



The Hen and Hound
Brasserie

BRASS WEEKDAY LUNCH

Pâté

\$16

Local Duck Pate,
Croستini, local
mustard, jam and house
pickles

Chorizo & Cheese

\$18

Red wine marinated
chorizo. Farmhouse
Rustica. Local honey.
Croستini.

BLC

\$25

Local, Bacon, beautiful
local lettuce &
stacked Dungeness
Crab, local tomato jam
on a bun

Croque Madame

\$25

Brioche French Toast,
House béchamel,
Gruyere cheese, local
cured ham, local egg,
local mustard

Basic B Breakfast

\$22

All Day Breakfast. Two
Fried Eggs, Bacon,
Baguette

Lox and Eggs Crepe

\$ 25

Local cold smoked
sockeye, 2 local eggs,
farmhouse crepe
fraiche.

The Brass Burger

\$30

Handmade local Chuck
Brisket Grass fed
slider Patties with
local Gruyère cheese,
local veg, maple bacon
aioli, local bacon
stack, Caramelized
onion jam local
brioche.

Salmon Tartar

\$25

Local sockeye tartar,
Japanese mayo, local
seaweed, sesame,
croستini.

Blackened Salmon Salad

\$25

Local petite seared
Sockeye, blackening
spice, local feta,
fresh herbs, beautiful
local lettuces.

Spanish Spot Prawns

\$16

Side stripe prawn in
Spanish herbed, citrus
garlic sauce

Mussels and Clams

\$ 26

SSI Mussels and
Pacific clams in
feature sauce with
fresh baguette.