

LUNCH

Locally Inspired
With Suggested Drink Pairings *



TO START/TO SHARE


SOUPS | Local and seasonally inspired.

ALE BATTERED AVOCADO | Creamy golden fried avocado served with sweet chili garlic sauce.


Pair w/ Vineland Estates Sauvignon Blanc *

SWEET POTATO FRIES | Locally grown, fried crisp and served with chipotle mayo.

Pair w/ Beau's Lug Tread (Lagered-Ale) *

CAJUN SHRIMP | Plump and juicy shrimp in a mild cajun crust, served with baby greens or hand cut fries. 

Pair w/ Steam Whistle Pilsner *

HAWTHORNE KALE CAESAR SALAD | Tuscan kale and cherry tomatoes in a creamy dressing served with goat cheese, lentils and Dijon croutons. 

Pair w/ Vineland Estates Sauvignon Blanc *

MAKE YOUR SALAD A MAIN | In-house coffee smoked chicken **7** | Salmon **9** | Cajun shrimp **8** | Grilled smoked tofu **6**

SIDES | Hand cut fries **7** | Creamy coleslaw **4** | Mashed potatoes **7**


SANDWICHES

7 FLATBREAD | Crispy flatbread topped with nut free pesto, choice of in-house coffee smoked chicken / shrimp / grilled smoked tofu finished with jerk BBQ sauce & cheese.
8
Pair w/ Henry of Pelham Cuvée Catharine Rosé *

8 JERK CHICKEN WRAP | Boneless thighs marinated in a jerk seasoning and served with hand cut fries or baby greens.
8
Pair w/ Angel's Gate Süsreserve Riesling *

13 PULLED PORK SANDWICH | Slow cooked to perfection topped with a pineapple BBQ sauce on an onion bun served with hand cut fries and crisp coleslaw.
13
Pair w/ Cave Spring Estate Pinot Noir *

16 TURKEY SANDWICH | Local herb roasted turkey served hot with tender greens house made brown gravy with a choice of fresh hand cut fries or baby greens.
16
Pair w/ Angel's Gate Süsreserve Riesling *

THE HAWTHORNE BURGER | 7oz. local beef smothered in house made cheese whiz sauce, caramelized onions and served with a choice of baby greens or hand cut fries. 


ADDITIONS | Bacon **4** | Mushrooms **3**
Pair w/ Chateau des Charmes Cabernet Merlot *

MAINS

LAMBTON BEETS | Roasted beets, baked squash, malted wheat berries served with a cranberry compote.
16
Pair w/ Duxbury Dry Apple Cider *

3-PIECE GOLDEN FRIED CHICKEN | Boneless chicken served with a chipotle dipping sauce and hand cut fries or baby greens.
17
Pair w/ Steam Whistle Pilsner *

CHICKEN ALFREDO | Fettuccini pasta in an alfredo sauce with in-house coffee smoked chicken and asiago cheese.
16
Pair w/ Tawse Estates Chardonnay *

FISH AND CHIPS | Ontario pickerel in a local ale batter served with hand cut fries. 
19
Pair w/ Hawthorne Radler *

ONTARIO STEAK | 8oz. Ontario striploin served with potatoes and seasonal vegetables.
29
Pair w/ Tawse Winery Cabernet Merlot *

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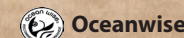
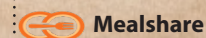


HawthorneTofoodanddrink

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At Hawthorne Food & Drink we are passionate about using local, seasonal and sustainable ingredients to create a farm-to-fork city experience while supporting Ontario farmers. We are Feast ON certified which means at least 25% of our food is locally grown. Hawthorne is the 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.

18% Gratuity will be applied for tables of more than 6 guests .
Please make your server aware of any allergies or dietary restrictions.



DINNER

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TO START/TO SHARE


SOUPS | Local and seasonally inspired.

ALE BATTERED AVOCADO | Creamy golden fried avocado served with sweet chili garlic sauce.


Pair w/ Vineland Estates Sauvignon Blanc *

SWEET POTATO FRIES | Locally grown, fried crisp and served with chipotle mayo.

Pair w/ Beau's Lug Tread (Lagered-Ale) *

CAJUN SHRIMP | Plump and juicy shrimp in a mild cajun crust, served with baby greens or hand cut fries. 

Pair w/ Steam Whistle Pilsner *

HAWTHORNE KALE CAESAR SALAD | Tuscan kale and cherry tomatoes in a creamy dressing served with goat cheese, lentils and Dijon croutons. 

Pair w/ Vineland Estates Sauvignon Blanc *

MAKE YOUR SALAD A MAIN | In-house coffee smoked chicken **7** | Salmon **9** | Cajun shrimp **8** | Grilled smoked tofu **6**

SIDES | Hand cut fries **7** | Creamy coleslaw **4** | Mashed potatoes **7**

MAINS

7 **BRAISED SHORT RIBS** | Slow cooked beef short ribs served with creamy Yukon gold mash and seasonal vegetables.


Pair w/ Chateau des Charmes Cabernet Merlot *

8 **SALMON FILLET** | Fine herbs and mustard seed crusted salmon served with steamed jasmine rice and seasonal vegetables.


Pair w/ Chateau des Charmes Cabernet Merlot *

13 **ONTARIO STEAK** | 8oz. Ontario striploin served with potatoes and seasonal vegetables.

Pair w/ Tawse Winery Cabernet Merlot *

16 **SHRIMP LINGUINE** | Jumbo white shrimp, tender greens, shitake mushrooms, Niagara white wine butter sauce topped with cherry tomatoes and asiago cheese. 

Pair w/ Sandbank Rose *

THE HAWTHORNE BURGER | 7oz. local beef smothered in housemade cheese whiz sauce, caramelized onions and served with a choice of house greens or hand cut fries. 

ADDITIONS | Bacon **4** | Mushrooms **3**

Pair w/ Chateau des Charmes Cabernet Merlot *

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MAINS

25 **LAMBTON BEETS** | Roasted beets, baked squash, malted wheat berries served with a cranberry compote.

Pair w/ Duxbury Dry Apple Cider *

29 **3-PIECE GOLDEN FRIED CHICKEN** | Boneless chicken served with a chipotle dipping sauce and hand cut fries or baby greens.

Pair w/ Steam Whistle Pilsner *

29 **FISH AND CHIPS** | Ontario pickerel in a local ale batter served with hand cut fries. 

Pair w/ Hawthorne Radler *

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 Mealshare

 Oceanwise