

Huckleberry

RESTAURANT

Rosedon Hotel

B E R M U D A

Locally owned and operated, our Hotel and Restaurant operations prioritize nurturing and protecting Bermuda's fragile island environment.

At Huckleberry our commitment to working with local Farmers and Fishermen goes beyond just ingredients - it's a celebration of community, collaboration, and a shared commitment to preserving the beauty and bounty of Bermuda's land and sea. Together, we're cultivating a culinary experience that honors the richness of our island home and leaves a legacy of sustainability for generations to come.

HUCKLEBERRY CLASSICS

11:30AM - 4:00PM

(Served with Side Salad, Sweet Potato Fries or French Fries)
Combo +6
Gluten Sensitive Bread Available +2

Lamb Burger (NF) 29
Roasted Red Pepper Pesto, Arugula, House Pickles, Red Onions & Halloumi Cheese, HB Brioche Bun

Finn's Fried Fish (NF) 29
Crispy Fried Local Fish, Herb Blend, HB House Pickles & Tartar Sauce, Cabbage Slaw, Lettuce, Tomato, Avocado, HB Raisin Bread

Jerk Mushroom Sandwich (NF, V+) 29
Battered Crispy Oyster Mushroom, Gochujang Aioli, Fried Sweet Plantain, White Cabbage, Pickled Red Onions, HB Vegan Bun

HB Tacos (NF) 29
Pineapple, Avocado, Cabbage & Root Vegetable Slaw, Remoulade, HB Tortillas
• Smoked Chicken, Sriracha Aioli
• Crispy Fried Catch, Tartar Sauce

SNACKS

Fresh Baked Bread (NF) with Grass Fed NZ Butter 8
Vegan/ Gluten Sensitive Available +2

Maple Glaze Mixed Nuts (V+, GS) 10
Thyme, Almonds, Pecans & Peanuts

Smoked Bacon Arancini (NF) 14
Caramelized Onion Aioli

Crispy Zucchini Chips (V+) Zaatar, Gochujang Aioli 14

SOUP & SALADS

Honeydew Gazpacho (NF) 26
Honeydew, Crab Salad, Osetra Caviar, Moscatel Vinegar, Sourdough Crisp

Wedge Salad (GS, NF) 20
Gem Lettuce, Cayenne Ranch Dressing, Bacon Jam, Pickled Scallions, Marinated Cherry Tomatoes, Blue Cheese Crumble

Huckleberry Salad (GS, V+) 21
Shredded Cabbage, Kale, Peanuts, Avocado, Crispy Shallots, Cilantro, Spring Onion-Ginger Dressing

ADD: Fresh Catch MP | Grilled Chicken 12 | Pan Roasted Shrimp 14

APPETIZERS

Crispy Artichoke (NF, V+) 24
Shiitake Mushroom, Basil, Aged Balsamic Reduction, Bermuda Lemon, Saffron Aioli

Tuna & White Soy Crudo (GS, NF) 29
Pineapple & Moscatel Vinegar Veil, Avocado, Micro Cress, Osetra Caviar & Miso Aioli

Beef Tartare (GS, NF) 29
Harissa Creme Fraiche, Mustard Aioli, Pickled Mustard Seeds & Shallots, Kennebec Potatoes

Georges' Banks Scallop (GS) 29
Habanero & Bell Pepper Coulis, Pickled Fennel Textures, Preserved Lemon Gel

Grilled Chicken Wing (DF, NF) 20
Honey & Beer Glaze, Cayenne Ranch, Carrot Puree, Leek Ash

Confit Pork Belly (DF, NF) 26
Honey Glazed Applewood Smoked Bacon, Green Peas, Pickled Shallot, Pink Lady Apple, Golden Raisin Dressing

Flame Roasted Local Carrots (GS, V+) 24
Carrot Puree, Toasted Hazelnut Crumb, Wild Mushroom Persillade, Garden Cress

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

20% service fee added to every check | Please inform your waiter of any allergies or intolerances before ordering.
Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness.

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RESTAURANT

MAINS

Prime Striploin (NF) <i>Crispy Potato Pave, Wild Mushroom, Brown Butter Cauliflower Cream, Bourbon Peppercorn Sauce</i>	57
Brined Wadson Hen (GS, NF) <i>Bermuda Carrots, White Asparagus Relish, Wild Mushroom, Candied Garlic, Tarragon jus</i>	42
NZ Lamb Rack (GS, NF) <i>Charred Jumbo Asparagus, Fava Beans, Green Pea Yogurt, Thyme Lamb Jus</i>	44
Monkfish (GS, NF) <i>Prosciutto, Holland Leeks, Yuzu Beurre Blanc, Cauliflower, Confit Fingerling Potatoes, Artichokes</i>	36
Green Pea Agnolotti (NF, V) <i>Tuckers Farm Goat's Cheese, Fava Beans, Wild Mushroom & Armagnac Sauce</i>	36
Smoked Cauliflower (GS, NF, V+) <i>White Bean & Mushroom Hummus, Toasted Sunflower Seeds & Golden Raisin Relish</i>	
Huckleberry Burger (NF) <i>HB Blend, Caramelized Onion, Applewood Bacon, House Pickles, Cardinal Farm Greens, Aged Cheddar Cheese, Tomatoes, HB Brioche Bun</i> <i>Served with Side Salad, Sweet Potato Fries or French Fries) Combo +6 Gluten Sensitive Bread Available +2</i>	30
Crispy Clucker (NF) <i>Buttermilk Marinated Fried Chicken Breast, Cardinal Farm Greens, Sriracha Aioli, Provolone Cheese, Bacon Crumb, HB Brioche Bun</i> <i>Served with Side Salad, Sweet Potato Fries or French Fries) Combo +6 Gluten Sensitive Bread Available +2</i>	30

LAND & SEA

(Served with Blistered Shishito Pepper & Cauliflower Cream)

8oz Dry Aged Duck (GS, NF)	37	Surf & Turf - Prime Tenderloin & 5 Shrimp	59
6oz Linz 30 Day Dry Aged Striploin (GF, NF)	39	3 Lamb Cutlets	40
6oz Prime Tenderloin (GS, NF)	49	Bakers dozen Shrimp	32
6oz Catch Of The Day (GS, NF)	37	7oz U10 scallop	47

SAUCES

Chermoula (V+) Grilled Pineapple Salsa Sriracha Aioli (NF) Beurre Cafe de Paris	4
Yuzu Beurre Blanc & Chili (NF) Sauce Americane (GS, NF) Balsamic Gastrique Jus (NF) Wild Mushroom & Armagnac Chardonnay Fish Veloute (NF) Bourbon Peppercorn Sauce (NF)	5

SIDES

Hand Cut Truffle Fries (V)	18
Corn Succotash (GS, V)	14
Sharp Cheddar Mac & Cheese (NF, V)	16
Potato Mousseline (NF, V)	14
Buttered Asparagus (NF, V)	14
Charred Shishito Peppers (V+)	16
Sauteed Broccolini (NF, V+)	14
Huckleberry Salad (GS, V+)	10

DESSERTS

Lemon Thyme Mousse & Strawberries (V+) <i>Bermuda Lemon, Strawberry, Citrus Thyme Gel</i>	16
Salted Caramel & Dark Chocolate & Hazelnut Tart (V) <i>Crumbled Hazelnut Praline, Vanilla Chantilly</i>	16
Slice of Cake Du Jour <i>Ask Your Server For Details</i>	14
Huckleberry Cheese Plate <i>Chef's Selection Of Hand-Crafted Cheeses, Raincoast Crisps, Spiced Nuts, Local Honey</i>	20
Coffee Cream Cake <i>Vanilla Caramel, Honey Cremeux, Candied Pineapple & Pecans</i>	16
Molten Chocolate Cake (GS, NF) <i>House Made Vanilla Bean Ice Cream, Chocolate Sauce</i>	16
Seasonal Fruits (GS, V+) <i>Fresh Berries, House Made Granola, White Balsamic, Strawberry Jus & Sorbet</i>	16
House Made Ice Cream (GS, NF) (per scoop) <i>Vanilla Bean, Chocolate Brownie & House Specials</i>	7
House Made Sorbet (GS, NF, V) (per scoop) <i>Raspberry, Dark Chocolate</i>	7

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