

# HART HOUSE RESTAURANT



CASUAL WESTCOAST ELEGANCE

B R U N C H

## APPETIZERS

### BEEF TARTARE

Cornichon, Brandy, Truffle Dressing,  
Quail Egg, Capers, Crostini  
14

### SMOKED HAM HOCK TERRINE

Caramelized Apple, Parsley Coulis,  
Country Bread  
12

### SHELLFISH BISQUE

Coconut Milk, Cilantro,  
Lemongrass  
10

### OYSTERS ON THE HALF SHELL

Lemon, Crushed Ice, Horseradish  
Mignonette  
Market Price

### DUNGENESS CRAB CAKES

Panang Curry, Thai Basil, Tomato  
Concasse, Shredded Green Papaya,  
Nouc Cham Dressing  
13

### MIXED GREEN SALAD

Oven Dried Tomatoes, Roasted Peppers,  
Niçoise Olives, Marinated Artichokes,  
Balsamic Dressing  
10

### ROMAINE SALAD

Marinated White Anchovies,  
Garlic Crostini, Shaved Parmigiano,  
Red Wine Vinaigrette  
11

### BAKED GOAT CHEESE SALAD

Pickled Beets, Pinenuts, Frisée, Arugula,  
Pesto De-Hydrated Cherry Tomatoes  
13

## ENTRÉES

### ORGANIC POACHED EGGS

Yukon Gold Potatoes,  
Mushrooms, Double Smoked Bacon,  
Caramelized Onion,  
Red Wine Jus  
14

### CANADIAN BACON BENEDICT

Back Bacon, Fruit,  
Home Fries & Hollandaise  
13

### FRITTATA

Yukon Gold Potato,  
Sautéed Kale &  
Chorizo Frittata,  
Hashbrowns & Fruit  
12

### QUICHE

Goat Cheese, Tomato, Double Smoked  
Bacon, Mixed Green Salad  
13

### TRADITIONAL BREAKFAST

2 Eggs, Bacon,  
Maple Pork Sausage,  
Home Fries & Fruit  
12

### EGGS FLORENTINE

Poached Eggs, Sautéed Spinach,  
English Muffin, Mornay Sauce,  
Home Fries & Fruit  
14

### CROQUE MADAME

Black Forest Ham, Gruyere Cheese,  
Brioche, Fried Egg,  
Home Fries & Fruit  
15

### BEEF TENDERLOIN BURGER

Bacon, Cheddar Cheese,  
Pickle & Hand Cut Fries  
14

### WILD MUSHROOM RISOTTO

Shaved Parmigiano, Asparagus, Onion,  
Truffled Soy Milk Emulsion  
16