

Wednesday Flatbreads

HH

Hart House Burger

Hand formed to order, AAA Alberta Waygu patty. Sea Salt whipped Butter Brioche. Creamy Dill and Wasabi Aioli. Side of Fresh House Salad (\$17)

Quebec Poutine Flat Bread

Thinly slice New Potato atop a Peppered Gravy base finished with Quebec Squeekie Cheese and House Cured Double Smoked Bacon (\$12)

Veggie Lovers Flat Bread

Slow cooked Confit Garlic and Spinage accompanied by beautiful Heirloom Tomatoes and Fior Di Latte cheese finished with Balsamic pearls (\$12)

Smokin Guns Chorizo Flat Bread

Boldly Smoked Habanera's with Limes sea salt accompanied by a Smoked Chorizo and beautiful Heirloom Tomatoes and Basil. Stringy Mozzarella and Fresh Marinara (\$13)

Pan Fried Brussels sprouts

House Cured Bacon, Fresh Garlic, Peach White Balsamic tossed (\$12)

Baked Brie

Oven baked to a warm melt, topped with a cranberry jelly and served with purism lime crustini (\$13)

Caprese salad

Fresh Garden tomatoes paired with delicious Foir di Latte finished with Extra Virgin Olive oil and cracked black pepper (\$11)

Chefs Daily Soups

Chinese Duck & Cilantro finished with a yuzo caramel (\$4cup)(\$7bowl)

Lager & Cheese (\$4)(\$7bowl)

Chef Tyson Wright

Typical Lunch

HTH

Baked Apples and Brie

Fresh Granny Smith Apples paired with Double Cream Brie and finished with Balsamic, Smoked Honey Aioli. Side of Fresh House Salad or Soup (\$12)

Brushier Pork Sliders

Three Brioche Slider Buns Stuffed Full of Braised pork with Black Trumpet Mushrooms and Coleslaw. Side Fresh House Salad or Soup (\$14)

Peppered Bacon BLTE

House Cured Peppered Bacon with Garden Tomatoes and Arugula Finished with a Fried Egg and Balsamic Drizzle. Side Fresh House Salad or Soup (\$13)

Gourmet Grilled Cheese

Herb & Garlic foccicia garnished with Anti Pasto and Stuffed Full of Italian Salami, Montebello, Mozzarella and Cholula Sauce. Side Fresh House Salad or Soup (\$13)

Smokin Guns Meatloaf Mac & Cheese

Boldly Smoked Habanera's with Limes sea salt accompanied by a Smoked Chorizo meatloaf and beautiful Tomatoes and Basil. (\$15)

Hart House Mac & Cheese

House Cured Double Smoked Bacon with Braised Spinge and Smothered in a Aged White Cheddar Cream Sauce (\$14)

Baked Brie

Oven Baked to a warm melt, topped with a Cranberry Jelly and served with Persain Lime crustini (\$14)

Chefs Daily Soups

Lager & Cheese (\$5cup)(\$7bowl)

Ceaser Salad (\$13)

Chef Tyson Wright

Sunday Brunch

HTH

Eggs and Duck Benedict

House made Hollandaise, two Poached Eggs, served atop two toasted English Muffins with Braised and Shredded Duck. Side of Fresh House Salad. (\$15)

Blackberries Bison Burger

Alberta Bison Seasoned with blackberries & Rosemary and finished with our house Pinot Noir Jelly and House Ricotta. Side of Fresh House Salad (\$20)

Pepper Bacon Breakfast Sandwich

Crispy Candied Pepper Bacon, Over Easy Fried Egg with Arugula and Fired Tomatoes, Served with Fresh House Salad (\$12)

Smoked Honey Jack Stack

Delicious homemade Jack cakes, Smoked Honey Butter Cream And topped with Applejack Caramel. (\$14)

Mortadella Grilled Cheese

Italian Mortadella & Salami, Melted Mozzarella, Spicy Cholula Sauce. Toasted and served with a House Soup. (\$13)

Breakfast Mac & Cheese

Cheesy Macaroni with House Double Smoked Bacon and Spinach. Topped with a Fried Egg and Fresh Hollandaise. (\$14)

Smokin Guns Mac & Cheese

Habanera and Lime Smoked Sea Salt With Smoked Chorizo and paired with Fresh tomato's & Basil Finished with Aged Cheddar Cream (\$13)

Chefs Soup Of The Day

Smoked Duck Stew (\$5) Cup/(\$7) bowl

Pecan Pie

Candied Pecan Pie, with cinnamon whipped cream.... (\$5)

Chef Tyson Wright