



## RESTAURANT WEEKS '24

### LUNCH MENU

JANUARY & FEBRUARY

2 COURSE \$25 | 3 COURSE \$35

#### APPETIZER

##### **CARAMELIZED BUTTERNUT SQUASH SOUP** (GS) (V)

Pickled Squash, Sage & Pecan nut Biscotti

##### **CASTELFRANCO CHICORY SALAD** (GS, V)

Baby Cress, Manchego Aged Cheese, Beetroot Relish,  
Hazelnut & Banyuls Wine Vinegar

#### ENTRÉE

(Served With Side Salad, Sweet Potato Fries, Or French Fries)

##### **FINN'S FRIED FISH** (NF)

Crispy Fried Local Fish, Herb Blend HB House Pickles & Tartar Sauce, Cabbage Slaw,  
Lettuce, Tomato & Avocado on HB Raisin Bread

##### **SMOKED CHICKEN TACO** (DF, NF)

House Smoked Chicken, Cabbage Slaw, Avocado & Sriracha Aioli

##### **HB FAMOUS GARDEN BURGER** (NF, V+)

Hand Made Lentil & Quinoa Patty, Asian BBQ Sauce,  
Cabbage Slaw Avocado, Vegan Aioli

#### DESSERT

##### **HB CARROT CAKE** (NF)

Spiced Carrot Cake, Whipped Cream Cheese Frosting,  
Carrot & Ginger Curd, Candied Carrot

##### **GELATO & SORBET** (1 Scoop)

Alex & Pete's Bermuda-Made

Vanilla Bean Gelato (GS, NF)

Chocolate Brownie Gelato (GS, NF)

Guava Sorbet (GS, NF, V)

Lemon Sorbet (GS, NF, V)

GS - Gluten Sensitive | DF Dairy Free | NF Nut Free | V Vegetarian | V+ Vegan

Please note that 20% service is added to every check | 23% service for Groups of 8+