

Heartwood Kitchen

UKEE FRIED CHICKEN & FRENCH TOAST \$20

Buttermilk fried chicken and house hot sauce, baguette french toast, syrup and fresh fruit

HEARTWOOD BREAKFAST \$17

Two eggs any style, smashbrown potato, fruit, select toast and choice of bacon or sausage

FRENCH TOAST \$17

Baguette french toast, fresh fruit, maple syrup. Pork breakfast sausage or bacon

EGGS BENNY

SERVED WITH HOLLANDAISE SAUCE, FRUIT AND SMASHBROWNS

VEGGIE EGGS BENNY \$19

Veggie Benny Collection of seasonal vegetables, poached eggs

SMOKED SALMON EGGS BENNY \$22

Cold smoked sockeye salmon and pickled mustard seed, poached eggs

UKEE FRIED CHICKEN BENNY \$24

Buttermilk fried chicken, house hot sauce, poached eggs

BRUNCH

SHIPWRECK SANDWICH \$18

Buttermilk chicken, portofino bun, hot sauce, mayo and sweet pickles with smashbrowns
+ Add a fried egg \$3

PRAWN DUMPLINGS \$15

Crispy prawn dumplings, sweet chili sauce

WEST COAST COBB SALAD \$18

Island greens, hard boiled egg, smoked salmon, goats cheese, and green goddess dressing

ADDITIONS

ADD EGG \$3

2 PIECE FRENCH TOAST \$12

Syrup and fresh fruit

POUTINE MY SMASHBROWNS \$5

Gravy and cheese curds on your smashbrowns

UKEE FRIED CHICKEN, HOT SAUCE \$12

BACON OR SAUSAGE \$4.50

BEVERAGE

COFFEE & TEA \$4.50

Regular coffee and selection of teas

PHILLIPS CRAFT SODA \$4

Cola, Root beer, Orange, Ginger ale

JUICE \$6

Orange, Apple, Grapefruit

TOFINO KOMBUCHA \$7

Lemon ginger, Hibiscus & Rose, Raspberry

SAN PELLEGRINO \$5

Orange, Grapefruit, Blood Orange and Natural

CLASSIC EGGS BENNY \$19

House cured pea-meal bacon, poached eggs

SHORT RIB EGGS BENNY \$24

Braised beef short rib, poached eggs

HEARTWOOD GREENS \$15

Hardy greens, vegetables, goat cheese, hazelnuts. Green goddess or vinaigrette

SOBA NOODLE SALAD \$16

chilled soba noodles, ginger hoisin dressing, sesame seed, cilantro and lime
+ Add grilled chicken or Smoked salmon \$6

POUTINE SMASHBROWNS \$17

Smashbrown potatoes, cheese curd and gravy
+ add egg \$3 add short rib \$8

SMASHBROWNS \$5

SMOKED SALMON \$6

SIDE AVACADO \$5

ADD BEEF SHORT RIB \$8

SIDE FRUIT \$6

Seasonal selection

House Hot Sauce To Go
\$11-8 ounce | \$20-16 ounce



Heartwood Kitchen
food outfitter

SPARKLING MIMOSA \$10

Sparkling wine and orange juice - 8 oz

UKEE SHAFT \$12

Peanut butter whiskey, cold press coffee, kalua & oat milk on ice, 2oz

BUBBLES OF THE DAY \$12

8 Ounce glass of something sparkling and delicious

VANCOUVER ISLAND DRAFT BEER TAPS \$8

16 OUNCE (473ML) Sleeve

CAESAR \$11

House pickle veg. Vodka OR Gin 1 oz | Double add \$2.50