

TAPAS

DAILY SOUP	10
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GRILLED FOCCACCIA	5
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Grilled rustic rosemary focaccia. Served with extra virgin olive oil and balsamic vinegar.

BRUSCHETTA	16
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Grilled rustic rosemary focaccia topped with our house made bruschetta mix, Mozzarella & Grana Padano, and a balsamic reduction.

CRISPY FRIED CALAMARI	20
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Chickpea flour fried calamari, bruschetta, spicy aioli, frisee.

SALADS, BOWLS & VEGAN

CLASSIC CAESAR	12/19
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Romaine, house made croutons, crispy capers, Parmigiano-Reggiano & HOTHOUSE Caesar dressing.

ROASTED CAPRESE SALAD	20
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Blistered Roma tomatoes, fior di latte, fresh basil, pomegranate seeds, pomegranate molasses.

ADD PROTEIN

Balsamic Marinated Tofu +8

Red Wild Prawns (5) +10

Grilled Chicken Breast +8

Filet of Grilled Organic Atlantic Salmon filet (6oz) +15

CAPONATA BOWL	20
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Choice of Lemon Herb Salmon Skewers / Mediterranean Tofu

Jasmine rice, avocado, kalamata olives, crispy capers, heirloom cherry tomatoes, pickled red onion, baba ghanoush, Calabrian chili. *Vegan when paired with tofu.*

FARM TO SEA

Add a small Caesar Salad or Hothouse Soup to start +5

PAN SEARED COD	20
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Pan seared Organic Cod, lemon herb cous cous, butter, white wine, fresh parsley, confit tomatoes.



Vegetarian

Vegan



Gluten Friendly



Contains Pork

Alcohol Used in Preparation



Dairy Free



Contains Nuts



Contains Seeds

HANDELDHS

Handelds served with Hothouse Soup or Fresh Cut Fries.

Upgrade with the following:

Sweet potato fries + 3

Side Caesar or Garden salad + 4

THE HALLOUMI

20

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

CHICKEN SOUVLAKI GYRO

20

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

HH SIGNATURE BURGER

20

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

Add a small Caesar Salad or Hothouse Soup to start +5

All Pastas are deglazed with white wine and finished with butter. Either can be omitted on request.

Except for the Spaghetti Bolognese.

Grilled Chicken Breast + 8 | Red Wild Prawns (5) + 10

| Grilled Chorizo + 8

SPAGHETTI BOLOGNESE

20

Beef Bolognese, Basilico, red wine, local handmade spaghetti. (Sauce contains dairy)

CAPPELLETTI

20

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

TUSCAN SPAGHETTI PRIMAVERA

20

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

PREMIUM ENTREES

CAPE D'OR SALMON

32

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

STEAK FRITES

40

10oz Grilled Picanha steak, fries, Brandy Peppercorn sauce, chimichurri.