

BRUNCH

FALL 2026 | SAT - SUN 8AM - 3PM

CDC | MARKUS LUFKIN

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: 9-minute egg +4, ricotta +8, anchovies +4, chicken breast +7, shrimp +10, 5oz. ny steak +12, black cod +16

SIMPLE SALAD HALF | 9 ENTREE | 16

mixed greens, lemon vinaigrette, radish, fine herbs *gf, df, nf*

FRESH RICOTTA CHEESE PLATE | 20

house-made ricotta cheese, grape compote, sliced red pear, grilled focaccia, basil, arugula *nf, v*

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 SMASH BURGER* | 23

painted hills ground beef, burger sauce, shredded lettuce, pickles, shaved onions, cooper sharp american cheese, served with a choice of fries or mixed greens
add patty +5 add bacon +2



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

EST 2019
HEARTH
KIRKLAND

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*

PNW OMELET* | 19

sauteed cosmic crisps apples, local italian chicken sausage, sage roasted shallots, tillamook cheddar *gf, nf*

ROASTED CHICKEN SCRAMBLE* | 19

three-eggs scrambled, roasted pulled chicken, artichoke hearts, spinach, sun-dried 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 english muffin, hollandaise, chermoula, 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-up 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 22% standard Holiday service charge will automatically be added to all checks. 100% of mandatory service charge will be distributed to service personnel. 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.