



Autumn Menu

SNACKS

Salt Crusted Sour Dough (NF) | \$12

With Grass-Fed NZ Butter,
Olive Tapenade & Radish
Vegan /Gluten Sensitive Available + \$2

Mixed Olives (NF) | \$10

Maple Glaze Nuts | \$10

Almonds, Pecans, Peanuts

Local Catch Goujons (NF) | \$18

Scotch Bonnet Mayo, Fennel Salad

Crispy Cauliflower Florets (V+) | \$16

Sweet & Spicy BBQ Sauce, Scallion

Chicken Wings (NF) | \$18

Soy BBQ, Cayenne Ranch, Carrot Purée

Crispy Pork Belly (GS, NF) | \$18

Apple Tartare, Scotch Bonnet Gel

STARTERS

Fjord Salmon Pastrami (NF) | \$28

Horseradish Cream Cheese, Mustard Greens,
Toasted Sour Dough

Buttered Asparagus (V, GS) | \$27

Cauliflower, Soft Poached Wadson's Egg,
Béarnaise Sauce, Caviar

Rainbow Carrot Salad (V+, GS) | \$25

Roasted Almond Hummus, Chicories,
Pickled Pearl Onions, Maple Vinaigrette

Tomato Salad (V, GS) | \$23

Sundried Tomato - Whipped Feta, Cherry
Tomatoes, Pickled Cucumbers, Arugula

Huckleberry Salad (GS, V+) | \$24

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

ADD: Fresh Catch Mp | Grilled Chicken \$12 |
Pan Roasted Shrimp \$14



HUCKLEBERRY CLASSICS

11:30AM - 2:00PM

Served with Side Salad, Sweet Potato Fries or French Fries. Combo +\$8 | Gluten Sensitive Bread Available +\$4

Fried Fish Club (NF) | \$31

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

Huckleberry Tacos (NF) | \$31

Pineapple, Avocado, Cabbage & Root Vegetable Slaw, Remoulade, Tortillas, Smoked Chicken & Sriracha Aioli
Or
Crispy Fried Catch & Tartar Sauce

Crispy Clucker (NF) | \$32

Buttermilk Marinated Fried Chicken Breast, Cardinal Farm Greens, Sriracha Aioli, Provolone Cheese, Bacon Crumb, Brioche Bun

Quinoa & Lentil Burger

(NF, V+) | \$31

Grain Mustard & Jalapeno Aioli, Fried Sweet Plantain, Sun Dried Tomatoes, Red Cabbage Slaw, Avocado & Vegan Bun



MAINS

Roasted Broccoli (V+, GS) | \$38

Harissa Cauliflower Puree, Wild Rice, Vegan Aioli, Almond Crumb

Seared Bermuda Rock Fish

(GS, NF) | \$48

Roasted Garlic Potato Mousseline, Soy & Black Rum Dashi, Green Beans, Pickled Scallions

Classic Steak Frites (NF) | \$51

8oz Prime Striploin Steak, Homecut Fries, Peppercorn Sauce

Crispy Fjord Salmon (GS) | \$44

Ratatouille, Garden Peas, Saffron Citrus Butter

Pan-Roasted Duck Breast

(GS, NF) | \$46

Wilted Kale, Carrot Purée, Sauce Vert, Red Wine Jus

Tucker's Farm Goats Cheese

Cappellacci (V, NF) | \$40

Teriyaki Mushroom, Garden Peas, Madeira Sauce

Huckleberry Burger (NF) | \$32

Signature Blend, Bacon Jam, Cheddar Cheese, Roasted Garlic Aioli, House Pickles, Farm Greens, Tomatoes & Brioche Bun

(Served with Side Salad, Sweet Potato Fries or French Fries). Combo +\$6 | Gluten Sensitive Bread Available +\$2

LAND & SEA (GS, NF)

(Served with Blistered Shishito Pepper
& Carrot Puree)

Surf & Turf

6oz Prime Tenderloin & 5 Shrimp | \$59

8oz Lamb Rack | \$44

8oz 30 Day Dry Aged Striploin | \$49

6oz Wagyu Striploin 6-7 MS | \$59

Baker's Dozen Shrimp | \$41

6oz Catch of the Day | \$39

SAUCES

Mint Chili Jam (V+) | \$4

Sriracha Aioli (NF) | \$4

Beurre Café de Paris | \$4

Champagne Sauce (NF) | \$5

Red Wine Jus (NF) | \$5

Béarnaise (NF) | \$5

Bourbon Peppercorn Sauce (NF) | \$5

GS GLUTEN SENSITIVE | **DF** DAIRY FREE
V VEGETARIAN | **V+** VEGAN | **NF** NUT FREE

Please inform your waiter of any allergies or
intolerances before ordering. Consuming raw
or undercooked meats, seafood or eggs may
increase your risk of foodborne illness.

A 17% DISCRETIONARY GRATUITY
IS ADDED TO EVERY BILL

SIDES

Hand Cut Truffle Fries (V) | \$18

Sautéed Wild Mushroom (GS, V+) | \$16

Sharp Cheddar Mac & Cheese (NF, V) | \$16

Roasted Garlic Potato Mousseline (NF, V) | \$14

Maple Glaze Chantenay Carrots (NF, V) | \$14

Wafu Green Beans (NF, V+) | \$14

Huckleberry Salad (GS, V+) | \$12

DESSERTS

Profiterole (V) | \$17

Hazelnut Praline, Vanilla Ice Cream,
Warm Chocolate Sauce

Wild Berry Mille-Feuille (V+) | \$19

Tahitian Vanilla Cream, Macerated
Raspberries, Strawberries

Basque Cheesecake (V, GS) | \$17

Seasonal Berry Compote, Dulce Pastry
Cream, Raspberry Sorbet

Slice of Cake du Jour | \$15

Ask Your Server For Details

Huckleberry Cheese Plate | \$21

Artisanal Cheeses, Red Wine Apple,
Raincoats Loaf, Lavash Cracker,
Passions Field Honey

Molten Chocolate Cake (NF) | \$17

Home Made Vanilla Bean Ice Cream,
Chocolate Sauce