

BRUNCH MENU

Eggs

Classic Eggs Benedict 21

Pork Loin, Two Organic Poached Eggs,
Toasted English Muffin, Hollandaise, Home Fries
Sub GF English Muffin \$3

Beef Brisket Eggs Benedict 24

Brisket, Two Organic Poached Eggs, Toasted English
Muffin, Grainy Dijon Hollandaise,
Home Fries
Sub GF English Muffin \$3

Prawn Eggs Benedict 24

Chilled & chopped Prawns, Two Organic Poached
Eggs, Toasted English Muffin, Hollandaise,
Home Fries
Sub GF English Muffin \$3

Smoked Sockeye Rosti 26

Dill Cream Cheese, Herb Salad,
Two Organic Poached Eggs, Hollandaise (GF)

Hart House Breakfast 21

Two Organic Eggs, Stapleton Breakfast Sausage or
Double Smoked Bacon, Home Fries, Sourdough Toast

Smashed Avocado Toast 21

Two Organic Poached Eggs, Sourdough,
Pickled Red Onion, Home Frites or Salad
Add Bacon \$3

Croque Madame 24

Beef Brisket, One Sunny Side Egg,
Gruyere Cheese & Caciocavallo Mornay Sauce
Add Frites or Side Salad \$3

Brioche French Toast 21

Poached Pears, Toffee Sauce, Chantilly,
Candied Pecans

Mediterranean Frittata 21

Whipped Feta Cheese, Vizcaina Sauce,
Tomatoes, Shallots, Cilantro

Fried Chicken & Waffles 21

Maple Syrup, Butter, Chantilly Cream
Add Organic Egg \$2 each

Mediterranean Shakshuka 21

Two Organic Baked Eggs, Tomato Sauce, Roasted
Peppers, Feta, Home Fries, Grilled Pita (V)

Brunch Additions

Home Fries / Pommes Frites 6

Truffle Fries 8

Stapleton Breakfast Sausage 7

Smoked Bacon 6

Bread & Butter 7

Executive Chef: Soo Yoo

 Hart House Restaurant is a proud member of OceanWise

Lunch

Daily Soup AQ

Baby Gem Lettuce ‘Caesar Salad’ 21

White Anchovies, Pork Belly,
Garlic Crouton, Pecorino, Garlic Confit Dressing
Add Chicken Supreme or Steelhead \$14

Burrata & Beets 24

Radicchio, Marinated Beets, Toasted Pistachio,
Blackberry Vinaigrette, (V, GF)

Avocado & Prawn Salad 24

Iceberg Lettuce, Cherry Tomato,
Seven-Minute Egg, Louie Sauce

Braised Beef Pappardelle 36

Hazelnut Gremolata, Sautéed Wild Mushrooms,
Caramelized Onion, Pecorino
GF Corn Pasta \$3

Spaghettini Allo Scoglio 32

Prawns, Manila Clams, Mussels, Steelhead,
White Wine Sauce, Calabrian Chili, Fresh Herbs
GF Corn Pasta \$3

Hart House Burger 28

Ground Brisket, Aioli, Bacon Apple Jam, Dill Pickle,
Aged Yellow Cheddar Cheese,
Pommes Frites or Salad
*Sub Truffle Frites or Caesar Salad \$3
Add Bacon \$3*

Squash Risotto 27

Kabocha, Delicata & Butternut Squash,
Calabrian Chili, Parmigiano Reggiano (V, GF)
Add Seared Scallop \$7 each

Dessert

Chocolate Sticky Toffee Pudding 14

Toffee Sauce, Vanilla Ice Cream, Candied Pecans

Pumpkin Basque Cheesecake 14

Pumpkin Seed Brittle, Spiced Apple Compote (GF)

Lemon Tart 14

Italian Meringue, Raspberry, Candied Lemon

London Fog Crème Brulee 14

Lemon Short Bread, Lavender Cotton Candy

Macaron Fruit Sorbet 14

Seasonal Flavours, Lemon Gel, Raspberries (GF)

Affogato 12

Vanilla Ice Cream, Espresso,
Choice of Baileys, Frangelico or Amaretto

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