



TAPAS

- DAILY SOUP** 10
- CROQUETA DE JAMON SERRANO**   18
Ham, onion, and béchamel croquettes. Pimento aioli, confit tomatoes, rocket arugula, crispy prosciutto.
- MEDITERRANEAN MEZZE PLATTER**   25
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!
- 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 MORUNOS**  17
Andalusian inspired marinated chicken skewers, mojo verde, mojo picon. Served with lemon and fresh parsley.
- 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.

SALADS & BOWLS

- 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
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.

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

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.

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 | + \$10 for 5 Red Wild 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. Vegan when paired with tofu.

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