

## Weekend Brunch

Available Saturdays & Sundays from 10am - 2pm

### 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

-  Vegetarian
-  Vegan
-  Gluten Free
-  Contains Pork
-  Contains Nuts or Seeds

### 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

### Moroccan Chicken Sandwich

Chicken breast marinated in Moroccan spices, grilled and served on fresh ciabatta bread with roasted red peppers, caramelized onions, lettuce and a Charmoula mayo

19

*Burgers and sandwiches 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

### Forest Mushroom

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

19

### Il Diavolo

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

18

### 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

## 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

+ \$7 for grilled chicken breast                    + \$7 for skewer of three  
 + \$14 for 7oz filet of grilled salmon                    jumbo shrimp

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## Brunch Special

2 for \$10 Mimosas & Ceasars

### Mimosas

<b>Traditional</b> Orange juice served over champagne	8
<b>Tropical</b> Our Tropical juice blend, served over champagne	8
<b>Earl Grey</b> Earl Grey tea, St. Germain Elderflower liqueur, lemon juice and simple syrup, topped with Prosecco	8
<b>Pink Grapefruit</b> Grapefruit juice topped with Prosecco	8

### Caesar

<b>Classic</b> Clamato juice, Smirnoff Vodka, Tabasco, Worcestershire sauce, seasoned to your liking	8
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### Brunch Cocktails

<b>Breakfast Martini</b> A zesty teaspoon of orange marmalade muddled with Gilbey's Gin and Cointreau	11
<b>Smokey Grapefruit Margarita</b> Pink grapefruit-infused El Jimador tequila, shaken with Agave nectar, fresh lime and grapefruit juice	12

<b>The Breakfast Club</b> Havana Club Anejo Rum, Cointreau, fresh Grapefruit juice, lime juice and mint with soda	11
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<b>The Bloody Sombrero</b> 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
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### Prosecco Cocktails

<b>Kir Royale</b> Fiol prosecco and Crème de Cassis	10
<b>Cherry Nova</b> Cherry brandy, cranberry juice and Fiol Prosecco	10
<b>Mojito Royale</b> 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

<b>Villa Sandi Prosecco NV</b>	10 / 40
<b>Can Xa Cava Rosado</b>	45
<b>Veuve Cliquot Ponsardin Brut NV</b>	125
<b>Moet &amp; Chandon Nector Imperial NV</b>	125
<b>Dom Perignon Brut '02</b>	325

### Juices

<i>Small / Large / 60oz Pitcher</i>	
<b>Freshly Squeezed Signature Tropical Juice</b> A refreshing mix of orange, apple, mango, cranberry, pineapple and lime juices	6 / 9 / 28
<b>Freshly Squeezed Orange Juice</b>	5 / 8 / 24
<b>Freshly Squeezed Lemonade or Raspberry Lemonade</b>	5 / 8 / 24
<b>Other Juices</b> Apple, Cranberry, Grapefruit, Pineapple, Tomato and Clamato	5 / 8 / 24

### Coffee & Tea

<b>Coffee or Tea</b>	2.95
<b>Espresso</b> Single / Double	3.25 / 4.95
<b>Cappucino</b>	3.95
<b>Cafe Latte</b>	3.95
<b>Hot Chocolate</b>	3.95
<b>Loose Leaf Teas</b> We have an extensive selection of specialty herbal and fruit teas	3.25
<b>2% Milk / Chocolate Milk (20oz)</b>	3.95

Proud to be part of the vibrant  
St Lawrence neighbourhood since 1994.