



# Lunch

## Start & Share

**Hawthorne Kale Caesar Salad** 16.00 

Crisp Kale in a Lemony Caesar Dressing topped with Cherry Tomatoes, Crisp Lentils, Dijon Croutons and Ontario Goats Cheese.

\* Pairing - Vineland Estates Sauvignon Blanc, Niagara Peninsula

**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

## Main

**Southern Ontario Fried Chicken** 16.00

Boneless Crispy Fried Chicken with Hawthorne Signature Seasoning Blend. Served with Coleslaw and a choice of House Cut Yukon Gold Fries or Mixed Urban Greens.

\* Pairing - Steam Whistle Pilsner, Toronto

**Pickrel & Chips** 19.00 

Great Lakes Pickrel in a Golden Local Brew Batter. Served with Coleslaw and a choice of House Cut Yukon Gold Fries or Mixed Urban Greens.

\* Pairing - Hawthorne Radler, Blended in House

**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 a choice of House Cut Yukon Gold Fries or Mixed Urban Greens.

\* Pairing - Fish Eye IPA, Kensington Brewery, Toronto

**Market Fresh Sandwich** M/P

Inspired by our chef's imagination and created with nature's freshest ingredients available. Served with a choice of House Cut Yukon Gold Fries or Mixed Urban Greens.

\* Pairing - Consult Your Server

**Smoked Chicken Linguine** 17.00

In House Smoked Chicken with a Lemon Parsley Linguine, Tender Urban Greens, Cherry Tomatoes, Niagara Wine & Seasonal Pistou.

\* Pairing - Angels Gate Süssreserve Riesling, Niagara Peninsula

**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


## 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.