

Weekend Brunch

Available Saturdays & Sundays from 10am - 1:30pm

Shakshuka

Two eggs lightly poached in tomatoes, onions, spinach, hint of chili and cumin, topped with feta, served with a crusty Portuguese bread

Smoked Salmon Plate

Served with capers, onions, tomato slices, cream cheese and cucumber, Montréal style bagel

Eggs Benedict

Toasted whole wheat English muffin, poached eggs, Canadian back bacon, topped with house truffled hollandaise sauce, home fries

Amelia

Toasted whole wheat English muffin, poached eggs, wilted spinach, smoked salmon, topped with house truffled hollandaise sauce, home fries

Avocado Toast

Sliced avocado on sourdough toast, heirloom tomatoes, Maldon salt, balsamic glaze, two poached eggs and onion sprout garnish, market salad.

Corned Beef Hash

Tender corned beef with roasted cabbage, onions and potatoes topped with 2 poached eggs, sliced tomatoes and multigrain toast.

St. Lawrence Classic

Fluffy scrambled eggs, your choice of bangers or peameal bacon, home fries and multigrain toast

HOTHOUSE Croissant Sandwich

Cheesy eggs, peameal bacon, sliced tomato, market salad

French Toast

Three slices of egg dipped challah bread, cooked to a golden brown and topped with a pear, maple cranberry compote and toasted pecans

Bistro Omelette

Farm fresh eggs with goat cheese, roasted red peppers and caramelized onion, served with whole wheat toast and home fries

Farm Omelette

Farm fresh eggs with Bacon, shredded cheese, green onion, diced tomato, served with whole wheat toast and home fries

Substitute your home fries for:

+\$2 Fresh Fruit Bowl **+\$3.50 Market Salad**

Sides:

+\$4.50 for Peameal Bacon **+ \$4.00 Sautéed Spinach**
+\$4.50 for Breakfast Bangers **+ \$3.50 for Fresh Fruit**
+\$7 Smoked Salmon **+ \$3.50 for Home Fries**

17

Burgers & Sandwiches

Our burgers are made from 100% ground Angus chuck and brisket (except the Quinoa and Chickpea Kofta Burger), served on an Ace bakery bun with crisp lettuce, tomato, onion and pickle.

Straight Up Burger

18

Cheddar Burger

Balderson aged cheddar

19

Bacon Cheddar Burger

Balderson aged cheddar and double smoked bacon

20

Quinoa and Chickpea Kofta Burger

Garnished with tomato, onion, and mint. Served with a side of preserved lemon and serrano chili aioli.

17

Burgers are served with your choice of soup or HOTHOUSE fries

+\$3.00 for sweet potato fries | **+ \$4.00 for Greek salad**
+\$3.50 for small Market or Caesar salad

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www.hothouserestuarant.com



Pastas & Pizzas

Small / Large | + \$4 for gluten-free pizza crust

Wild Boar Bolognese

A slowly simmered rich Bolognese of wild boar, fresh herbs, Roma tomatoes & Cabernet Sauvignon tossed with tagliatelle

17 / 22

Lasagna Al Forno

Ricotta cheese, spinach, ground beef, veal & pork with a tomato basil sauce and mozzarella

24

Cappelletti

Stuffed with ricotta and Romano cheeses, baked with a rosé sauce and mozzarella

21

Creamy Mac n' Cheese

Baked with fontina, old white cheddar and asiago topped with a crispy au gratin. Add pancetta, broccoli or cherry tomatoes for +\$4 each

17

Forest Mushroom Pizza

Bechamel, forest mushroom duxelle, rosemary, truffle oil, mozzarella, and asiago cheese

19

Il Diavolo Pizza

Tomato sauce, blackened chicken, spicy Italian sausage, jalapeños, roasted garlic, fontina, and mozzarella cheese

18

Salads

Small / Large

Caesar Salad

Romaine, bacon bits, croutons & Curt's HOTHOUSE Caesar dressing

8 / 16

Market Salad

Grape tomatoes, celeriac, watermelon radish, baby lettuce, onion sprouts & our balsamic, shallot, thyme and Dijon mustard vinaigrette.

8 / 16

Tuna Poke Bowl

Yellowfin tuna marinated in soy sauce, ginger, garlic, rice wine vinegar, seasoned jasmine rice, avocado, edamame, cucumber, heirloom carrots, pickled ginger, furikake sprinkle

22

Cobb Salad

Romaine, cherry tomatoes, avocado, bacon, smoked chicken, blue cheese, hard-boiled egg, red onion, creamy herb vinaigrette.

22

Miso Glazed Salmon Soba

Miso glazed baked salmon filet on a bed of soba noodles and greens with grilled bok choy, shiitake mushrooms, edamame, tomatoes tossed with a sweet ginger and sesame dressing

25

Brunch Special

2 for \$10 Mimosas & Ceasars

Mimosas

Traditional

Orange juice served over champagne

8

Tropical

Our Tropical juice blend, served over champagne

8

Earl Grey

Earl Grey tea, St. Germain Elderflower liqueur, lemon juice and simple syrup, topped with Prosecco

8

Pink Grapefruit

Grapefruit juice topped with Prosecco

8

Caesar

Classic

Clamato juice, Smirnoff Vodka, Tabasco, Worcestershire sauce, seasoned to your liking

8

Brunch Cocktails

Breakfast Martini

A zesty teaspoon of orange marmalade muddled with Gilbey's Gin and Cointreau

11

Smokey Grapefruit Margarita

Pink grapefruit-infused El Jimador tequila, shaken with Agave nectar, fresh lime and grapefruit juice

12

The Breakfast Club

Havana Club Anejo Rum, Cointreau, fresh Grapefruit juice, lime juice and mint with soda

11

The Bloody Sombrero

Clamato juice with our very own El Jimador Reposado Tequila and a squeeze of fresh lime juice with Chalula and Worcestershire sauce. With a smoked sea salt and lime zest rim

11

Prosecco Cocktails

Kir Royale

Fiol prosecco and Crème de Cassis

10

Cherry Nova

Cherry brandy, cranberry juice and Fiol Prosecco

10

Mojito Royale

Our twist on the classic. We finish this one with Fiol Prosecco

11

Sparkling Wine

Please note only our Villa Sandi Prosecco is by the glass

Villa Sandi Prosecco NV

10 / 40

Can Xa Cava Rosado

45

Veuve Cliquot Ponsardin Brut NV

125

Moët & Chandon Nectar Imperial NV

125

Dom Perignon Brut '02

325

Juices

Small / Large / 60oz Pitcher

Freshly Squeezed Signature Tropical Juice

A refreshing mix of orange, apple, mango, cranberry, pineapple and lime juices

6 / 9 / 28

Freshly Squeezed Orange Juice

5 / 8 / 24

Freshly Squeezed Lemonade or Raspberry Lemonade

5 / 8 / 24

Other Juices

Apple, Cranberry, Grapefruit, Pineapple, Tomato and Clamato

5 / 8 / 24

Coffee & Tea

Coffee or Tea

2.95

Espresso

Single / Double

3.25 / 4.95

Cappuccino

3.95

Cafe Latte

3.95

Hot Chocolate

3.95

Loose Leaf Teas

We have an extensive selection of specialty herbal and fruit teas

3.25

2% Milk / Chocolate Milk (20oz)

3.95

Check out our grocery section by the host stand to purchase some of your favourite house made sauces, soups and dressings

