

## Saturday Breakfast

Available Saturday from 10am to 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 Friendly

 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

Smoked cheddar

19

### Bacon Cheddar Burger

Smoked Cheddar and Applewood 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.

18

*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**



## Pastas & Pizzas

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

### Wild Boar Bolognese

18 / 23

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

### Lasagna Al Forno

24

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

### Cappelletti

21

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

### Creamy Mac n' Cheese

18

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

19

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

### Il Diavolo Pizza

18

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

## Salads

*Small / Large*

### Caesar Salad

9 / 17

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

### Market Salad

8 / 16

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

### Tuna Poke Bowl

22

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

23

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

### Beet and Halloumi Salad

19

Baby greens, orange segments, roasted beets, marinated and grilled halloumi cheese, pistachios, herb citrus vinaigrette

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

## 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. 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

#### 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

#### 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

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

#### 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

