
THE HH MISSION

Hemma Hemma is an all-day restaurant + bar passionate about crafting scratch-made food + beverages using the freshest ingredients to evoke our own playful notion of being at home. We draw inspiration from global flavors to create meals that are both unique and deeply satisfying. We believe in the joy of good food served with warmth and hospitality. Our space is a playful, colorful, and cozy vibe that celebrates community and connection. Our mission is to nourish, delight, and inspire—one dining experience at a time.

HEMMA
HEMMA
BRUNCH

TOASTS



RICOTTA + BERRY TOAST

whipped ricotta, fresh berries, honey, maldon salt (vg) \$10

AVO TOAST

avocado chunks, fresh herbs, chili flakes, evoo, maldon salt (vegan/df) \$12 + add an egg \$2

SMOKED SALMON TOAST

herby whipped feta, smoked salmon, cucumber, capers, evoo, dill, jammy egg, maldon salt \$14

POWER BANANA TOAST

whipped ricotta, sliced banana, natural PB, honey, hemp seeds, pepitas, maldon salt (df/vg) \$12

SMOOTHIE BOWL

coconut chia pudding, berry smoothie, house granola, fresh fruit, shredded coconut, pepitas (gf/df/vegan) \$12

CINNAMON ROLL

milk bread dough topped with cream cheese icing (vg) \$7

FRESH FRUIT PLATE

seasonal fruit plate, perfect for sharing (gf/df/vegan) \$7

HANDHELDS



HERBY CHICKEN SALAD WRAP

yoli avocado tortilla, diced herby chicken, zesty tahini sauce, cabbage, pepitas (df) \$17

SHAWARMA CAULIFLOWER WRAP

beet hummus, shawarma roasted cauliflower, marinated chickpeas, pickled golden raisins, diced cucumbers, crispy shallots (df/vegan) \$16

FRIED CHICKEN SANDO

pickle-brined fried chicken, iceberg lettuce, scallion aioli, pickles, white cheddar, brioche bun, \$16 +make it spicy \$1

CHICKEN CLUB SANDO

chicken breast, bacon, mixed greens, tomato, white cheddar, aji verde, honey wheat bread \$16

SWEETER

HEMMA HEMMA

IS WHERE THE

HEART IS

DINE IN, DELIVERY OR TAKEHOME

Brunch Specials



MASA PANCAKE SHORTSTACK

yoli yellow corn masa pancakes, churro syrup, cinnamon-sugar whipped butter (vg) \$10

WALDO BOWL

breakfast potatoes, egg souffle, sausage gravy, peppers+onions, scallion \$13

BISCUITS AND GRAVY

house biscuit, ajika sausage gravy, fried eggs, chili flake \$13

A LA CARTE

BREAKFAST POTATOES	\$5	BACON	\$7
AVOCADO	\$3	2 EGGS	\$4
IBIS TOAST	\$5	SMOKED SALMON	\$6
BUTTERMILK BISCUIT	\$5	DRESSED GREENS	\$6

Kids Menu

GRILLED CHEESE	\$5	APPLESAUCE	\$3
CHICKEN TENDERS	\$9	FRIES	\$5

SAVORY

EGG SOUFFLE SAMMICH

fluffy egg souffle patty, scallion aioli, local brioche bun, white cheddar cheese (vg) \$11

+ bacon (the BEC) \$2
+ avo + arugula \$3

SUNRISE BOWL

quinoa, roasted sweet potato, sauteed kale & cherry tomatoes, black beans, avocado, side salsa verde (gf/df/vegan) \$13 + egg \$2 each

THE CLASSIC BURRITO

yoli avocado tortilla, egg souffle, bacon, fried breakfast potatoes, white cheddar, scallions, side spicy H Sauce aioli \$13

SALADS

PICKLE CHICKEN BACON RANCH

romaine, pickle brined fried chicken, bacon, cherry tomatoes, chopped pickle, red onion, corn, local smoked cheddar, house ranch \$17

MISO CAESAR

romaine, roasted broccoli, parmesan, house miso caesar dressing, toasted panko (vg) \$15

BROOKSIDE BUDDHA

quinoa, house beet hummus, roasted sweet potato, roasted broccoli, cabbage, marinated chickpeas, dried blueberries, watermelon radish, house zesty green tahini (gf/df/vegan) \$17

THE SUPER 2.5

mixed greens, marinated chickpeas, strawberries, watermelon radish, roasted sweet potato, dried blueberries, chopped almond, hemp seed, house-roasted shallot vinaigrette (gf/df/vegan) \$16

+ AVOCADO \$3
+ HERBY CHICKEN \$6



STAY UP-TO-DATE ON ALL THINGS HEMMA



@hemmahemmakc

WE ARE PROUD TO SUPPORT THESE LOCAL PRODUCERS:

Chingu, Zen Donkey Farms, Hugo Tea Co., Yoli Tortilleria, Ibis Bakery, Roma Bakery, Marion Milling, Unbothered Foods, H Sauce, J Chang Kitchen, Martin Rice Company, Jason Wiebe Dairy, Cinder Block Brewery, Blvd Brewing, City Barrel Brewery, Mean Mule Distillery, VinZant Wines, Tom's Town Distillery, Rieger Co., Still 360, Wild Child