

# Lunch Menu

With Suggested Drink Pairings\*



## To Start/Share

- SOUP** | Local, seasonally inspired **9**
- SWEET POTATO FRIES** | Locally grown, **8**  
served with an aioli sauce.
- CAESAR SALAD** | Tossed with a **11**  
creamy garlic dressing, local cheese &  
garnished with in-house toppings.  
Pair w/ Vineland Estates Gewurztraminer \*
- KALE SALAD** | Julienne carrots, goat **15**  
cheese, strawberries, avocado & kale.  
Pair w/ Chateau des Charmes Un-oaked Chardonnay \*
- LAMBTON BEETS** | Roasted beets, **16**  
baked squash & malted wheat berries  
served with a cranberry sauce.   
Pair w/ Angels Gate Süsreserve Riesling \*
- Make Your Salad A Main** | In-house coffee  
smoked chicken **7** | Poached salmon **9**  
| Shrimp **8**
- FLATBREAD** | Topped with **15**  
in-house smoked chicken / shrimp, jerk  
barbeque sauce, cheese & nut free pesto.  
Pair w/ Steam Whistle \*

## Mains

- BURGER** | 7oz. local beef, house-made cheese whiz with **18**  
house greens or hand-cut fries.   
Pair w/ Spearhead Brown Ale \*
- CHICKEN STIR-FRY** | Maple Farms chicken, seasonal **12**  
vegetables with hoisin sauce & jasmine rice.  
Pair w/ Vineland Estates Sauvignon Blanc \*
- FISH AND CHIPS** | Oceanwise fish, local ale batter, **19**  
in-house hand-cut fries with housemade onion dip.
- ONTARIO STEAK** | 6oz. Ontario Wellington County strip **MP**  
loin served with potatoes and seasonal vegetables.  
Pair w/ Tawse Cabernet Merlot \*
- TURKEY** | Local herb-roasted hot sandwich with green **17**  
peas on a Portuguese bun.  
Pair w/ Vineland Estates Sauvignon Blanc \*
- SHRIMP LINGUINE** | Sauteed spinach, shitake mushroom, **17**  
Niagara white wine, cherry tomatoes and asiago cheese.  
Pair w/ Chateau des Charmes Un-oaked Chardonnay \*

## Sweet Endings

- ONTARIO SOUR CHERRY CAKE** | Lemon **8**  
scented, whipped cream & seasonal  
berries.
- DOUBLE CHOCOLATE CAKE** | Layered **9**  
with dark chocolate ganache,  
buttercream & crumbled wafer.
- BREAD PUDDING** | Hazelnut flavored **7**  
bread pudding with peach ice-cream.  
Pair w/ Henry of Pelham Icewine

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Hawthorne Food and Drink is passionate about using local, seasonal and sustainable ingredients to create a farm-to-fork city experience while supporting Ontario.

Hawthorne is a social enterprise of the Hospitality Workers Training Centre [HWTC], a non-profit organization dedicated to training and placement of people in need of skills and employment.

Trainees are provided free training at Hawthorne and profits from the restaurant are reinvested in the program. For more information visit [www.hawthorneto.ca](http://www.hawthorneto.ca).

18% Gratitude will be applied for tables of more than 6 guests.

Please make your server aware of any allergies or dietary restrictions

\*Drink charges are separate.

# Dinner Menu

With Suggested Drink Pairings\*



## To Start/Share

- SOUP** | Local, seasonally inspired **9**
- SWEET POTATO FRIES** | Locally grown, **8**  
served with an aioli sauce.
- CAESAR SALAD** | Tossed with a **11**  
creamy garlic dressing, local cheese &  
garnished with in-house toppings.  
Pair w/ Vineland Estates Gewurztraminer \*
- KALE SALAD** | Julienne carrots, goat **15**  
cheese, strawberries, avocado & kale.  
Pair w/ Chateau des Charmes Un-oaked Chardonnay \*
- LAMBTON BEETS** | Roasted beets, **16**  
baked squash & malted wheat berries  
served with a cranberry sauce.   
Pair w/ Angels Gate Süssreserve Riesling \*
- Make Your Salad a Main** | In-house coffee  
smoked chicken **7** | Poached salmon **9**  
| Shrimp **8**
- FLATBREAD** | Topped with **15**  
in-house smoked chicken / shrimp, jerk  
barbeque sauce, cheese & nut free pesto.  
Pair w/ Steam Whistle \*

## Mains

- BURGER** | 7oz. local beef, house-made cheese whiz with **18**  
house greens or hand-cut fries.   
Pair w/ Spearhead Brown Ale \*
- JERK CHICKEN SANDWICH** | Maple Farms chicken topped **18**  
with an apple onion spread.  
Pair w/ Steam Whistle \*
- CHICKEN PASTA** | Sweet Peruvian Pepper sauce, cilantro, **20**  
smoked chicken & red onion.  
Pair w/ Vineland Sauvignon Blanc \*
- GREAT LAKE SALMON** | Coconut scented salmon **24**  
served with jasmine rice and seasonal vegetables.   
Pair w/ Angels Gate Süssreserve Riesling \*
- ONTARIO STEAK** | 6oz. Ontario Wellington County strip **MP**  
loin served with potatoes and seasonal vegetables.  
Pair w/ Tawse Cabernet Merlot \*
- TURKEY** | Local herb-roasted hot sandwich with green **17**  
peas on a Portuguese bun.  
Pair w/ Vineland Estates Sauvignon Blanc \*

## Sweet Endings

- ONTARIO SOUR CHERRY CAKE** | Lemon **8**  
scented, whipped cream & seasonal  
berries.
- DOUBLE CHOCOLATE CAKE** | Layered **9**  
with dark chocolate ganache,  
buttercream & crumbled wafer.
- BREAD PUDDING** | Hazelnut flavored **7**  
bread pudding with peach ice-cream.  
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