

19 HOTHOUSE 94

Weekend Brunch

Available Saturdays 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 multi-grain 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 multi-grain toast and home fries

 Vegetarian  Vegan  Gluten Friendly

 Contains Pork  Contains Nuts or Seeds

Farm Omelette

Farm fresh eggs with Bacon, shredded cheese, green onion, diced tomato, served with multi-grain toast and home fries

Substitute your home fries for:

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

Sides:

+ \$4.50 for Peameal Bacon + \$4.50 Sautéed Spinach
+ \$4.50 for Breakfast Bangers + \$4.50 for Fresh Fruit
+ \$8 Smoked Salmon + \$4.50 for Home Fries

18

Burgers

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

+ smoked cheddar 2 + applewood smoked bacon 2

HH Diner Burger

American cheese, HH secret sauce, lettuce tomato and bread & butter pickles

Quinoa and Chickpea Kofta Burger

Garnished with tomato, onion, mint and arugula on a soft vegan bun. Served with a side of vegan preserved lemon and serrano chili aioli.

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

Sign up for our newsletter through our website!

www.hothouserestuarant.com

Sunday brunch buffet with live jazz every Sunday from 10 to 3



Pastas & Pizzas

Our spaghetti, tagliatelle and penne pasta are made fresh Small / Large | + \$4 for gluten-free pizza crust

Spaghetti Bolognese

Ground chuck, veal and pancetta cooked low and slow with garlic, basil, porcini and tomato passata

Lasagna Al Forno

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

Cappelletti

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

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

Forest Mushroom Pizza

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

Il Diavolo Pizza

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

Salads

Small / Large

Caesar Salad

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

Market Salad

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

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

Cobb Salad

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

Spinach Salad

Baby spinach, hard boiled egg, sliced mushrooms, bacon, shredded cheese, house pickled onions, cherry tomatoes, and bacon infused vinaigrette

+ \$8 for grilled chicken breast + \$8 for skewer of three
+ \$15 for 7oz filet of grilled salmon jumbo shrimp

19 / 25

26

23

20

20

20

9 / 18

9 / 18

24

24

20

Brunch Special

2 for \$10 Mimosas & Caesars

Mimosas

Traditional

Orange juice served over champagne

8

Tropical

Our Tropical juice blend, served over champagne

8

Earl Grey

Earl Grey tea, St. Germaine Elderflower liqueur, lemon juice and simple syrup, topped with champagne

8

Pink Grapefruit

Grapefruit juice topped with champagne

8

Caesar

Classic

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

10

Brunch Cocktails

Breakfast Martini

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

12

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

12

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

12

Prosecco Cocktails

Kir Royale

Fiol prosecco and Crème de Cassis

11

Mojito Royale

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

12

Sparkling Wine

Please note only our Villa Sandi Prosecco is by the glass

Villa Sandi Prosecco NV

9 / 42

Can Xa Cava Rosado

45

Veuve Cliquot Ponsardin Brut NV

125

Moet & Chandon Nector 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

6 / 9 / 28

Freshly Squeezed Lemonade

6 / 9 / 28

Other Juices

Apple, Cranberry, Grapefruit, Pineapple, Tomato and Clamato

6 / 9 / 28

Coffee & Tea

Coffee or Tea

2.95

Espresso

Single / Double

3.25 / 4.95

Cappucino

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

