



TAPAS

- DAILY SOUP** 10
- CROQUETA DE JAMON SERRANO**   18
Crispy coated Serrano ham & bechamel, Manchego cheese, pimento aioli.
- MEDITERRANEAN MEZZE PLATTER**   22
Baba ghanoush, hummus, labneh, pickled vegetables, cornichons, olives, roasted red peppers, za'atar, grilled focaccia. Perfect for two to share!
- CHARCUTERIE BOARD**  35
St. Lawrence market cured meats and artisanal cheeses, house condiments and grilled Focaccia: two cheeses, three cured meats. Perfect for two to share!
- FRUTTI DI MARE BOARD**  36
Smoked salmon, marinated mussels, chilled prawns, bee pollen cream cheese, sundried tomato pesto, house pickled vegetables, grilled focaccia. Perfect for two to share!
- CHICKEN PINTXO**  17
Flame grilled chicken skewers, smoked Spanish paprika yogurt marinade, pimento aioli, chimichurri.
- BRUSCHETTA**  16
Grilled rosemary focaccia topped with our house made bruschetta mix, Mozzarella & Grana Padano, and a balsamic reduction.
- CRISPY FRIED CALAMARI**  20
Chickpea flour fried calamari, bruschetta, spicy aioli, frisee.

LOCALLY FORAGED

- Balsamic Marinated Tofu +8 | Grilled Chicken Breast +8
5 Red Wild Prawns +10 | Grilled Chorizo +8
6oz Filet of Grilled Atlantic Salmon +15
- ROOTS & SPROUTS**   10/16
Local greens & berries, vegetable ribbons, Ontario Feta, strawberry vinaigrette.
- CLASSIC CAESAR**  12/19
Romaine, croutons, crispy capers, Parmigiano-Reggiano, Caesar dressing.
- HORIATIKI**   14/20
Green pepper, cucumber, tomatoes, red onions, kalamata olives, marinated feta, Greek vinaigrette.
- ROASTED CAPRESE SALAD**   20
Blistered Roma tomatoes, fior di latte, fresh basil, pomegranate seeds, pomegranate molasses.
- CÔTE D'AZUR SALADE NIÇOISE**   26
Poke style Ahi Tuna, cherry tomatoes, avocado, fingerling potatoes, hard-boiled egg, capers, French beans, Anchovy & Lemon vinaigrette.

FARM TO SEA

- LOBSTER-INFUSED MOULES FRITES A LA MARINIÈRE**   24
Shallots, garlic, white wine, butter, herbs, lobster stock, grilled focaccia & frites. Add Grilled Chorizo +8
- CAPE D'OR SALMON**  32
Organic Newfoundland Atlantic salmon, lemon scented rice, butter poached broccolini, sauce vierge.
- CHICKEN BROCHETTE**  26
Moroccan spice chicken skewer, lemon scented rice, herb fingerlings, roasted mediterranean vegetables, tzatziki.
- STEAK FRITES**  38
AAA 8oz Canadian New York striploin, fresh cut fries, garlic aioli. Brandy Peppercorn Sauce.



HANDHELDS

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

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

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

LAMB BURGER

27

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

THE HALLOUMI

24

Fried halloumi cheese, House focaccia, basil aioli, roasted red peppers, sweet corn shoots & pea tendrils.

HOTHOUSE SHRIMP ROLL

26

Fresh garlic buttered brioche, wild caught red prawns, classic remoulade, smoked Spanish paprika.

CHICKEN SOUVLAKI GYRO

20

Grilled chicken souvlaki, traditional Greek style fluffy grilled pita, heirloom cherry tomatoes, red onion, thick Balkan tzatziki, Feta.

PASTA E RISO

All Pastas are deglazed with white wine and finished with butter. Either can be omitted on request. Except for in the Conchiglie Bolognese or Lasagna.

+\$8 for grilled chicken breast | + \$8 for Wild Red Prawns | +\$8 Grilled House Chorizo

LUMACHE BOLOGNESE

24

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

SPAGHETTI ALLE VONGOLE

28

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

SMOKED CHICKEN TAGLIATELLE

24

House smoked chicken, walnut pesto, local handmade tagliatelle, brown butter, confit tomatoes, house smoked gouda, preserved lemon gremolata.

CAPPELLETTI

24

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

CAPONATA BOWL

26

Choice of Chilled Grilled Chicken Breast/Ahi Tuna/Red Prawns/Balsamic Glazed Tofu

Jasmine rice, avocado, kalamata olives, crispy capers, heirloom cherry tomatoes, pickled red onion, baba ghanoush, Calabrian chili.

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.



Vegetarian



Vegan



Gluten Friendly



Contains Pork



Contains Nuts



Contains Seeds



Alcohol Used in Prep



Dairy Free