



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	22 (for 2)	CHICKEN PINTXO	17
Baba ghanoush, hummus, labneh, house pickled vegetables, cornichons, olives, roasted red peppers, za'atar, grilled focaccia. Perfect for two to share!		Flame grilled chicken skewers, smoked Spanish paprika yogurt marinade, pimento aioli, chimichurri.	
CHARCUTERIE BOARD	35 (for 2)	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	
		HOTHOUSE Fries	+5
		House-made Chorizo	+8

LOCALLY FORAGED

ROOTS & SPROUTS	10/16	CÔTE D'AZUR SALADE NIÇOISE	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.	
CLASSIC CAESAR	12/19	ADD PROTEIN	
Romaine, house made croutons, crispy capers, Parmigiano-Reggiano & HOTHOUSE Caesar dressing.		Balsamic Marinated Tofu	+8
HORIATIKI	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
GRILLED CHORIZO		Grilled Chorizo	+8
BURRATA	26	Filet of Grilled Organic Atlantic Salmon filet (6oz)	+15
Baby arugula, heirloom tomatoes, Ontario Burrata cheese, pomegranate & balsamic glaze, grilled focaccia.			

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

LAMB BURGER	27	FAMOUS HH BURGER	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.	
THE HALLOUMI 	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
HOTHOUSE SHRIMP ROLL	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.

LUMACHE BOLOGNESE 	24	MUSHROOM GNOCCHI 	25
Beef Bolognese, Basilico, red wine, fresh lumache pasta. (Sauce contains dairy)		Cremini, button, and portabella, mushroom demi, confit cherry tomatoes, local ricotta gnocchi.	
CORN AND CRAB MEZZE LUNA 	32	SEAFOOD PAELLA TO SHARE   	62
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.		Wild caught red prawns, PEI mussels, Manila clams & bay scallops, chorizo sausage, Spanish saffron sofrito Bomba rice served in traditional paella pan.	
SPAGHETTI ALLE VONGOLE  	28	DANDELION BUCATINI   	24
Fresh Spaghetti Quadri, fresh Canadian Manila clams, heirloom cherry tomatoes, parsley, aglio e olio.		Fresh dandelion greens, basil pesto, confit tomatoes, chevre noir, candied walnuts.	
CAPPELLETTI 	24	BUTTERNUT SQUASH RISOTTO    	25
Ricotta stuffed cappelletti in a rosé sauce topped with mozzarella and cheddar.		Roasted and spiced butternut squash, pink lady apple, brown butter, turmeric, maple yoghurt, zaatar.	
LASAGNA AL FORNO 	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

CAPE D'OR SALMON 	32	STEAK FRITES 	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.	
LAKE ERIE PICKEREL  	36	12 oz AAA CANADIAN RIBEYE   	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.	
CHICKEN BROCHETTE 	26	WILD BOAR CHOP   	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).	