EST 2019

HEARTH

KIRKLAND

THANKSGIVING BRUNCH

THURSDAY, NOVEMBER 26, 2026 | BRUNCH 9:30 AM – 1:00 PM

HOLIDAY FEATURED DISHES

PUMPKIN SPICE PANCAKES | 18
whipped cinnamon sugar butter, maple syrup

SWEET POTATO HASH | 22
roasted butternut squash, roasted sweet potato, spinach, shallots, poached eggs

TURKEY & CRANBERRY CROISSANT SANDWICH | 22
cranberry chutney, brie, arugula, crispy herbed potatoes

CRANBERRY & ORANGE FRENCH TOAST | 21
crème anglaise, cranberry sauce

BISCUITS & TURKEY GRAVY | 24
your choice of eggs, crispy herbed potatoes

BRUNCH CLASSICS

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

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

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

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

HEARTH GRANOLA & YOGURT | 16
gluten-free rolled oats, hearth granola, currants & berries *gf (granola contains nuts)*

gf - gluten-free, veg - vegetarian, df - dairy-free, v - vegan
A 22% mandatory service charge applies to all parties 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.