

BRUNCH SERVED SATURDAYS 9:30 AM TO 3PM

SHAKSHUKA (*)	18
Two eggs lightly poached in tomatoes, onions, spinach, hint of chili and cumin, topped with feta, served with a crusty panini bread	
SMOKED SALMON PLATE	22
Served with capers, onions, tomato slices, cream cheese and cucumber, Montréal style bagel	
EGGS BENEDICT 🚳	18
Toasted whole muffin, poached eggs, Canadian back bacon, topped with house hollandaise sauce, home fries	
AMELIA	19
Toasted English muffin, poached eggs, wilted spinach, smoked salmon, topped with house hollandaise sauce, home fries	
AVOCADO TOAST 🕜	
Sliced avocado on red fife toast, heirloom tomatoes, Maldon salt, balsamic glaze, two poached eggs and onion sprout garnish, market salad	18
CROQUE MONSIEUR 🚳	20
Black forest ham, gruyere, Dijon, egg washed grilled hallah, fries or side market salad	
ST. LAWRENCE CLASSIC 🕲 🥏	16
Fluffy scrambled eggs, your choice of bangers or peameal bacon, home fries and red fife toast	
HOTHOUSE (3) CROISSANT SANDWICH	18
Cheesy eggs, peameal bacon, sliced tomato, market salad	
FRENCH TOAST 🕖 🥝	10
Three slices of egg dipped challah bread, cooked to a	19
golden brown and topped with a pear, maple cranberry compote and toasted pecans	
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 onior diced tomato, served with red fife toast and home fries	-
Substitute your home fries for: +\$2 Fresh Fruit Bowl +\$4 Market Salad	
Sides:	
+ \$4.50 for Peameal Bacon + \$4.50 Sautéed Sp + \$4.50 for Breakfast Bangers + \$4.50 for Fresh Fr	
+ \$8 Smoked Salmon + \$4.50 for Home I	



BURGERS HH SMASH BURGER 22 Iceberg lettuce, tomato, red onion. Dressed 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 QUINOA AND CHICKPEA 19 VEGAN BURGER 🛞 🍞 🤡 Tomato, onion, mint, arugula, sesame seed vegan bun, vegan preserved lemon serrano chili aioli. Burgers & Sandwiches served with soup or fries, substitute +\$3 for sweet potato fries +\$4 for Market or Caesar Salad PASTAS & PIZZAS All Pastas are deplazed 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 black tiger shrimp |+\$15 for shredded duck confit RIGATONE BOLOGNESE (1) 23 Beef Bolognese, basilico, red wine, rigatoni. Contains dairy LASAGNA AL FORNO (3) 26 Ricotta cheese, spinach, beef ragu, tomato basil, mozzarella. CAPPELLETTI (*) 23 Ricotta stuffed cappeletti in a rose sauce topped with mozzarella and cheddar BAKED QUATRO MAC & CHEESE (*) 20 Fontina, gruyere, sharp white cheddar & chevre. Herbed breadcrumbs. Add pancetta, broccoli or cherry tomatoes for +\$4 each FOREST MUSHROOM PIZZA 24 Bechamel, forest mushroom duxelle, rosemary, truffle oil, mozzarella, asiago cheese. IL DIAVOLO 🚳 22 Tomato sauce, spicy soppressata, pepperoncini, Fior Di Latte, black olives, fresh basil, chili oil. GNOCCHI POMODORO (*) 22 Tomato sauce, slow roasted cherry tomatoes, basil puree SALADS & SUCH

Small/Large

- + \$8 for grilled chicken breast | + \$8 for 3 jumbo shrimps
- + \$15 for 7oz filet of grilled salmon

MARKET SALAD (*) (*)

Heritage bland groups pickled groupsher

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

CAESAR SALAD (3) 14

10

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

carrots, pickled ginger, sesame seeds, furikake sprinkle.

COBB SALAD (§) (©)
Romaine, cherry tomatoes, avocado, bacon,

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

TUNA POKE BOWL (1) (25)
Marinated Yellowfin tuna, jasmine rice, avocado, edamame, cucumber, heirloom

4/6/25

4/6/25

BRUNCH COCKTAILS BREAKFAST MARTINI 14 A zesty teaspoon of orange marmalade muddled with Gilbey's Gin and Cointreau **SMOKEY** 14 **GRAPEFRUIT MARGARITA** Pink grapefruit-infused El Jimador tequila, shaken with Agave nectar, fresh lime and grapefruit juice THE BREAKFAST CLUB 14 Havana Club Anejo Rum, Cointreau, fresh Grapefruit juice, lime juice and mint with soda THE BLOODY SOMBRERO 14 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 PROSECCO COCKTAILS KIR ROYALE 14 Prosecco and Créme 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

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BRUNCH SPECIAL

"2 for \$12 Mimosas & Caesars"

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	MIMOSAS	
	TRADITIONAL	8
	Orange juice served over champagne	
	MANGO	8
	Mango juice over champagne	
	EARL GREY	8
	Earl Grey tea, St. Germaine Elderflower liqueur, lemon juice and simple syrup, topped with champagne	
	PINK GRAPEFRUIT	8
	Grapefruit juice topped with champagne	
	PINEAPPLE MIMOSA	8
	Pineapple juice topped with champagne	
	CRANBERRY MIMOSA	8
	Cranberry juice topped with champagne	
	CAESAR	
	CLASSIC	10
	Clamato juice, Skyy Vodka, Tabasco, Worcestershire sauce, seasoned to your liking	

JUICES

10 / 48

125

125

360

Small / Large / 60oz Pitcher **ORANGE JUICE**

2% MILK / CHOCOLATE

MILK (200Z)

LEMONADE

OTHER JUICES Apple, Cranberry, Grapefruit, Pineapple, Mango Tomato and Clamato	4/6/25
COFFEE & TEA	
COFFEE OR TEA	3
ESPRESSO Single / Double	3.50 / 5
CAPPUCINO	4
CAFE LATTE	4
HOT CHOCOLATE	4
SPECIALTY TEAS We have an extensive selection of specialty herbal and fruit teas	3.50

