

Restaurant review

Hearth

Washougal has grown from its small-town status into a charming bedroom community, but quality restaurants are still at a minimum in its tiny downtown core. Hearth, in the shiny new Washougal Town Square, gives the town a pleasant infusion of homey, wood-fired fare and a comfortable place to gather after the workday.

The space is open and airy, and the wood tables and bar complement the stacks of firewood used in the rustic brick-and-stone oven that cooks a majority of the food. The menu is a mishmash of styles — Mediterranean pizzas, Northwest fresh meats and veggies, and Asian-inspired starters — that's not the most focused, but the smoke of the wood-fired oven brings it all together. Tender and light sweet-and-sour meatballs are a delightful starter. A New York steak was cooked slightly over the requested medium-rare, but the meat was tender and seared perfectly and the accompanying roasted vegetables — fingerling potatoes, brussels sprouts, cauliflower, garlic, carrots and more — were masterful in their simplicity. Wood-fired pizzas develop a nice crisp crust and range from a simple margherita to a complex lamb curry.

Hearth is a welcome addition to the community, and the “Hearth Hour” happy hour menu and drinks make it an affordable place for locals to convene.

Details: 1700 Main St., No. 110, Washougal; 360-210-7028; hearthwashougal.com

— Kyle O'Brien
Special to The Oregonian