



BRUNCH SERVED SATURDAYS  
10AM TO 3PM

## EGGS BENEDICT

**ORIGINAL BENEDICT** 18

Toasted English Muffin, poached eggs, Canadian back bacon, topped with house Hollandaise sauce, home fries.

**MUSHROOM BENEDICT** 19

Toasted English muffin, poached eggs, sauteed spinach, roasted herb mushroom medley, topped with Hollandaise sauce, home fries.

**AMELIA** 19

Toasted English muffin, poached eggs, wilted spinach, smoked salmon, topped with house Hollandaise sauce, home fries.

**DUCK CONFIT BENEDICT** 20

Toasted English muffin, poached eggs, duck confit, pea shoots, crispy duck skin, topped with Hollandaise sauce, home fries.

## OMELETTES & CLASSICS

**BISTRO OMELETTE** 18

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

**FARM OMELETTE** 18

Farm fresh eggs with bacon, shredded cheese, green onion, diced tomato, served with red fife toast and home fries.

**SPANISH OMELETTE** 18

Farm fresh eggs, chorizo, tomato salsa, sauteed spinach, Manchego cheese, served with red fife toast and homefries.

**SHAKSHUKA** 18

Two eggs lightly poached in tomatoes, onions, spinach, hint of chili and cumin, topped with feta, served with toasted baguette slices.

**AVOCADO TOAST** 19

Guacamole spread on two toasted slices of whole wheat sourdough topped with poached eggs, alfalfa sprouts, fennel pollen salt, heirloom tomato, and market salad.

**FRENCH TOAST** 20

Three slices of egg dipped Challah bread cooked to a golden brown, served with choice of either mixed berry compote or Calvados banana foster, and finished with fresh Chantilly and sugared orange zest. Maple syrup served on the side.

**HOTHOUSE STACK** 20

Three buttermilk ricotta pancakes served with choice of either mixed berry compote or Calvados banana foster, and finished with fresh Chantilly and sugared orange zest. Maple Syrup served on the side.

**ST. LAWRENCE CLASSIC** 16

Fluffy scrambled eggs, your choice of bangers or peameal bacon, home fries and red fife toast.

## SANDWICHES

**CROQUE MONSIEUR** 20

Black forest ham, gruyere, Dijon, egg washed grilled Challah, served with home fries or side market salad.

**HOTHOUSE CROISSANT SANDWICH** 18

Cheesy eggs, peameal bacon, sliced tomato, market salad.

**BREAKFAST BURGER** 20

Iceberg lettuce, tomato, red onion, brie cheese, sunny side up fried egg. Served with HH house-made cucumber relish, mustard and ketchup. Made from 100% ground Angus chuck and brisket. Served Medium or Well Done. Served with fries.

## BURGERS

**QUINOA AND CHICKPEA VEGAN BURGER** 19

Tomato, onion, mint, arugula, sesame seed vegan bun, vegan preserved lemon serrano chili aioli.

**HH SMASH BURGER** 22

Iceberg lettuce, tomato, red onion. Served with HH house-made cucumber relish, mustard and ketchup. Made from 100% ground Angus chuck and brisket. Served Medium or Well Done.

Add smoked cheddar \$3

Add applewood smoked bacon \$3

**CHICKEN BURGER** 22

House-made middle eastern spiced 7oz halal chicken patty, served on a fresh sesame bun, with maple mustard glaze, tomato, red onion, lettuce, and avocado.

Burgers & Sandwiches served with soup or fries, substitute

+\$3 for sweet potato fries

+\$4 for side Market or Caesar Salad

## PASTAS

All Pastas are deglazed with white wine and finished with butter.

Either can be omitted on request. (Except for in the Rigatone Bolognese or Lasagna.)

+ \$8 for grilled chicken breast | + \$8 skewer of 4 tiger shrimps

+\$15 for shredded duck confit

**BAKED QUATTRO MAC & CHEESE** 20

Fontina, gruyere, sharp white cheddar & chevre.

Herbed breadcrumbs.

Add pancetta, broccoli or cherry tomatoes for +\$4 each

**PENNE ARRABIATA** 22

Spicy sundried tomato passata, butter, parsley.

**RIGATONE BOLOGNESE** 23

Beef Bolognese, basilico, red wine, rigatoni. *Contains dairy*

**CAPPELETTI** 23

Ricotta stuffed cappeletti in a rose sauce topped with mozzarella and cheddar.

## SALADS & SUCH

Small/Large

+ \$8 for grilled chicken breast | + \$8 for 4 tiger shrimps

+ \$15 for 7oz filet of grilled salmon

**MARKET SALAD** 10/18

Heritage blend greens, pickled cucumber, pickled fennel, cherry tomatoes, shredded carrots, valentine radish & our balsamic vinaigrette.

**CAESAR SALAD** 12 / 19

Baby gem lettuce, crispy capers, house croutons, Parmigiano-Reggiano & HOTHOUSE Caesar dressing. Contains anchovies.

**COBB SALAD** 25

Romaine, cherry tomatoes, avocado, bacon, two day brined & smoked chicken, blue cheese, hard-boiled egg, red onion, red wine vinaigrette.

**TUNA POKE BOWL** 25

Marinated Yellowfin tuna, jasmine rice, avocado, edamame, cucumber, heirloom carrots, pickled ginger, sesame seeds, furikake sprinkle.

**SMOKED SALMON PLATE** 22

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

Sides:

+ \$4.50 for Peameal Bacon

+ \$4.50 Sautéed Spinach

+ \$4.50 for Breakfast Bangers

+ \$4 Fresh Fruit Bowl

+ \$4.50 for Home Fries

+ \$5 for side Market or Caesar Salad

+ \$8 Smoked Salmon

Vegetarian Vegan Gluten Friendly Contains Pork

Contains Nuts/Seeds Alcohol Used In The Preparation

**BRUNCH COCKTAILS**

- BREAKFAST MARTINI** 14  
Gin and Cointreau muddled with orange zest
- SMOKEY GRAPEFRUIT MARGARITA** 14  
El Jimador tequila, shaken with Agave nectar, fresh lime and grapefruit juice
- THE BREAKFAST CLUB** 14  
Havana Club Anejo Rum, Cointreau, grapefruit juice, lime juice and mint with soda
- THE BLOODY SOMBRERO** 14  
Clamato juice, El Jimador Reposado Tequila and a squeeze of fresh lime juice, tabasco, Worcestershire sauce, and sea salt rim

**PROSECCO COCKTAILS**

- KIR ROYALE** 14  
Prosecco and Crème de Cassis
- MOJITO ROYALE** 14  
Our twist on the classic. We finish this one with Prosecco.

**SPARKLING WINE**

Please note only our Villa Sandi Prosecco is by the glass

- VILLA SANDI PROSECCO NV** 10 / 48
- VEUVE CLIQUOT PONSARDIN BRUT NV** 135
- MOET & CHANDON NECTOR IMPERIAL NV** 135
- DOM PERIGNON BRUT** 450

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**BRUNCH SPECIAL**

“2 for \$12 Mimosas & Caesars”

**MIMOSAS**

- TRADITIONAL** 8
- MANGO** 8
- PINK GRAPEFRUIT** 8
- PINEAPPLE MIMOSA** 8
- CRANBERRY MIMOSA** 8
- EARL GREY** 8

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

**CAESAR**

- CLASSIC** 10  
Clamato juice, Skyy Vodka, Tabasco, Worcestershire sauce, seasoned to your liking

**JUICES**

Small / Large / 60oz Pitcher

- ORANGE JUICE** 4 / 6 / 25
- LEMONADE** 4 / 6 / 25
- OTHER JUICES** 4 / 6 / 25

Apple, Cranberry, Grapefruit, Pineapple, Mango Tomato and Clamato

**COFFEE & TEA**

- COFFEE OR TEA** 3
- ESPRESSO** 3.50 / 5  
Single / Double
- CAPPUCCINO** 4
- CAFE LATTE** 4
- HOT CHOCOLATE** 4
- SPECIALTY TEAS** 3.50  
We have an extensive selection of specialty herbal and fruit teas
- 2% MILK / CHOCOLATE MILK (20oz)** 4

