

## WEEKEND BRUNCH

SAT & SUN 8AM - 3PM

updated 3.10.2025

### **LIGHT & FLUFFY -**

LYNDA'S BEIGNETS | 12 crème anglaise, raspberry preserves, raspberry sugar dust

- QUINOA & STEEL-CUT OATMEAL | 16 toasted sunflower seeds, hearth granola, banana, currants & berries (granola contains nuts)
- #HEARTH GRANOLA & YOGURT | 16 gluten-free baked oats, almonds, cashews, hazelnuts, pumpkin & sunflower seeds, chia, toasted coconut, agave nectar, berries

FRESH FRUIT & BERRIES CUP | 5, BOWL | 8 melon, pineapple, berries

BUTTERMILK OATMEAL PANCAKES | 17 rhubarb preserves, hibiscus butter, crumbled meringue

TURKISH-APRICOT WAFFLE | 17 orange flower water preserved apricots, whipped mascarpone, toasted pistachio

DEEP-FRIED FRENCH TOAST | 17 vanilla egg-battered brioche, huckleberry preserves, almondorange cream cheese, pecan crumble

## **SUNNY SIDE UP -**

- ##HEARTH BREAKFAST\* | 18
  two eggs your way, choice of bacon, shaved ham, chicken
  sausage link or vegan sausage patty served with crispy
  herbed potatoes and toast
  add cheese +2
- SPRING OMELET\* | 19
  asparagus, leeks, kale, seasonal mushrooms, whipped goat
  cheese, pine nuts, lemon, served with crispy
  herbed potatoes
- \*\*ROASTED CHICKEN SCRAMBLE\* | 19 three-eggs scrambled, roasted pulled chicken, artichoke hearts, spinach, sundried tomato, savory herbs, served with crispy herbed potatoes

SHAKSHUKA\* | 24

stewed tomatoes and peppers, cumin, harissa, crumbled feta, herbs, two sunny-side eggs, served with grilled focaccia

add chorizo +5, vegan sausage +5 or grilled shrimp +10

- SMOKED LOX ON RYE TOAST\* | 24 ricotta, shaved shallot, capers, cherry tomatoes, 6-minute egg, fine herbs, served with mixed greens
- HUMMUS BREAKFAST TOAST\* | 22
  yemeni-spiced green chickpea hummus,
  grilled rye toast, cucumber, cherry tomato,
  pickled cauliflower, shaved radish, sunflower seeds, 6-minute
  egg, served with mixed greens
- add shaved ham +5

  ② VEGGIE BENEDICT\* | 24

two soft-poached eggs, artichoke, spinach, tomato, toasted brioche, chef tiffany's hollandaise, chimichurri, served with crispy herbed potatoes

add smoked lox +7, bacon, shaved ham or vegan sausage patty +5

#EGGS BENEDICT\* | 26

two soft-poached eggs, shaved ham and tomatoes, toasted brioche, chef tiffany's hollandaise, green onions, served with crispy herbed potatoes

sub smoked lox +7

# **GREENS & SANDWICHES**

add to any salad: 6-minute egg +4, grilled chicken breast +7, grilled shrimp +10 or 3oz grilled hanger steak +10

- SIMPLE SALAD | 6 mixed greens, lemon vinaigrette, shaved radish, fine herbs
- BURRATA VERDE | 17 spinach puree, belgian endive, asparagus, peas, preserved lemon, fine herbs, served with grilled focaccia
- CAESAR SALAD\* HALF | 9, ENTRÉE | 18 crisp romaine, house-made caesar dressing, herbed breadcrumbs, lemon
- GRILLED THREE-CHEESE SANDWICH | 17 sharp white cheddar and havarti cheese on grilled parmesanbutter macrina sourdough, served with a cup of tomato soup add mixed greens +4

#### SMOKED TURKEY SANDWICH | 18

- melted havarti, garlic mayo, cranberry mostarda, arugula on herbed focaccia, served with a choice of fries or mixed greens
  - HEARTH BURGER\* | 22
- american wagyu beef, sharp white cheddar, pickled grilled onions, oven-dried tomato, herbed mayo and greens on a macrina brioche bun, served with a choice of fries or mixed greens

## SIDES -

- BREAKFAST MEATS | 8
  bacon, shaved ham, chicken sausage links or
  vegan sausage patties
- **₿** EGGS\* YOUR WAY ONE | 4, TWO | 8
- CRISPY HERBED POTATOES | 6

- FRENCH FRIES | 7
- © CROISSANT OR MUFFIN | 7 served with butter and fruit preserve
- TOAST OR ENGLISH MUFFIN | 5 served with butter and fruit preserve
- available gluten free upon request

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.

Chef politely declines substitutions. Menu items may contain nuts and other allergens. Please let us know if you are allergic to anything.