

# BRUNCH

SPRING 2026 | SAT - SUN 8AM - 3PM  
CDC | MARKUS LUFKIN



ADD A BOTTLE OF OUR  
ROTATING WINE FOR \$29 WITH  
PURCHASE OF ANY ENTREE

EST 2019  
HEARTH  
KIRKLAND

## LIGHT & FLUFFY

FRESH FRUIT & BERRIES CUP | 6 BOWL | 9  
melon, pineapple, berries *gf*

HEARTH GRANOLA & YOGURT | 16  
baked oats, almonds, cashews, hazelnuts, pumpkin &  
sunflower seeds, chia, toasted coconut, agave, berries *gf*

OLD FASHIONED OATMEAL | 14  
gluten-free rolled oats, hearth granola, currants & berries *gf*  
(*granola contains nuts*)

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

DEEP-FRIED FRENCH TOAST | 21  
vanilla egg-battered brioche, huckleberry preserve,  
almond-orange cream cheese, pecan crumble

BUTTERMILK OATMEAL PANCAKES | 18  
rhubarb preserves, hibiscus butter, crumbled meringue

TURKISH APRICOT WAFFLE | 18  
orange flower water preserved apricots, whipped mascarpone,  
toasted pistachio

## GREENS & SANDWICHES

*add to any salad: 6-minute egg +4, burrata +8, anchovies +4,  
chicken breast +7, shrimp +10, 5oz. ny steak +12*

SIMPLE SALAD HALF | 9 ENTREE | 16  
mixed greens, lemon vinaigrette, radish, fine herbs *gf*

BURRATA | 20  
asian pears, toasted walnuts, mixed greens, fennel, lemon  
vinaigrette, grilled focaccia *gf*

CAESAR SALAD\* HALF | 10 ENTRÉE | 18  
crisp romaine, house-made caesar dressing, herbed  
breadcrumbs, lemon *gf*

CROISSANT BREAKFAST SANDWICH\* | 20  
house baked croissant, fried egg, cheddar cheese, chipotle  
aioli, bacon, arugula, served with choice of crispy herbed  
potatoes or mixed greens *gf*  
*sub ham*

TURKEY BACON AVOCADO CLUB | 20  
lettuce, tomato, pesto aioli, brioche bun, served with a  
choice of fries or mixed greens *gf*  
*add cheese +2*

HEARTH BURGER\* | 23  
american wagyu beef, sharp cheddar, caramelized onion jam,  
lettuce, tomato, macrina brioche bun, served with a choice of  
fries or mixed greens  
*add bacon+2*

## SUNNY SIDE UP

HEARTH BREAKFAST\* | 19  
two eggs your way, choice of bacon, shaved ham, chicken sausage  
link or vegan sausage patty served with crispy herbed potatoes  
and toast *gf add cheese +2*

SPRING OMELET\* | 19  
wild mushrooms, melted leeks, feta cheese, served with crispy  
herbed potatoes *gf, nf, v*

ROASTED CHICKEN SCRAMBLE\* | 19  
Three-eggs scrambled, roasted pulled chicken, artichoke  
hearts, spinach, sundried tomato, savory herbs, served with  
crispy herbed potatoes *gf*

EGGS BENEDICT\* | 26  
two soft-poached eggs, shaved ham & tomatoes, toasted  
english muffin, hollandaise, green onions, crispy herbed  
potatoes *gf sub smoked lox +7*

VEGGIE BENEDICT\* | 24  
two soft-poached eggs, artichoke, spinach, tomato, toasted  
brioche, hollandaise, chimichurri, served with crispy herbed  
potatoes *gf*  
*add smoked lox +7, bacon or shaved ham +5*

STEAK & EGGS\* | 29  
two eggs your way, 5oz baseball cut NY, crispy herbed potatoes  
and toast *gf make it a 10oz NY +10*

SMOKED SALMON BAGEL\* | 26  
macrina everything bagel, capers, tomato, arugula, radish, chive  
cream cheese, served with mixed greens

AVOCADO TOAST\* | 19  
macrina thick-sliced sourdough, sliced avocado, radish,  
sunflower seeds, 9-minute egg, mixed greens *gf*  
*add bacon, shaved ham +5 or grilled shrimp +10*

SHAKSHUKA\* | 24  
stewed tomatoes and peppers, cumin, harissa, crumbled feta,  
herbs, two sunny-side eggs, served with focaccia *gf*  
*add sausage +5 or grilled shrimp +10*

## SIDES

BREAKFAST MEATS | 8  
bacon, shaved ham, chicken sausage links or vegan sausage  
patty

EGGS\* YOUR WAY ONE | 4 TWO | 8

CRISPY HERBED POTATOES | 7

HOUSE BLUEBERRY MUFFIN | 7  
cardamom spiced batter, cinnamon streusel

TOAST OR ENGLISH MUFFIN | 5  
served with butter and fruit preserve

FRENCH FRIES | 7

HEALEO COLD PRESSED JUICES | 12  
liver detox, skin detox, pure simple health or green drink

*gf - gluten-free available, v - vegetarian, df - dairy free*

A 20% mandatory service charge applies to parties of 6 or more and is fully distributed to service staff. Items marked with an asterisk \* are served raw or undercooked, or contain raw ingredients. Consuming raw or undercooked meats, seafood, or eggs may increase the risk of foodborne illness.\*

Menu items may contain nuts or other allergens — please inform us of any allergies.