

BRUNCH MENU

Eggs

Eggs Benedict 21

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

Beef Brisket Eggs Benedict 24

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

Smoked Sockeye Rosti 26

Butter Rosti, 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

Brioche French Toast 18

Seasonal Fruit Compote,
Whipped Mascarpone, Candied Pecans (V)

Fried Chicken & Waffles 21

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

Shakshuka 21

Two Organic Baked Eggs, Tomato Sauce, Roasted Pepper,
Feta, Home Fries, Grilled Sourdough (V)

Dessert

Chocolate Ganache 14

Raspberry Gel, Hazelnut Chantilly, Candied Hazelnut

Strawberry & Rhubarb Compote Pavlova 14

Chantilly, Strawberry (GF)

Basque Cheesecake 14

Lemon Curd, Orange & Grape Segments

Maple Crème Brulee 14

Orange Biscotti

Fruit Sorbet 14

Sable Crumb, Seasonal Flavours (GF)

Affogato 12

Vanilla Ice Cream, Espresso, Frangelico or Amaretto

Lunch

Daily Soup AQ

Spring Salad 19

Radishes, Watercress, Feta,
Lemon Vinaigrette, Garlic Crostini (V)
Add Chicken Supreme or Steelhead \$14

Caesar Salad 19

Romaine, Roasted Cauliflower, Pecorino, Garlic Crouton
Add Chicken Supreme or Steelhead \$14

Avocado & Prawn Salad 24

Iceberg Lettuce, Cherry Tomato,
Seven-Minute Egg, Louie Sauce (GF)

Hart House Burger 27

Ground Beef Brisket, Dijon Aioli, Dill Pickles
Smoked Caciocavallo Cheese, Pommes Frites or Greens
Add Fried Organic Egg \$2
Add Smoked Bacon \$3
Sub Caesar or Truffle Fries \$3

Artichoke & Pea Risotto (ALC 27)

Pea Puree, Artichoke, Sweet Peppers,
Mascarpone, Parmigiano Reggiano (V, GF)
Add Seared Scallop \$7 each

Seafood Lumache Pasta 29

Prawns, Manila Clams, Mussels,
Marinara Sauce, Basil, Calabrian Chili
GF Corn Pasta \$3

Spaghetтини alla Gricia 29

Guanciale, Pecorino, Black Pepper, Cured Egg Yolk
GF Corn Pasta \$3

Brunch Additions

Home Fries / Pommes Frites 6
Truffle Fries 8
Stapleton Breakfast Sausage 7
BC Wild Mushrooms 12
Smoked Bacon 6
Bread & Butter 7

V- Vegetarian
GF- Gluten Free



Executive Chef: Soo Yoo

 Hart House Restaurant is a proud member of OceanWise

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