

# Fall into Spring

## LUNCH MENU

### STARTERS

**Salt-Roasted Carrot** (GS) (V) | 25

Carrot Mousseline, Toasted Buckwheat, Kale Pistou, Sunflower & Truffle Vinaigrette

**Wahoo Medallion** (NF) | 26

Cauliflower Puree, Preserved Lemon, Osetra Caviar, Lobster Sauce & Parsley Powder

**Roasted Pumpkin & Cardamom Soup** (GS) (V) | 18

Wild Mushroom, Parsnip & Pepitas

**Tuna Crudo** (GS) | 29

Bartlett Pears, Citrus Creme Fraiche, Prosecco Gel, Watermelon Radish, Rangpur Lime Oil & Pistachio Crumb

**Oyster Mushroom** (V) | 24

Crispy Crusted Mushroom, Foraged Greens, Cauliflower, Hazelnut Cream, Pickled Red Onions & Black Garlic

### SALADS

**Huckleberry Salad** | 20

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

**Kale & Chicory Salad** (V) | 21

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

**Fried Maitake Mushroom Salad** (VEG) | 21

Artisan Leaves, Pickled Watermelon Radish, Daikon, Shimeji Mushrooms, Tucker's Goat Cheese and Orange Dressing

**Add Protein to any Salad**

Fresh Local Fish | +Mp - Pan Roasted Shrimp | +15 - Grilled Chicken Breast | +12

### MAINS

**Dry-Aged Beef** (GS) (NF) | 52

Roasted Parsnip Puree, Beetroot, Kale, Buckwheat, Wild Mushroom, Beef Fat Powder, Madeira Jus

**Fjord Salmon** (GS) (NF) | 48

Crispy Skin Salmon, Crushed Banana Fingerling Potato, Carrot Puree, Blood Orange Veloute, Parsley Powder

**Beetroot Spaghetti** (VEG) | 39

Brussel Sprouts, Mozzarella, Cured Egg Yolk, Brown Butter and Sage Cream with Toasted Pine Nuts

**Farmers Pumpkin** (GS) (V) | 38

Charred Pumpkin, Puy Green Lentils, Cauliflower Puree, California Heirloom Chicory, and Pomegranate Seeds

**Huckleberry**  
RESTAURANT



## WELCOME TO HUCKLEBERRY AT THE ROSEDON HOTEL

Great meals start with great ingredients - Everything we serve is 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. Our current menu features fruits, vegetables & herbs from our own orchards & gardens and from the following local purveyors:

Aberfeldy Nursery, Amaral Farms, Bermy Fresh, Dawson Fisheries, Desilva Farm, Dill Pickle Farm, J&J Produce, Lone Star Fisheries, MegaBucks Fisheries, Paulo Sousa, Steynor Fisheries, Playmate Fisheries, Passion Fields Apiary, Tuckers Farm, Wadson's Farm

### SANDWICHES

(Served With Side Salad, Sweet Potato Fries Or French Fries)  
( \$3 Supplement For 1/2 & 1/2)

#### **Finn's Fried Fish** (NF) | 26

Crispy Fried Local Fish, Huckleberry House Made Pickles, Cured Slaw, Lettuce, Tomato & Avocado, Huckleberry House-Made Raisin Bread

#### **Spiced Shrimp** (NF) | 27

Huckleberry House-Made Baguette, Vine Ripe Tomatoes, Kale Pistou, Parmesan & Mozzarella Cheese and Foraged Greens

#### **Beef Burger** (NF) | 27

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

#### **Crispy Clucker** (NF) | 25

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

#### **HB Famous Garden Burger** (NF) (V) | 26

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

### TACOS

(Served With Side Salad, Sweet Potato Fries Or French Fries)  
( \$3 Supplement For 1/2 & 1/2)

#### **Thai Shrimp** (DF) (NF) | 27

Sautéed Shrimp, Pineapple, Cabbage Slaw, Avocado & Sriracha Aioli

#### **Crispy Cauliflower** (NF) (V) | 24

HB Garden Greens, Vegan Ranch Dressing, Pickled Beets, Avocado, Asian BBQ Sauce

#### **Smoked Chicken** (DF) (NF) | 25

House Smoked Chicken, Cabbage Slaw, Avocado & Sriracha Aioli

#### **Baja Fish** (DF) (NF) | 25

Fried Locally Sourced Fish, Pineapple, Cabbage Slaw, Avocado, Baja Aioli

**Huckleberry**  
RESTAURANT

