



BRUNCH SERVED SATURDAYS
10AM 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	19
Guacamole spread on two toasted slices of whole wheat sourdough topped with poached eggs, alpha sprouts, fennel pollen salt, heirloom tomato, and market salad.	
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 CROISSANT SANDWICH	18
Cheesy eggs, peameal bacon, sliced tomato, 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.	
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. Substitute your home fries for: +\$2 Fresh Fruit Bowl +\$4 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



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. <i>Add smoked cheddar \$3</i> <i>Add applewood smoked bacon \$3</i>	

QUINOA AND CHICKPEA VEGAN BURGER	19
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

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

RIGATONE BOLOGNESE	23
Beef Bolognese, basilico, red wine, rigatoni. <i>Contains dairy</i>	
LASAGNA AL FORNO	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. <i>Add pancetta, broccoli or cherry tomatoes for +\$4 each</i>	

PENNE ARRABIATA	22
Spicy sundried tomato passata, butter, parsley.	

GNOCCHI POMODORO	22
Tomato sauce, slow roasted cherry tomatoes, basil puree	

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, Parmigianino-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.	

WARM MUSHROOM ARUGULA SALAD	21
Arugula tossed in balsamic vinaigrette layered with a warm mushroom medley. Finished with grated Parmigiano Reggiano and reduced balsamic.	

BRUNCH COCKTAILS

BREAKFAST MARTINI

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

SMOKEY GRAPEFRUIT MARGARITA

Pink grapefruit-infused El Jimador tequila, shaken with Agave nectar, fresh lime and grapefruit juice

THE BREAKFAST CLUB

Havana Club Anejo Rum, Cointreau, fresh Grapefruit juice, lime juice and mint with soda

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

PROSECCO COCKTAILS

KIR ROYALE

Prosecco and Crème de Cassis

MOJITO ROYALE

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

VEUVE CLIQUOT PONSARDIN BRUT NV

MOET & CHANDON NECTOR IMPERIAL NV

DOM PERIGNON BRUT '02

14

14

14

14

14

14

10 / 48

135

135

360

BRUNCH SPECIAL

“2 for \$12 Mimosas & Caesars”

MIMOSAS

TRADITIONAL

Orange juice served over champagne

8

MANGO

Mango juice 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

PINEAPPLE MIMOSA

Pineapple juice topped with champagne

8

CRANBERRY MIMOSA

Cranberry juice topped with champagne

8

CAESAR

CLASSIC

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

10

JUICES

Small / Large / 60oz Pitcher

ORANGE JUICE

4 / 6 / 25

LEMONADE

4 / 6 / 25

OTHER JUICES

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

4 / 6 / 25

COFFEE & TEA

COFFEE OR TEA

3

ESPRESSO

3.50 / 5

Single / Double

CAPPUCINO

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

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