



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	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	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	
		Fresh Cut Fries	+5
		Grilled Chorizo	+8

SALADS & BOWLS

ROOTS & SPROUTS	10/16	CÔTE D'AZUR SALADE NIÇOISE	26
Local greens & berries, vegetable ribbons, Ontario Back Forty Feta cheese, strawberry vinaigrette.		Poke style Ahi Tuna, cherry tomatoes, avocado, fingerling potatoes, hard-boiled egg, capers, French beans, anchovy & lemon vinaigrette.	
CLASSIC CAESAR	12/19	CAPONATA BOWL	26
Romaine, house made croutons, crispy capers, Parmigiano-Reggiano & HOTHOUSE Caesar dressing.		Choice of Chilled Grilled Chicken Breast/Ahi Tuna/Red Prawns/Balsamic Marinated Tofu	
HORIATIKI	14/20	Jasmine rice, avocado, kalamata olives, crispy capers, heirloom cherry tomatoes, pickled red onion, baba ghanoush, Calabrian chili. Vegan when paired with tofu.	
Green bell pepper, cucumbers, tomatoes, crisp red onions, kalamata olives, marinated Feta cheese, Greek vinaigrette.		ADD PROTEIN TO ANY ITEM	
ROASTED CAPRESE SALAD	20	Balsamic Marinated Tofu	+8
Blistered Roma tomatoes, fior di latte, fresh basil, pomegranate seeds, pomegranate molasses.		Red Wild Prawns (5)	+10
		Grilled Chicken Breast	+8
		Grilled Chorizo	+8
		Filet of Grilled Salmon (6oz)	+15

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 fresh cut fries, substitute with the following:

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

LAMB BURGER 27

Spiced Ontario ground lamb, caramelized onions & roasted red peppers, whipped Feta cheese, 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 baguette, wild caught red prawns, classic remoulade, smoked Spanish paprika.

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

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

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

CORN AND CRAB MEZZE LUNA  32

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.

SPAGHETTI ALLE VONGOLE   28

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

CAPPELLETTI  24

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

LASAGNA AL FORNO  26

Ricotta cheese, spinach, beef ragu, tomato basil, mozzarella.

MUSHROOM GNOCCHI  25

Cremini, button, and portabella, mushroom demi, confit cherry tomatoes, local ricotta gnocchi.

PAELLA VALENCIANA (For One or For Two)    30/58

Traditional Bomba rice, Spanish saffron sofrito, in-house smoked chicken, grilled chorizo, manila clams, Pei mussels, red Argentinian shrimp.

DANDELION BUCATINI    24

Fresh dandelion greens, basil pesto, confit tomatoes, chevre noir, candied walnuts.

BUTTERNUT SQUASH RISOTTO     25

Roasted and spiced butternut squash, pink lady apple, brown butter, turmeric, maple yoghurt, zaatar.

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

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

LAKE ERIE PICKEREL   36

Locally caught, pan-seared crispy skin pickerel fillet, warm mediterranean chickpea salad, grilled asparagus, kalamata olive & EVOO & lemon.

CHICKEN BROCHETTE  26

Moroccan spice marinated grilled chicken skewer, served with lemon scented rice, herb fingerling potatoes, roasted Mediterranean vegetables, tzatziki.

STEAK FRITES  38

AAA Canadian New York striploin, fresh cut fries, garlic aioli, Brandy Peppercorn Sauce.

SAFFRON CINNAMON LAMB SHANK  38

Saffron & cinnamon braised lamb shank, curry and raisin rice, lamb jus, orange and pomegranate molasses, roasted onion.

WILD BOAR CHOP    36

100km Farms grilled wild boar bone in chop, porcini mushroom arancini, amber honey green beans, Sauce Romesco. (Contains almonds).