

menu cocktail

the Hartman FOOD philosophy

at the Hartman we are forever learning how our ingredients are raised or grown, and giving credit where credit is due - the farmer, more than anyone else, determines the quality of the meal. Therefore, we add all the freshest ingredients that are seasonal and local and give the chef the opportunity to create based on daily inspiration.

protein

assorted wrap rolls
+ charcuterie platter
+ chicken skewers

dairy + carbs

cheese platter
+ brie and fruit
+ spreads & breads
+ mac & cheese

fruit + veg

season vegetable platter & dip
+ seasonal fruit platter

desserts + bev

+ variety of tarts | squares | cookies
+ coffee & tea | 2 fruit infused waters

35\$ pp

