

Huckleberry

RESTAURANT • BEAU'S BAR



Sweet & Savoury

OATMEAL DF GF	13
house made with almond milk & seasonal fresh berries	
HOUSE MADE GRANOLA VEG	15
yogurt & seasonal fresh berries	
WHOLEWHEAT BUTTERMILK PANCAKES VEG	17
seasonal fresh berries, grade a maple syrup & whipped cream	
PAIN PERDU VEG	17
brioche bread, seasonal fresh berries, grade a maple syrup & whipped cream	
AVOCADO CRUSH VEG	17
smashed avocado infused with passion fields honey, basil & cherry tomatoes on your choice of toast & served with breakfast potatoes	
add poached egg 3	

Eggs & Omelettes

EGGS BENEDICT	18
poached eggs, prosciutto, arugula & hollandaise sauce on bermuda johnny bread & served with breakfast potatoes	
make it lobster 8	
make it salmon 5	
2 EGGS YOUR WAY DF	17
served with your choice of bacon or sausage, toast & breakfast potatoes	
FRENCH OMELETTE VEG	17
chives & butter omelette served with your choice of toast & breakfast potatoes	
MUSHROOM OMELETTE VEG	17
buttered leeks, aged cheddar & mushroom omelette served with your choice of toast & breakfast potatoes	
GOAT CHEESE OMELETTE VEG	17
goat cheese, spinach & onion omelette served with your choice of toast & breakfast potatoes	
HUEVOS RANCHEROS DF VEG	21
fried eggs, refried pinto beans, cheddar-jack cheese in corn tortillas with enchilada sauce & sour cream	
SOUTHERN BREAKFAST	21
poached eggs, sausage patty & southern style white gravy on a home style cheddar, scallions & bacon buttermilk biscuit served with breakfast potatoes	

Salads

BEETS & BURRATA GF VEG	19
house pickled roasted beets, creamy burrata cheese, heirloom tomatoes, toasted pepitas, basil & arugula oil	
CRUNCHY CHICKPEA & KALE SALAD DF GF V VEG	18
chickpeas, kale, broccoli, kalamata olives, cucumber & house made passion fields honey-sherry dressing	
HUCKLEBERRY SALAD DF GF V VEG	18
shredded cabbage & kale, peanuts, avocado, crispy shallots, cilantro & sesame-ginger dressing	

Entrees

HUCKLEBERRY BURGER	17
prime angus beef, southern fried green tomato, arugula pimento cheese & mushroom jam on a toasted brioche bun	
choice of: seasonal salad, sweet potato fries or french fries	
FRIED CHICKEN SANDWICH	25
tempura fried chicken breast, bacon, avocado, provolone cheese & shredded green lettuce on a toasted brioche bun	
choice of: seasonal salad, sweet potato fries or french fries	
THAI SHRIMP TACOS DF GF	25
gluten free corn tortillas with sauteed shrimp, mango cabbage slaw, avocado & sriracha aioli	
choice of: seasonal salad, sweet potato fries or french fries	
PORTOBELLO TACOS DF GF V VEG	23
gluten free corn tortillas with roasted portobello arugula & cabbage slaw & lemon-parsley aioli	
choice of: seasonal salad, sweet potato fries or french fries	
SMOKED SALMON CROQUE MONSIEUR	20
scottish smoked salmon, gruyere cheese, chives & lemon zest on house made brioche loaf	
choice of: seasonal salad, sweet potato fries or french fries	
SHRIMP SAMBAL DF GF	35
sambal marinated grilled tiger shrimp, celeriac puree, cilantro & mint with toasted garlic bread	
NY STRIP & ZUCCHINI GF	49
6 oz. pan roasted NY striploin steak, chimichurri grilled zucchini & quinoa	
ROAST CABBAGE STEAK DF GF V VEG	35
roasted white cabbage, cherry tomatoes, white truffle celeriac cream, arugula puree & red wine sauce	

DF - dairy free | GF - gluten free | V - vegan | VEG - vegetarian

please inform your server of any dietary restrictions or allergies | 17% gratuity charged on all amounts due

we use locally sourced, non-GMO & organic produce, free-range eggs & flours, antibiotic & hormone free, grass-fed meats & sustainably harvested seafood when available



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RELAIS & CHATEAUX

Sides

SMOKED SALMON	DF GF	8
APPLEWOOD SMOKED BACON	DF GF	7
PORK SAUSAGE	DF GF	7
CHICKEN SAUSAGE	DF GF	7
HOUSE BREAKFAST POTATOES	DF GF V VEG	5
BAGEL & CREAM CHEESE		7
MIXED BERRIES	DF GF V VEG	7
SLICED AVOCADO	DF GF V VEG	3
SLICED TOMATO	DF GF V VEG	2
GRADE A MAPLE SYRUP		5
PASSION FIELDS HONEY		5

Beau's Bar

FROZE SPRITZ	17.5
<i>val de caire rose, grey goose citron, lemon, cranberry & peach</i>	
FROZEN DARK N' STORMY	16
<i>gosling's black seal rum, ginger syrup & lime juice</i>	
ROSEDON MIMOSA	17.5
<i>botanist gin, grapefruit, simple syrup, rhubarb bitters & prosecco</i>	
EARL GREY MARTINI	17.5
<i>absolut pear, apple juice, lemon juice, earl grey syrup & peach bitters</i>	
ROOIBOS CUP	17.5
<i>bosford rose gin, rooibos tea, hibiscus syrup, lemon & cranberry juice</i>	
MIMOSA	
prosecco & orange juice	14
champagne & orange juice	20
PERLAGE PROSECCO	
by the glass	13
by the bottle	49
DEVAUX CHAMPAGNE	
by the glass	20
by the bottle	95

Smoothies

BEET THE HEAT	15
<i>beets, strawberries, plantain & almond milk</i>	
MORNING GLORY	15
<i>plantains, oat milk, peanut butter, espresso & organic vanilla protein powder</i>	
HB HEALTH	15
<i>strawberry, cranberries, raspberries, blueberries, plantain & coconut water</i>	

Cold Beverages

FRESH SQUEEZED ORANGE JUICE	12
FRUIT JUICE	6
<i>choice of:</i>	
<i>apple, cranberry, grapefruit, orange, pineapple</i>	
<i>tomato & clamato juice</i>	

Hot Beverages

COFFEE & TEA	
small pot	8
large pot	12
SPECIALTY COFFEE	12
<i>americano</i>	
<i>cappuccino</i>	
<i>espresso</i>	
<i>latte</i>	
<i>macchiato</i>	
HOT CHOCOLATE	7

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