

PRIX FIXE MENU

With Suggested Drink Pairings*

LUNCH - \$23 PER GUEST
plus taxes and gratuity



Seasonal Soup [vegan/local] | Locally inspired.

Appetizer

Baby Greens Salad [vegetarian/local] | Served with roasted heirloom carrots, tomatoes, radishes and candied walnuts.
Henry of Pelham Cuvée Catharine Rosé Brut *

Potato Croquettes [local] | Yukon golden and sweet potato croquette, topped with sweet chili sauce.
Beau's Lug Tread (Lagered-Ale) *

Mini Beef Sliders [local] | Beef smothered in house-made cheese whiz sauce served with baby greens salad or hand-cut fries.
Château des Charmes Cabernet Merlot *

Entrée

Pulled Pork Sandwich [local] | Slow cooked to perfection, topped with a pineapple BBQ sauce on an onion bun with hand-cut fries and crisp coleslaw.
Cave Spring Pinot Noir *

Chicken Flatbread [local] | Crispy flatbread topped with nut free pesto, cheese, jerk-BBQ sauce and in-house coffee smoked chicken.
Chateau des Charmes- Unoaked Chardonnay *

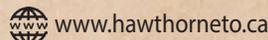
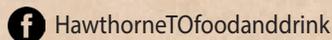
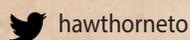
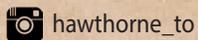
Lambton Beets [vegan/local] | Roasted beets, baked squash, malted wheat berries served with a cranberry compote.
Sandbanks Rosé *

Dessert

Hawthorne Plum Cake | Served with berries.
Henry of Pelham, Icewine *

House-made Bread Pudding | Served with ice-cream.
Henry of Pelham, Icewine *

Chocolate Cake | Served with chocolate syrup.
Henry of Pelham, Icewine *



Hawthorne Food & Drink is the Social Enterprise Restaurant of Hospitality Workers Training Centre. HWTC is a non-profit organization dedicated to providing free training & placement of people in need of skills and employment. To learn more, visit our website: www.hawthorneto.ca. The restaurant uses local, seasonal and sustainable ingredients to create a farm-to-fork experience supporting Ontario farmers.



Sorry, no substitution possible in prix fixe menu items *Drink charges are separate

PRIX FIXE MENU

With Suggested Drink Pairings*

DINNER - \$33 PER GUEST
plus taxes and gratuity



Appetizer

Seasonal Soup [vegan/local] | Locally inspired.

Daily Croquette [local] | Yukon golden and sweet potato croquette, topped with sweet chili sauce.

Beau's Lug Tread (Lagered-Ale) *

Baby Greens Salad [vegetarian/local] | Served with roasted heirloom carrots, tomatoes, radishes and candied walnuts.

Henry of Pelham Cuvée Catharine Rosé Brut *

Coconut Shrimp [local] | Served with sweet chili sauce.

Duxberry Dry Apple Cider *

Entrée

Lambton Beets [vegan/local] | Roasted beets, baked squash, malted wheat berries served with a cranberry compote.

Sandbanks Rosé *

Herb Crusted Salmon | Herb crusted Salmon served with steamed jasmine rice and seasonal vegetables.

Tawse Chardonnay *

Shrimp Linguine [local] | Sautéed shrimp, shiitake mushrooms in a Niagara white wine butter sauce served with cherry tomatoes and asiago cheese.

Sandbanks Rosé *

Braised Short Ribs [local] | Slow cooked beef short ribs with creamy Yukon gold mash and seasonal vegetables.

Tawse Winery Cabernet Merlot *

Dessert

Hawthorne Plum Cake | Served with berries.

Henry of Pelham, Icewine *

House-made Bread Pudding | Served with ice-cream.

Henry of Pelham, Icewine *

Chocolate Cake | Served with chocolate syrup.

Henry of Pelham, Icewine *

Sorry, no substitution possible in prix fixe menu items

*Drink charges are separate



[hawthorne_to](#)



[hawthorneto](#)



[HawthorneTOfoodanddrink](#)



[www.hawthorneto.ca](#)



Hawthorne Food & Drink is the Social Enterprise Restaurant of Hospitality Workers Training Centre. HWTC is a non-profit organization dedicated to providing free training & placement of people in need of skills and employment. To learn more, visit our website: [www.hawthorneto.ca](#). The restaurant uses local, seasonal and sustainable ingredients to create a farm-to-fork experience supporting Ontario farmers.

Designed by **Vecteezy**

