



TAPAS

DAILY SOUP 10

GRILLED FOCCACCIA    5

Grilled rustic rosemary focaccia. Served with extra virgin olive oil and balsamic vinegar.

BRUSCHETTA  16

Grilled rustic 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 & VEGAN

CLASSIC CAESAR 12/19

Romaine, house made croutons, crispy capers, Parmigiano-Reggiano & HOTHOUSE Caesar dressing.

ROASTED CAPRESE SALAD   20

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

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

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



HANDHELDS

Handhelds 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.