



Dinner

Start & Share

Seasonally Inspired Salad M/P

Inspired by our chef's imagination and created with nature's freshest ingredients available.

* Pairing - Consult Your Server

Smoked Tomato Tart 10.00

A Flaky Tart with Caramelized Onion, & Smoked Tomato Compote topped with House Made Ricotta and a choice of In House Smoked Chicken, or Smoked Grilled Tofu. **ADD - Side Urban Greens Salad 4.00**

* Pairing - Duxbury Dry Apple Cider, Heritage 1650 – Meaford, Ontario

Smoky Duck Wings 13.00

Tender Lapsang Tea Marinated Crisp Duck Wings in a Scallion Maple Sweet & Sour Sauce.

* Pairing - Left Field Squeeze Play Sour (Beer) Toronto

Shrimp & Spring Onion Croquettes 14.00

Golden Crisp Croquettes with a creamy centre, filled with Grilled Shrimp and Spring Onion, served with a Sorrel Aioli.

* Pairing - Vineland Estates Sauvignon Blanc, Niagara Peninsula



Main

Seared Salmon Filet 24.00

Seared Salmon served with Vegetable Herb Salsa, Chef selected vegetables along with a blend of Canadian Grains & Fennel (Rye, Barley, Wheat Berries and Wild Rice)

* Pairing - Tawes Chardonnay, Niagara Peninsula

Spring Chicken with Wild Mushrooms & Braised Leeks 21.00

Herb Roasted Chicken Breast, Wild Mushrooms, & Braised Leeks with an Ontario Sherry Cream Sauce. Served with Celeriac Yukon Mash, & Chef Selected Vegetables.

* Pairing - Tawes Cabernet Merlot, Niagara Peninsula



Bloody Caesar Flank Steak 27.00

Grilled Medium Rare Flank Steak with a warm Cherry Tomato, Red Onion, Green Olive & Celery Salad with traditional Caesar Cocktails Flavours atop a Celeriac Yukon Gold Mash.

* Pairing - Left Field Greenwood IPA (Beer) Toronto

Shrimp Linguine 23.00

Jumbo Grilled Shrimp with a Lemon Parsley Linguine, Tender Urban Greens, Cherry Tomatoes, Niagara Wine & Seasonal Pistou.

* Pairing - Sandbanks Rosé, Prince Edward County



Charred Vegetable Ratatouille 18.00

Select Charred Vegetables, Smoked Tomato Compote, & White Bean Purée. Topped with House Made Ricotta and served with a blend of Canadian Grains & Fennel (Rye, Barley, Wheat Berries and Wild Rice)

* Pairing - Chateau des Charmes Un-Oaked Chardonnay, Niagara

Hawthorne Burger 2.0 18.00

Ontario Beef perfectly seasoned and Dijon infused, topped with Caramelized Onions and "Queen Bee" Goat's Gouda. Served with House Cut Yukon Gold Fries or Mixed Urban Greens.

* Pairing - Fish Eye IPA, Kensington Brewery, Toronto




Dessert

Evolving Selection

Ask your server or check out our blackboard.



 **ocean wise**. UN CHOIX ÉCO-RESPONSABLE

 **Mealshare** - We'll provide one simple, healthy meal to a youth in need.

18% gratuity applied to parties of 7 guests or more

* Pairing suggestions are not included in menu prices

Please see our media statement posted at the host station.