00**

arborio rice, wild mushroom blend, roasted  
red peppers, shaved romano

**BONE-IN PORK CHOP GF \$28.00**

seared pork chop, maple bacon bourbon Jam,  
yukon mash, heir covert

### DESSERT

**CHURRO CAKE FRIES V \$10.00**

cinnamon sugar, dulce de leche

**BANANA PUDDING TRIFLE V \$10.00**

bananas, nilla wafers and mascarpone cream

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### Basic Drinks

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<b>ORANGE JUICE</b>	<b>\$4.00</b>
<b>BOTTLED WATER</b> still / sparkling	<b>\$3.00</b>
<b>BOYLANS SODAS</b> cane cola / ginger ale / birch beer / cream soda	<b>\$4.00</b>
<b>BASIC SODAS</b> coca cola / diet coke / sprite	<b>\$3.00</b>
<b>MANHATTAN SPECIAL COFFEE SODA</b>	<b>\$4.00</b>
<b>HOT TEA</b> black / green / herbal	<b>\$4.00</b>
<b>COLD BREW TEA</b> unsweetened	<b>\$3.00</b>
<b>COFFEE</b>	<b>\$3.00</b>
<b>CAPPUCCINO / LATTE</b>	<b>\$6.00</b>
<b>ESPRESSO</b>	<b>\$3.00</b>

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### Boujie Drinks

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<b>ACAPULCO GOLD</b> turmeric, maple syrup, almond milk, agave	<b>\$6.00</b>
<b>LEMON HAZE</b> lemon juice, agave, apricot & mint infused	<b>\$4.00</b>
<b>MATCHA FRAPE</b> organic matcha, vanilla syrup, honey, oat milk	<b>\$6.00</b>
<b>HIGH CHAI</b> espresso, masala chai, vanilla, oat milk	<b>\$6.00</b>
<b>HOTTY TODDY</b> tea, ginger syrup, lemon juice, honey	<b>\$6.00</b>
<b>AFFOGATO</b> espresso, vanilla bean cream	<b>\$6.00</b>