



TAPAS

<b>DAILY SOUP</b>	10	<b>FRUTTI DI MARE BOARD</b>	36
<b>PRAWN &amp; SCALLOP SAGANAKI</b>	25	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!	
<b>CROQUETA DE JAMON SERRANO</b>	18	<b>CHICKEN PINTXO</b>	17
Crispy coated Serrano ham & bechamel, Manchego cheese, pimento aioli.		Flame grilled chicken skewers, smoked Spanish paprika yogurt marinade, chimichurri.	
<b>MEDITERRANEAN MEZZE PLATTER</b>	22 (for 2)	<b>BRUSCHETTA</b>	16
Baba ghanoush, hummus, labneh, house pickled vegetables, cornichons, olives, roasted red peppers, za'atar, grilled focaccia. Perfect for two to share!		Grilled rosemary focaccia topped with our house made bruschetta mix, Mozzarella & Grana Padano, and a balsamic reduction.	
<b>CHARCUTERIE BOARD</b>	35 (for 2)	<b>HOTHOUSE MUSSELS</b>	23
St. Lawrence market cured meats and artisanal cheeses, house condiments and grilled Focaccia: two cheeses, three cured meats. Perfect for two to share!		Served with grilled Focaccia.	
<b>CRISPY FRIED CALAMARI</b>	20	MUSSELS PUTTANESCA Shallots, garlic, white wine, fresh herbs, kalamata olives, confit tomatoes, capers.	
Chickpea flour fried calamari, bruschetta, frisee.		ADD-ON HOTHOUSE Fries +5 House-made Chorizo +8	

LOCALLY FORAGED

<b>ROOTS &amp; SPROUTS</b>	10/16	<b>CÔTE D'AZUR SALADE NIÇOISE</b>	26
Local greens & berries, vegetable ribbons, Ontario Back Forty Feta cheese, strawberry vinaigrette.		Ahi Tuna, cherry tomatoes, avocado, fingerling potatoes, hard-boiled egg, capers, French beans, anchovy & lemon vinaigrette.	
<b>CLASSIC CAESAR</b>	12/19	<b>ADD PROTEIN</b>	
Romaine, house made croutons, crispy capers, Parmigiano-Reggiano & HOTHOUSE Caesar dressing.		Balsamic Marinated Tofu +8	
<b>HORIATIKI</b>	14/20	Red Wild Prawns (5) +10	
Green bell pepper, cucumbers, tomatoes, crisp red onions, kalamata olives, marinated Feta cheese, Greek vinaigrette.		Grilled Chicken Breast +8	
<b>BURRATA</b>	26	Grilled Chorizo +8	
Baby arugula, heirloom tomatoes, Ontario Burrata cheese, pomegranate & balsamic glaze, fresh basil, grilled focaccia.		Filet of Grilled Organic Atlantic Salmon filet (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 fries, substitute with the following:  
Sweet Potato Fries +3 | Caesar, Market or Horiatiki Salad +4

<b>LAMB BURGER</b>	27	<b>FAMOUS HH BURGER</b>	23
Spiced Ontario ground lamb, caramelized onions & roasted red peppers, whipped Feta cheese, Tzatziki. Served Medium or Well Done.		Roasted garlic aioli, iceberg lettuce, tomato, red onion. 100% ground Canadian Angus chuck & brisket. Served Medium or Well Done.	
<b>THE HALLOUMI</b>	24	Add-Ons:	
Fried halloumi cheese, House focaccia, basil aioli, roasted red peppers, sweet corn shoots & pea tendrils.		Smoked Cheddar	+4
		Smoked Bacon	+4
		Both Cheddar and Bacon	+6
<b>HOTHOUSE SHRIMP ROLL</b>	26		
Fresh garlic buttered baguette, wild caught red prawns, classic remoulade, smoked Spanish paprika.			

## 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.

<b>LUMACHE BOLOGNESE</b>	24	<b>MUSHROOM GNOCCHI</b>	25
Beef Bolognese, Basilico, red wine, fresh lumache pasta. (Sauce contains dairy)		Cremini, button, and portabella, mushroom demi, confit cherry tomatoes, local potato gnocchi.	
<b>LOBSTER RAVIOLI</b>	36	<b>SEAFOOD PAELLA TO SHARE</b>	62
Squid ink striped ravioli, Nova Scotia lobster, leek & Ricotta stuffing, sweet vermouth & sundried tomato cream sauce.		Wild caught red prawns, PEI mussels, Manila clams & bay scallops, chorizo sausage, Spanish saffron sofrito Bomba rice served in traditional paella pan.	
<b>SPAGHETTI ALLE VONGOLE</b>	28	<b>DANDELION BUCATINI</b>	24
Fresh Spaghetti Quadri, fresh Canadian Manila clams, heirloom cherry tomatoes, parsley, aglio e olio.		Fresh Dandelion Greens Pesto, Heirloom grape tomatoes, Chevre Noir, candied walnuts.	
<b>CAPPELLETTI</b>	24	<b>BUTTERNUT SQUASH RISOTTO</b>	25
Ricotta stuffed cappelletti in a rosé sauce topped with mozzarella and cheddar.		Roasted and spiced butternut squash, pink lady apple, brown butter, turmeric, zaatar.	
<b>LASAGNA AL FORNO</b>	26		
Ricotta cheese, spinach, beef ragu, tomato basil, mozzarella.			

## FARM TO SEA

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

<b>CAPE D'OR SALMON</b>	32	<b>STEAK FRITES</b>	38
Pan-Seared Organic Newfoundland Atlantic salmon, lemon scented rice, butter poached broccolini, sauce vierge.		AAA Canadian New York striploin, fries, garlic aioli, Brandy Peppercorn Sauce.	
<b>LAKE ERIE PICKEREL</b>	36	<b>12 oz AAA CANADIAN RIBEYE</b>	48
Locally caught, pan-seared crispy skin pickerel fillet, warm mediterranean chickpea salad, grilled asparagus, kalamata olive & EVOO & lemon.		Pancetta fingerling potatoes, candied heirloom baby carrots, red wine demi-glace.	
<b>CHICKEN BROCHETTE</b>	26	<b>WILD BOAR CHOP</b>	36
Moroccan spice marinated grilled chicken skewer, served with lemon scented rice, herb fingerling potatoes, roasted Mediterranean vegetables, tzatziki.		100km Farms grilled wild boar bone in chop, porcini mushroom arancini, amber honey green beans, Sauce Romesco. (Contains almonds).	