

Fall into Winter

BRUNCH MENU

WADSON'S FARM CAGE FREE EGGS | 26

Served with Breakfast Potatoes & Choice of Toast

2 EGGS YOUR WAY

Choice of Bacon or Sausage

PANCETTA OMELET(NF)

Crispy Cured Pork, Caramelized Onion, Basil & Cheddar Cheese

SPINACH OMELET (NF, VEG)

Fresh Spinach, Red Onion, Mixed Peppers, Cheddar, Mushrooms

CUSTOM OMELET

Choice of Three:

Fresh Spinach, Asparagus, Tomato, Peppers, Mushrooms,
Bacon, Cheddar Cheese, Provolone
(Additional Toppings \$5 each)

BENEDICT | 28 (NF)

Poached Eggs, Arugula & Hollandaise on HB Johnny Bread
choice of Prosciutto or Smoked Salmon
Add Lobster [+6]

FRITTER & EGG | 28 (NF)

Kale & Sunflower Fritters, Pumpkin Puree, Wild Mushrooms,
Two Poached Eggs, Toasted Pepitas & Hollandaise Sauce

HB DRY AGED STEAK & EGGS | 57 (NF)

2 Eggs Your Way, Pan-Roasted 5oz HB Dry-Aged NY Strip
Sautéed Mushrooms, Cherry Tomatoes, Spicy Chimichurri with Toasted Garlic Bread

SEXY TOAST | 28

AVOCADO (NF, VEG)

Poached Egg, Smashed Avocado, Rosemary Wild Mushrooms,
Kale, Sunflower Seeds, HB Sourdough

CHEF D's

2 Fried Eggs, Brie Cheese, Coppa Stagionata, Jalapeno Bacon Jam,
Pickled Red Onions & Kale Pistou, HB Sourdough

BRISKET (NF)

Poached Egg, House-Smoked Brisket, Hollandaise & Sriracha Aioli, HB Sourdough

Huckleberry
RESTAURANT



WELCOME TO HUCKLEBERRY AT THE ROSEDON HOTEL

Great meals start with great ingredients - we prepare the freshest available!
All of our dishes, breads & desserts are made fresh in house - we won't serve something made in a factory thousands of miles from Bermuda!

Our menus change with the seasons and feature locally-sourced produce, meats, and sustainably harvested seafood. We even grow our own vegetables, fruits, herbs and edible flowers, all picked daily and showcased in our dishes when available. Our current menu features ingredients from our gardens and the following local purveyors:

Amaral Farms, Berym Fresh, Lone Star Fisheries, Paulo Sousa, Playmate Fisheries
MegaBucks Fisheries, Passion Fields Apiary, Tuckers Farm, Wadson's Farm

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HB FRESH BAKED BREAD BOARD

We slice & toast a fresh baked loaf and you take the rest home!
served with Grass Fed NZ Butter & Berry Preserves

RUTHIE'S CHALLAH | 18 · **VEGAN BAGUETTE** | 14 · **SOURDOUGH BOULE** | 14

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BERMUDA LEMON SCONE | 6

GIANT CINNAMON ROLL | 28
W/ CREAM CHEESE FROSTING

DAILY MUFFIN | 7
(VEGAN AVAILABLE)

HB CROISSANT | 7
(PLAIN OR CHOCOLATE)

STEEL CUT OATMEAL | 13 (GS, V)
Almond Milk, Cinnamon & Fresh Berries

CHIA BOWL | 18 (GS, VEG)
Guava Sorbet, Chia Seeds, Berries,
Raspberry Gel, House-Made Granola

SWEET | 19

BUTTERMILK PANCAKES (NF, VEG)
Mixed Berries, Grade A Maple Syrup & Whipped Cream

PEAR CRUMBLE PANCAKES (NF, VEG)
Poached Pears, Oatmeal Crumble, Creme Anglaise

PAIN PERDU (NF, VEG)
HB Brioche, Vanilla & Cinnamon Soaked, Wild Berries, Blood Orange Gel,
Pepitas & Honeycomb, Maple Syrup
Supplement: Raisin Bread +2

WAFFLES & BERRIES (NF, VEG)
Chocolate Sauce, Mixed Berries & Whipped Cream

SIDES

SMOKED SALMON | 12 · **APPLEWOOD SMOKED BACON** | 9 · **PORK SAUSAGE** | 9
MIXED BERRIES | 10 · **GRADE A VERMONT MAPLE SYRUP** | 5 · **HB BREAKFAST POTATOES** | 7
SLICED AVOCADO | 4

Huckleberry
RESTAURANT



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SMOOTHIES & JUICE | 14.

MANGO SUNRISE - Mango, Pineapple, Orange, Turmeric, Ginger & Coconut Sorbet (GS, NF, V)

WARRIOR BLEND - Almond Milk, Rolled Oats, Dates, Banana & Hemp seeds (GS, V)

BANANA BERRY - Wild Berries, Bananas Coconut Water (GS, NF, V)

REVIVAL JUICE - Kale, Spinach, Honeydew Melon, Ginger, Maple Syrup (GS, NF, V)

ADD ON: Protein powder +3 Peanut Butter +2 Chia Seeds +3 Spirulina +4

SALADS

FRIED MAITAKE MUSHROOM SALAD (VEG) | 21

Artisan leaves, Pickled Watermelon Radish, Daikon, Shimeji Mushrooms, Tucker's Goat Cheese & Orange Dressing.

KALE & CHICORY SALAD (GS) (V) | 21

Fig & Balsamic Vinaigrette, Pickled Beets, Grana Padona, Red Onions, Dehydrated Figs, Shaved Baguette Croutons

HUCKLEBERRY SALAD (DF) (GS) (V) | 20

Shredded Cabbage with Kale, Peanuts, Avocado Crispy Shallots, Cilantro, & Sesame-Ginger Dressing

Add Protein

Fresh Local Fish [+MP] | Pan Seared Shrimp [+15] | Grilled Chicken Breast [+15]

SANDWICHES

Served with Side Salad, Sweet Potato Fries or French Fries

FINN'S FRIED FISH (NF) | 26

Crispy Fried Local Fish, House Pickles, Cured Slaw, Lettuce, Tomato & Avocado HB Raisin Bread

SPICED SHRIMP ROLL (NF) | 27

Vine Tomatoes, Kale Pesto, Parmesan & Mozzarella Cheese, Foraged Greens, HB Baguette

HB FAMOUS GARDEN BURGER (NF) (V) | 26

Lentil & Quinoa Patty, Avocado, BBQ Sauce, Cabbage Slaw, Grilled Cheese, Vegan Aioli, HB Poppyseed Bread

CRISPY CLUCKER (NF) | 25

Buttermilk Marinated Fried Chicken Breast, Lettuce, HB Hot Sauce Aioli, Provolone Cheese, Avocado, Bacon Crumb, HB Brioche Bun

HB DRY AGED BEEF BURGER (NF) | 27

Signature Wagyu Blend, Applewood Bacon, Mature Cheddar, BBQ Onions, House Pickles, Grain Mustard Mayo, HB Brioche Bun

Huckleberry
RESTAURANT

