

E S T 2 0 1 9

HEARTH

K I R K L A N D

WEEKDAY BRUNCH

MONDAY - FRIDAY

updated 7.24.24

available 7am to 2:30pm

HEALTHY & LIGHT

ORGANIC STEEL CUT OATS BRÛLÉE | 12
currants, choice of whole milk, oat or soy
mixed berries +4

MIXED BERRY PARFAIT | 11
berries, hearth granola
honey-vanilla greek yogurt

BURRATA TOAST | 16
tomato jam, basil, sea salt, evoo powder,
macrina sourdough, wild rocket
one poached egg* +4
avocado +4
cold smoked salmon +10

SUNNY SIDE UP

DEUCES BREAKFAST* | 23
two eggs your way, two slices of bacon,
two sausage links, parmesan potatoes,
grilled macrina sourdough
sub flat iron steak* + 17

PORK BELLY HASH* | 23
crispy spuds, mushrooms, carrots,
caramelized pearl onions, poached egg,
hearth hollandaise, braised pork belly

BREAKFAST BURRITO* | 17
flour tortilla, scrambled eggs, chorizo,
cheddar cheese, smashed avocado,
fried potato, salsa, sour cream,
parmesan potatoes

BREAKFAST SANDWICH* | 17
herbed eggs, bacon, arugula, tomato,
aioli, sodo bun, parmesan potatoes
sub smoked salmon +10
sub chicken sausage patty +2

SIDES

BREAKFAST MEATS | 5
choice of bacon, pork links or
chicken sausage patty

ONE EGG* YOUR WAY | 4

TWO EGGS* YOUR WAY | 8

BOWL OF FRUIT | 5
all berries +1

HONEY-VANILLA GREEK YOGURT | 7

GRILLED MACRINA SOURDOUGH TOAST | 5
butter, fruit preserves

CRISPY PARMESAN POTATOES | 5

SWEET & FLUFFY

LYNDA'S BEIGNETS | 10
powdered sugar, whipped cream
bonne maman preserves +1

BANANAS FOSTER FRENCH TOAST | 21
brioche, vanilla bean whipped cream,
brûléed bananas, candied pecans
sausage or bacon +5

BUTTERMILK PANCAKES | 16
whipped butter, maple syrup
mixed berries +4
bananas foster style +6
sausage or bacon +5

PNW SCRAMBLE* | 25
cold smoked salmon, spinach, dill cream,
sherry caramelized pearl onions,
smoked steelhead pearls, parmesan potatoes,
grilled macrina sourdough

FORAGER'S FRITATTA* | 19
locally foraged mushrooms, tomatoes,
spinach, beecher's flagship cheddar,
parmesan potatoes

CLASSIC BENEDICT* | 23
artisan ham, poached eggs,
english muffin, hearth hollandaise,
parmesan potatoes
sub tomatoes for toast +2
sub cold smoked salmon +10

BUT FIRST, COFFEE...

CAFFE VITA 'CAFFE LUNA' ROAST | 5

DOUBLE ESPRESSO OR AMERICANO | 6

LATTE OR CAPPUCINO | 7
vanilla or chocolate syrup +1

RISHI HOT TEAS | 5
english breakfast, earl grey,
jade cloud, peppermint, chamomile

ICED TEA OR ARNOLD PALMER | 5

JUICE small 4 | large 6
apple, cranberry, orange, grapefruit
or pineapple

LET'S BE FRIENDS

@HearthKirkland



#gatherathearth

HEARTHKIRKLAND.COM

We support local farmers, fishers, and gatherers to offer the freshest products to you daily.

From time to time, items may be substituted based on availability or seasonality. Menus and pricing subject to change.

A 20% mandatory service charge will be added to parties of 6 or more. 100% of the mandatory service charge will be distributed to service personnel.
*Items marked with an * are either cooked to order and served raw or undercooked as requested or may contain raw or undercooked ingredients. The Health Department advises that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Menu items may contain nuts and other allergens. **Please let us know if you are allergic to anything.**

WEEKDAY BRUNCH

MONDAY - FRIDAY

updated 7.24.24



available 10am to 2:30pm

FOR THE TABLE

CRUSHED AVOCADO BRUSCHETTA | 18
pickled red onions, radish, chicory greens,
tomatoes, burrata

blackened shrimp (3) +12
grilled chicken breast +6

CRISPY BRUSSELS SPROUTS | 14
hummus, feta, black garlic chermoula,
crispy onions, cilantro, sunflower seeds

HUMMUS | 8
chickpeas, evoo, herbs, smoked paprika,
lemon, garlic, hearth baked flatbread

POUTINE | 14
brown gravy, fries, cheese curds, herbs
crispy pork belly lardons +6

SWEDISH MEATBALLS | 17
lingonberries, gravy, pommes puree, parsley

SOUPS & GREENS

SEAFOOD CHOWDER cup 16 | bowl 22
carrots, onion, celery, bacon, potatoes,
thyme, cream, white wine, clams,
shrimp, scallop

SOUP DU JOUR cup 8 | bowl 12
chef's choice
ask your server for today's selection

FLAT IRON STEAK SALAD* | 24
gem lettuce, blue cheese dressing,
pickled onions, avocado, dried cranberries,
blue cheese crumbles

add to any salad: blackened shrimp (3) +12,
grilled chicken breast +6, flat iron steak* +17,
grilled salmon filet* +18, cold smoked salmon +10,
crab cake +12

CAESAR SALAD | 12
sweet gem lettuce, caesar dressing,
parmesan, lemon, croutons, evoo

"ROOTS" HOUSE SALAD | 14
braised beets, roasted carrots, goat cheese,
artisan greens, pepitas, dried cranberries,
mint, black garlic vinaigrette

PEACHES & BURRATA | 17
roasted peaches, chicory greens, burrata,
heirloom tomatoes, basil, sherry vinaigrette

MAINS

GRILLED KING SALMON* | 32
hummus, crispy brussels sprouts,
roasted carrots, chickpeas,
black garlic vinaigrette

LUMP CRAB CAKES | 28
citrus aioli, chicory greens, chives,
citrus supremes, smoked steelhead pearls

FISH & CHIPS | 22
beer battered catch of the day, french fries,
comeback sauce, malt vinegar, lemon

STEAK FRITES* | 29
grilled flat iron, parmesan herb fries,
sauce béarnaise

KALBI SHORT RIBS* | 20
kimchi, pickled red onions, radish

sandwiches come with choice of fries or side salad
sub sweet potato fries +2,
add avocado +4, bacon +4, seared foie gras* +14,
fried egg* +4, preserved black truffle +6

LOBSTER ROLL | 32
tarragon, lemon aioli, celery, lemon zest

CRISPY CHICKEN BURGER | 23
fried chicken thigh, sweet gem lettuce, bacon,
pickled red onion, sriracha aioli, heirloom tomato,
sodo bun

21-DAY DRY AGE CHEESEBURGER* | 24
becher's flagship cheddar, sweet gem lettuce,
heirloom tomato, herb aioli, sodo bun

PORK BELLY BLT | 22
braised pork belly, heirloom tomato,
sweet gem lettuce, sriracha aioli,
macrina brioche toast

SIDES & LUNCH BEVVY'S

FRENCH FRIES | 7

SWEET POTATO FRIES | 9
parmesan & herb fries +3
black truffle & parmesan fries +6

ICED TEA OR ARNOLD PALMER | 5

SODA | 4

LEMONADE | 5

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