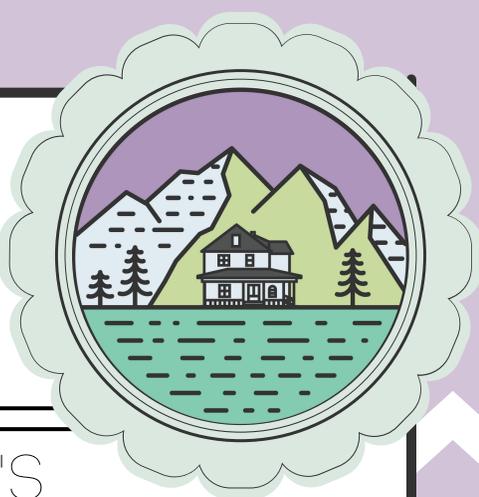


Huck House

Brunchette



CLASSICS

Served with your choice of locally sourced Idaho home fries, fresh cut fruit medley or heirloom cherry tomato salad & choice of breakfast side: rustic country toast, huckleberry muffin, huckleberry parfait, cinnamon roll bread pudding, pancakes, waffle, french toast or biscuit & gravy.

Classic  **\$13.99**

Two farm fresh eggs served with your choice of hand cut bacon strips, sausage links or sun dried tomato and jalapeno chicken sausage.

VEGAN SCRAMBLED EGGS & SAUSAGE PATTY + \$1.99 

Chicken Fry Steak & Eggs **\$15.99**

Hand cut USDA prime steak breaded, fried and smothered in our signature homemade country gravy. Served with two farm fresh eggs.

Smoked Brisket & Eggs   **\$15.99**

10oz of our signature 12 hour house smoked brisket, grilled to perfection & topped with creamy melted bacon butter & side of homemade sweet BBQ sauce. Served with two farm fresh eggs.

USDA Prime Ribeye & Eggs   **\$18.99**

Hand cut USDA Prime Ribeye steak seasoned with our signature country spice, grilled to perfection topped with garlic herb butter & served with two farm fresh eggs.

OMELETTE

Served with your choice of locally sourced Idaho home fries, fresh cut fruit medley or heirloom cherry tomato salad & choice of breakfast side: rustic country toast, huckleberry muffin, huckleberry parfait, cinnamon roll bread pudding, pancakes, waffle, french toast or biscuit & gravy.

Fine Herb   **\$14.49**

A light and airy blend of 3 farm fresh eggs mixed with fresh butter, chives, tarragon and Italian parsley.

SUBSTITUTE VEGAN EGGS + 1.49 

Wild Harvest   **\$15.99**

A light and airy blend of 3 farm fresh eggs mixed with a blend of wild mushrooms, roasted garlic, arugula & goat cheese

ADD USDA PRIME RIBEYE + 9.99

Boise's Own   **\$15.99**

Fire roasted red peppers, caramelized sweet onions, chicken and sun-dried tomato sausage and extra sharp white cheddar cheese, folded into a light and airy blend of 3 farm fresh eggs and topped with more melted sharp cheddar cheese.

Wild Garlic Shrimp   **\$19.99**

A light and airy blend of 3 farm fresh eggs mixed with tiger prawns, spicy garlic chutney, heirloom cherry tomato salad and topped with hollandaise & fresh herbs

BOWLS

Huckleberry Honey  **\$12.99**

Honey flavored Greek yogurt topped with vanilla granola, seasonal mixed berries, homemade huckleberry compote, honey mascarpone and fresh honeycomb.

Mountain Man **\$18.99**

A large helping of our locally sourced Idaho home fries mixed with caramelized sweet onions, bacon jam and diced handcrafted chicken fried steak. Topped with rich country gravy and 3 farm fresh eggs

Keto Harvest   **\$15.99**

A sampling of our locally sourced chicken sausage & smoked brisket atop our keto hashbrowns, wild mushrooms, garlic, roasted sweet onions and arugula. Topped with 3 farm fresh eggs.

Pêche de bleu  **\$16.99**

A large helping of our locally sourced Idaho home fries topped with sliced black pepper crusted USDA Prime Ribeye steak and melted blue cheese. Topped with sweet roasted peach slices and 3 farm fresh eggs

La Feta   **\$14.99**

Fresh spinach mixed with sun dried tomato and jalapeño chicken sausage, wild mushrooms, caramelized sweet onions & roasted red peppers atop a pile of our heirloom cherry tomato salad and topped off with feta cheese and 3 farm fresh eggs.

BENEDICT'S

Served with your choice of locally sourced Idaho home fries, fresh cut fruit medley or heirloom cherry tomato salad.

Traditional Bene **\$13.99**

Grilled honey cured country ham atop an English muffin, topped with farm fresh poached eggs and smothered in rich hollandaise sauce.

Twisted Bene **\$15.99**

Roasted turkey breast atop avocado spread on grilled focaccia. Topped with bacon, farm fresh poached eggs and covered in rich cheesy béchamel sauce.

Brisket, Biscuit, Bacon, and Blues **\$17.99**

Golden-grilled scratch made biscuit topped with 12-hour smoked beef brisket, farm fresh poached eggs, sweet bacon hollandaise sauce, crumbled blue cheese and drizzled in homemade bbq sauce.

Boise Sweet **\$15.99**

Locally sourced chicken and sun-dried tomato sausage atop a bed of arugula on a English muffin. Topped with marinated onions, roasted red peppers & farm fresh poached eggs. Smothered in a rich cheesy béchamel sauce and topped with fresh herbs

NOLA Chick **\$19.99**

Large blackened tiger prawns, roasted tomatoes, onions and peppers combined with our locally sourced chicken and sun-dried tomato sausage served overtop grilled focaccia. Topped with farm fresh poached eggs and smothered in our spicy Etouffée hollandaise sauce.

Georgia Gentlemen **\$17.99**

Handcrafted pork belly bacon topped with roasted peaches on top of mini Belgian waffles and topped with farm fresh poached eggs covered in rich cheesy béchamel.

HIPSTER TOAST

Build It **\$12 + byo**

Build a Masterpiece! Your choice of a single base layer & spread then topped off with your wildest dreams. Served with Idaho home fries, fresh fruit medley or heirloom cherry tomato salad.

BASE 	SPREAD 	VEGGIES + MORE 
COUNTRY BREAD	AVOCADO	SPINACH +0.99
ENGLISH MUFFIN	BABA GANOJ	ARUGULA +0.99
FOCACCIA	ARTICHOKE SPREAD	ROASTED GARLIC +0.99
GLUTEN FREE BREAD 	CREAM CHEESE	CARAMELIZED ONION +1.29
MUSHROOM CAP	NUTELLA	ROASTED PEPPERS +1.69
MEATS + EGG	MISC.	HEIRLOOM TOMATO SALAD +3.49
EGGS +2.49	SHARP CHEDDAR +1.29	WILD MUSHROOMS +4.99
BACON +3.49	FETA +0.99	ROASTED PEACHES +2.99
CHICKEN SAUSAGE +3.99	BLUE CHEESE +0.99	STRAWBERRY BANANA +3.49
SMOKED BRISKET +6.99	GOAT CHEESE +1.49	MIXED BERRIES +3.49
DELI HAM +3.49	COUNTRY GRAVY +2.29	VANILLA GRANOLA +2.79
ROASTED TURKEY +3.49	HOLLANDAISE  +2.29	HONEY COMB +MRKT
PRAWNS +MRKT	BECHAMEL SAUCE +2.29	

SWEETS

Pancakes  **\$8.99**

Three homemade pancakes made with clean label and premium ingredients. Make it a combo and add two farm fresh eggs and choice of breakfast meat + 4.99

HUCKLEBERRY COMPOTE WITH HONEY MASCARPONE **+3.99**

RASPBERRY CHAMPAGNE & SWEET CREAM **+3.99**

GLUTEN FREE **+2.49** 

French Toast  **\$9.99**

Rich & thick brioche bread dipped in french toast batter and fried golden. Make it a combo and add two farm fresh eggs and choice of breakfast meat + 4.99

HUCKLEBERRY CRISP **+3.69**

STRAWBERRY CHEESECAKE **+3.99**

GLUTEN FREE **+2.49** 

Waffle  **\$8.99**

Four traditional buttermilk waffle rounds cooked till golden crispy. Make it a combo and add two farm fresh eggs and choice of breakfast meat + 4.99

HONEYCOMB, CINNAMON SUGAR & MASCARPONE **+5.99**

MIXED BERRY **+3.49**

GLUTEN FREE **+2.49** 

Wild Garlic HOME FRIES

IDAHO HOME FRIES COVERED IN SPICY GARLIC CHIMICHURRI, MARINATED ONIONS AND ARUGALA, AMAZING!



GLUTEN FRIENDLY



VEGETARIAN



KETO FRIENDLY



VEGAN FRIENDLY

LUNCH | DRINKS

SALADS

Dressings: Huckleberry Vinaigrette, Ranch, Blue Cheese, Honey Mustard & Balsamic Vinaigrette

House Salad \$7.99

Chopped greens, cherry tomatoes, pickled red onions, signature pork belly bacon crumbs & aged sharp cheddar cheese

ADD WILD MUSHROOMS + 2.79

ADD DELI COUNTRY HAM OR TURKEY + 3.49

ADD USDA PRIME STEAK + 9.99

ADD PRAWNS + MRKT

Twisted Chef \$14.99

Shaved country ham, oven roasted turkey, pork belly bacon strips & avocado topped with aged sharp cheddar cheese, cherry tomatoes & pickled red onions on a bed of salad greens.

The Goat \$14.99

Fresh spinach mixed with our house huckleberry vinaigrette and topped with sliced strawberries, huckleberries, raw almonds and goat cheese.

Harvest \$15.99

Chopped salad greens mixed with spinach & arugula topped with vine ripened cherry tomatoes, marinated onions & red peppers. Followed by fresh cilantro, parsley, thyme, basil, mint & feta cheese.

SANDWICHES

Served with your choice of locally sourced Idaho home fries, French fries, fresh cut fruit medley, heirloom cherry tomato salad or side house salad.

Croque Madame \$14.99

Rich and decadent breakfast sandwich made with bacon, brisket and cheese on toasted bread, smothered in a homemade bechamel sauce and toasted until warm and gooey. Oh, and it is topped with a fried egg

BLTerrific \$13.99

Grilled country white bread served with roasted red pepper aioli, Tender Belly bacon, arugula, sliced tomatoes and pickled red onions.

House Club \$14.99

Oven roasted turkey breast, sliced ham, pork belly bacon, aged sharp cheddar cheese, tomato, avocado and lettuce stacked on grilled country toast topped off with roasted red pepper aioli.

Chicken & Fiesty Feta \$14.29

Locally made chicken, jalapeño & sun-dried tomato sausage topped with arugula, marinated onions, roasted red pepper aioli and spicy feta spread on grilled sourdough.

Smoke house Roaster \$15.79

12 hour smoked brisket marinated in our beef fat reduction sauce served with roasted garlic, sweet onions & red peppers topped with melted goat cheese, arugula and sweet roasted red pepper aioli on grilled sourdough.

HOUSE COFFEE

Enjoy our selection of house roasted coffee.

ask your server for additional roasts



ESPRESSO + TEA

Cafe latte \$4.29

French vanilla latte \$4.29

Cafe mocha \$4.29

Caramel macchiato \$4.29

Americano \$3.29

Espresso \$2.99

Loose leaf tea \$4.29

SIGNATURE COFFEE

Huckleberry Delight \$4.99

Dark espresso mixed with steamed milk, gourmet white chocolate, huckleberry syrup & honey. Topped with whipped cream & more gourmet chocolate.

White Lavender Mocha \$4.99

Dark espresso mixed with steamed milk, gourmet white chocolate, lavender extract and shortbread cookie syrup. Topped with whipped cream & more gourmet chocolate.

S'mores \$4.69

Dark espresso mixed with steamed milk, gourmet chocolate sauce & toasted marshmallow. Topped with whipped cream, chocolate, cinnamon sugar and honey.

Honey Cream \$6.69

House roasted espresso mixed with steamed milk, french vanilla, honey & shortbread syrup. Topped with whipped cream, honey and honeycomb.

Buttered Cinnamon Roll \$4.69

Believe it! Premium espresso & steamed milk mixed with cinnamon sugar & a dollop of whipped butter.

HOT COCOA

Classic Cocoa \$3.99

Huckleberry Chocolate \$4.69

S'mores \$4.69

Double Chocolate \$4.99

JUICE + MILK + ODD'S

Fresh Squeezed Orange Juice \$3.79

Apple Juice \$3.79

Lemonade \$3.79

White Milk \$3.29

Chocolate Milk \$3.29

Almond Milk \$3.29

Coca Cola Products \$2.99

Start brunch off right

MIMOSAS - BLOODY MARY'S - WINE - BEER

See drink menu on table