

BRUNCH MENU

Eggs

Eggs Benedict 21

Two Organic Poached Eggs, House Brined Pork Loin, Toasted English Muffin, Hollandaise, Home Fries

Steelhead & Kale Eggs Benedict 24

Two Organic Poached Eggs, Smoked BC Steelhead, Toasted English Muffin, Hollandaise, Home Fries

Caramelized Onions & Cheese Frittata 19

Home Fries, Sourdough Toast

Hart House Breakfast 21

Two Organic Eggs, Stapleton Breakfast Sausage or Double Smoked Bacon, Home Fries, Sourdough Toast
Add Wild Mushrooms \$4

Brioche French Toast 18

Seasonal Fruit Compote, Spiced Mascarpone, Candied Nuts

Middle Eastern Shakshuka 18

Two Organic Eggs, Tomato & Pepper Sauce, Feta, Home Fries, Sourdough Toast

Prosciutto & Mozzarella Flatbread 21

House Made Tomato Sauce, Fresh Basil Pistou, Arugula, Balsamic Glaze
Add fried Organic Egg \$2

Brunch Additions

Home Fries 6
Truffle Fries 8
Pommes Frites 6
Stapleton Breakfast Sausage 6
Smoked Bacon 6
Bread & Butter 6

Lunch

Daily Soup AQ

Hannah Brook Greens 19

Cherry Tomatoes, Feta Cheese, Shaved Cucumber, Pickled Red Onions
Add Chicken Supreme or Steelhead \$14

Caesar Salad 17

Crispy Pork Belly, Brioche Croutons, Pickled Mustard Seeds, Shaved Pecorino Cheese
Add Chicken Supreme or Steelhead \$14

Braised Beef Short Rib 45

Pomme Puree, Seasonal Vegetables, Parsnip Chips, Braising Jus

Salt Spring Island Mussels & Clams 30

White Wine, Basil Pistou, Cherry Tomatoes, Toasted Focaccia

Hart House Burger 27

Ground Brisket, Aioli, Arugula, Fresh Tomato, Smoked Caciocavallo Cheese, Pickles, Pommes Frites
Add fried organic egg \$2
Add Smoked Bacon \$3

Pea & Asparagus Risotto 27

Parmigiano Reggiano, Fresh Mint, Lemon Zest Ricotta
Add Seared Scallop \$7 each

Spaghetini allo Scoglio 29

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

Dessert & Coffee

Maple Crème Brûlée 12

Pecan Biscotti

Elderflower Panna Cotta 12

Poached Citrus, Brown Sugar Crumble, Camomile Cremeux, Orange Cardamom Gel

Fruit Sorbet 12

Sable Crumb, Seasonal Flavours

Basque Country Cheesecake 12

Seasonal Compote, Candied Pecans, Tuile

Buttermilk Cinnamon Doughnuts 12

Dulce de Leche, Pear Puree, Pistachios


Nespresso Coffee

Americano 4
Cappuccino 5.25
Latte 5.50
Macchiato 4.50
Mocha 6
Espresso 3.25
(Doubles add 2.5)

Mogiana Brewed Coffee 3.75

Organic Loose-Leaf Tea 5.25

Executive Chef: Raul Copete Vazquez

 Hart House is proud member of OceanWise