



## WADSON'S FARM CAGE FREE EGGS 26

Served with Breakfast Potatoes & Choice of Toast

### **TWO EGGS YOUR WAY**

Choice of Bacon or Sausage

#### **PANCETTA OMELET (NF)**

Crispy Cured Pork, Caramelized Onion,  
Basil & Cheddar Cheese

#### **SPINACH OMELET (NF,V+)**

Fresh Spinach, Red Onion, Mixed Peppers,  
Cheddar Cheese & Mushrooms

#### **CUSTOM OMELET**

Choice of Three:

Fresh Spinach, Asparagus, Tomato, Peppers, Mushrooms,  
Bacon, Cheddar Cheese & Provolone

Additional Toppings **+3 each**

(Egg White Substitute Available)

#### **BENEDICT (NF) 28**

Poached Eggs, Arugula & Hollandaise on HB Portuguese Muffins  
Choice of Prosciutto, Smoked Salmon or Mushrooms

## GOURMET

#### **SMOKED BACON & EGG TACO (NF) 28**

Scrambled Wadson Egg, Avocado, Pickled Red Onion, Sriracha Aioli & House Potatoes

#### **HB STEAK & EGGS (GS) 57**

Two Eggs Your Way, Blistered Cherry Tomato, Wild Mushroom, Fingerling Potatoes,  
Brown Butter, Cauliflower Puree, Hollandaise & Pan Jus

#### **HB CROFFLE (NF) 36**

##### **Korean Sauce, Fried Chicken or Crispy Oyster Mushroom**

Buttermilk Fried Chicken, Maple Gochujang Syrup, English Peas, Toasted Sesame & Scallions

#### **PULLED BBQ MUSHROOM FLATBREAD (V+) 26**

Wild Mushroom, Mozzarella, Three Bean Chili & Chermoula Sauce

Add Two Poached Eggs **+6**

#### **SMOKED BRISKET FRITTATA (NF) 38**

Wadsons Farm Eggs, Halloumi, Bell Peppers, Asparagus,  
Gochujang Aioli & House Potatoes

#### **HEIRLOOM TOMATOES & AVOCADO (NF,V) 28**

Poached Egg, Marinated Heirloom Tomatoes, Avocado Chunks,  
Spicy Walnut Pesto on HB Focaccia & House Potatoes

Add Two Poached Eggs **+6**

GS Gluten Sensitive | DF Dairy Free | NF Nut Free | V Vegetarian | V+ Vegan

Please note that 20% service is added to every check



## BRUNCH

### FRESH BREAD BOARD

We slice & Toast a Fresh Baked Loaf & You Take the Rest Home!  
Served With Grass Fed NZ Butter & Berry Preserves

**RUTHIE'S CHALLAH 20 • MARBLED MOLASSES LOAF 18**

### **CHEF'S TEA BREAD 8**

Whipped Vanilla Butter & Fruit Compote

**CRONUT OF THE DAY 9**

**CROISSANT OF THE DAY 8**

### SWEET

#### **BUTTERMILK PANCAKES (NF, V) 21**

Mixed Berries, Grade A Maple Syrup & Whipped Cream

#### **RHUBARB WAFFLE (V) 21**

Rhubarb & Citrus Gel, Whipped Cream, Candied Citrus Zest,  
Almond Praline & Rhubarb Compote

#### **COCONUT CHIA PUDDING (GS, V+) 18**

Wild Berry Coconut Yogurt, Nectarine, House Granola & Strawberry Sauce

#### **BREAD PUDDING PAIN PERDU (NF, V) 21**

Vanilla Bean Mascarpone, Nectarine Compote, Pecan Praline & Maple Syrup  
Add Sea Salt Caramel Ice Cream **+3.50**

### SIDES

**SMOKED SALMON 14    APPLEWOOD SMOKED BACON 12    PORK SAUSAGE 10**  
**MIXED BERRIES 12    GRADE A VERMONT MAPLE SYRUP 5    HB BREAKFAST POTATOES 10**  
**SLICED AVOCADO 5    VEGAN SAUSAGE 8**

### SALADS

#### **HUCKLEBERRY SALAD (GS, V+) 21**

Shredded Cabbage with Kale, Peanuts, Avocado, Crispy Shallots, Cilantro,  
Spring Onion & Sesame-Ginger Dressing

#### **Add Protein**

Fresh Local Fish **+MP** • Pan Seared Shrimp **+14** • Grilled Chicken Breast **+12**

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## SANDWICHES

Served with Side Salad, Sweet Potato Fries or French Fries ( Combo +6)

### **FINN'S FRIED FISH (NF) 29**

Crispy Fried Local Fish, Herb Blend, HB House Pickles & Tartar Sauce, Cabbage Slaw, Lettuce, Tomato & Avocado on HB Raisin Bread

### **LAMB BURGER (NF) 29**

Roasted Red Pepper Pesto, Arugula, House Pickle, Red Onions & Halloumi Cheese, HB Brioche Bun

### **JERK MUSHROOM SANDWICH (V+) 29**

Battered Crispy Oyster Mushroom, Gochujang Aioli, Fried Sweet Plantain, White Cabbage & Pickled Red Onions, HB Vegan Bun

### **CRISPY CLUCKER (NF) 30**

Buttermilk Marinated Fried Chicken Breast, Lettuce, HB Hot Sauce Aioli, Provolone Cheese, Avocado, Bacon Crumb, HB Brioche Bun

### **HUCKLEBERRY BURGER (NF) 30**

HB Signature Blend, Caramelized Onion, Bacon, HB Pickles, Local Greens, Aged Cheddar, Tomato, HB Brioche Bun

## DESSERT

### **HUCKLEBERRY CAKE DU JOUR 14**

#### **HB AFFOGATO 16**

Vanilla Bean Gelato, Espresso, Dark Chocolate Ganache & Chocolate Biscotti

#### **MOLTEN CHOCOLATE CAKE (GS, NF) 16**

House Made Vanilla Bean Ice Cream, Chocolate Sauce

#### **LEMON THYME MOUSSE & STRAWBERRIES (V+) 16**

Strawberry & Lemon Thyme Mousse, Bermuda Citrus Gel

#### **HOUSE-MADE ICE CREAM & SORBET 7 per Scoop**

Ice Cream (GS, NF): Vanilla Bean, Gluten-Free Chocolate Brownie, Sea Salt Caramel  
Sorbet (GS, NF, V): Raspberry, Dark Chocolate

## SMOOTHIES 16

- MANGO SUNRISE** - Mango, Pineapple, Orange, Turmeric, Ginger & Coconut Sorbet (V+)  
**FERRERO ROCHER** - 52% Callebaut Dark Chocolate, Nutella, Hazelnuts & Almond Milk (V+)  
**SUPER SMOOTHIE** - Peanut Butter, Banana Maple, Dates, Oatmilk & Nutmeg (V+)  
**STRAWBERRY & BANANA GLORY** - Strawberry, Banana, Chia & Oatmilk (V+)

Add Protein powder +4