



TAPAS

DAILY SOUP	10	FRUTTI DI MARE BOARD	36
CROQUETA DE JAMON SERRANO	18	Smoked Atlantic salmon, marinated mussels, chilled red prawns, bee pollen cream cheese, sundried tomato pesto, house pickled vegetables, grilled focaccia. Perfect for two to share!	
MEDITERRANEAN MEZZE PLATTER	25	CHICKEN PINTXO MORUNOS	17
House-made labneh, baba ghanoush, muhammara, and hummus. Accompanied with turmeric pickled cauliflower, spiced pickled carrots, pitted olives, and house-made pita chips. Perfect for two to share!		Andalusian inspired marinated chicken skewers, mojo verde, mojo picon. Served with lemon and fresh parsley.	
CHARCUTERIE BOARD	35	BRUSCHETTA	16
St. Lawrence market cured meats and artisanal cheeses, house condiments and grilled Focaccia: two cheeses, three cured meats. Perfect for two to share!		Grilled rosemary focaccia topped with our house made bruschetta mix, Mozzarella & Grana Padano, and a balsamic reduction.	
CRISPY FRIED CALAMARI	20	HOTHOUSE MUSSELS	23
Chickpea flour fried calamari, bruschetta, spicy aioli, frisee.		Served with grilled Focaccia.	
		LOBSTER-INFUSED MUSSELS A LA MARINIERE	
		Shallots, garlic, white wine, butter, herbs, lobster stock.	
		ADD-ON	
		Fresh Cut Fries	+5
		Grilled Chorizo	+8

SALADS, BOWLS & VEGAN

ROOTS & SPROUTS	10/16	CÔTE D'AZUR SALADE NIÇOISE	26
Local greens & berries, vegetable ribbons, Ontario Back Forty Feta cheese, strawberry vinaigrette.		Grilled rare tuna, compressed little gem & Boston bibb lettuce, green beans, fingerling potatoes, confit tomatoes, compressed green onion, nicoise olives, cello radish, hard boiled egg, preserved lemon vinaigrette.	
CLASSIC CAESAR	12/19	CAPONATA BOWL	26
Romaine, house made croutons, crispy capers, Parmigiano-Reggiano & HOTHOUSE Caesar dressing.		Choice of Chilled Grilled Chicken Breast/Ahi Tuna/Red Prawns/Balsamic Marinated Tofu	
HORIATIKI	14/20	Jasmine rice, avocado, kalamata olives, crispy capers, heirloom cherry tomatoes, pickled red onion, baba ghanoush, Calabrian chili. Vegan when paired with tofu.	
Green bell pepper, cucumbers, tomatoes, crisp red onions, kalamata olives, marinated Feta cheese, Greek vinaigrette.		ADD PROTEIN TO ANY ITEM	
ROASTED CAPRESE SALAD	20	Balsamic Marinated Tofu	+8
Blistered Roma tomatoes, fior di latte, fresh basil, pomegranate seeds, pomegranate molasses.		Red Wild Prawns (5)	+10
CAULIFLOWER DUKKHA	24	Grilled Chicken Breast	+8
Blanched and fried cauliflower, hummus, Egyptian hazelnut dukkha, lemon tahini dressing, fresh mint.		Grilled Chorizo	+8
		Filet of Grilled Salmon (6oz)	+15

Many items can be modified, please talk with your server. We have Gluten Free buns and Pasta. Substitute starch for lemon rice, herb fingerling potatoes, French fries or basmati rice.



HANDHELDS

Burgers & Sandwiches served with soup or fresh cut fries, substitute with the following:

Sweet Potato Fries +3 | Caesar, Market or Horiatiki Salad +4

LAMB BURGER 27

Spiced Ontario ground lamb, caramelized onions & roasted red peppers, whipped Feta cheese, Tzatziki. Served Medium or Well Done.

THE HALLOUMI 24

Deep-fried, golden-brown halloumi cheese, briami vegetables, basil pesto, garlic aioli, fresh pea shoots, house-made focaccia bread.

HOTHOUSE SHRIMP ROLL 26

Smoked paprika shrimp remoulade, brioche long bun, hothouse tomato, Boston bibb lettuce, spicy aioli, chives.

HH SIGNATURE BURGER 23

Roasted garlic aioli, house smoked gouda cheese, Boston bibb lettuce, tomato. 100% ground Canadian Angus chuck & brisket. Served Medium or Well Done. Pickle spear.

Add Bacon +4

PASTA E RISO

Certain items containing alcohol can be made without. Please ask your server for details.

Add Grilled Chicken Breast +8 | 5 Wild Red Prawns +10 | Grilled Chorizo +8

Small Starter Garden, Caesar or Horiatiki Salad +5 | *All Pastas contain dairy.

LUMACHE BOLOGNESE 24

Beef Bolognese, Basilico, red wine, fresh lumache pasta. (Sauce contains dairy)

CORN AND CRAB MEZZE LUNA 32

Local handmade mezze luna filled with rich mascarpone and crab, nestled in a brown butter corn emulsion, finished with confit tomatoes, chives, and Argentinian red shrimp.

SPAGHETTI ALLE VONGOLE 28

Fresh Spaghetti Quadri, fresh Canadian Manila clams, heirloom cherry tomatoes, parsley, aglio e olio.

CAPPELLETTI 24

Ricotta stuffed cappelletti in a rosé sauce topped with mozzarella and cheddar.

LASAGNA AL FORNO 26

Ricotta cheese, spinach, beef ragu, tomato basil, mozzarella.

MUSHROOM GNOCCHI 25

Cremini, button, and portabella, mushroom demi, confit cherry tomatoes, local ricotta gnocchi.

PAELLA VALENCIANA (For One or For Two) 30/58

Traditional Bomba rice, Spanish saffron sofrito, in-house smoked chicken, grilled chorizo, manila clams, Pei mussels, red Argentinian shrimp.

TUSCAN SPAGHETTI PRIMAVERA 25

Local handmade spaghetti, aglio e olio, roasted artichoke hearts, kalamata olives, fresh spinach, confit tomatoes, lemon juice, feta cheese.

BUTTERNUT SQUASH RISOTTO 25

Roasted and spiced butternut squash, pink lady apple, brown butter, turmeric, maple yoghurt, zaatar.

FARM TO SEA

Add a small Garden, Caesar or Horiatiki salad as a starter for any item from the Farm to Sea menu + 5

CAPE D'OR SALMON 32

Pan-Seared Organic Newfoundland Atlantic salmon, lemon scented rice, butter poached broccolini, sauce vierge.

LAKE ERIE PICKEREL 36

Locally caught, pan-seared crispy skin pickerel fillet, warm mediterranean chickpea salad, grilled asparagus, kalamata olive & EVOO & lemon.

CHICKEN BROCHETTE 26

Moroccan spice marinated grilled chicken skewer, served with lemon scented rice, herb fingerling potatoes. roasted Mediterranean vegetables, tzatziki.

MORROCAN CHICKEN TAGINE 28

Braised Moroccan cinnamon curry chicken. Onion, carrots, cinnamon curry chicken jus, smoked paprika couscous, confit tomatoes, fresh mint, fresh parsley.

STEAK FRITES 38

AAA Canadian New York striploin, fresh cut fries, garlic aioli, Brandy Peppercorn Sauce.

SAFFRON CINNAMON LAMB SHANK 38

Saffron & cinnamon braised lamb shank, curry and raisin rice, lamb jus, orange and pomegranate molasses, roasted onion.

WILD BOAR CHOP 36

100km Farms grilled wild boar bone in chop, porcini mushroom arancini, amber honey green beans, Sauce Romesco. (Contains almonds).