

Nathaniel's

AT THE HAWTHORNE HOTEL

SNACKS

tapas-style, made for one to two people

OVEN-BAKED FOCACCIA	<i>rosemary-infused olive oil, roasted garlic, warm pomodoro sauce</i>	8
MARINATED OLIVES	<i>herb-roasted in-house, EVOO, warm focaccia</i>	12
PARMESAN-TRUFFLE CHIPS	<i>house-made, fried golden, buttermilk ranch dip</i> ☒	9
SHRIMP COCKTAIL	<i>colossal, lemon-poached chilled shrimp, house horseradish cocktail sauce</i> ☒	5ea

SOCIAL PLATES

DEMI NIÇOISE SALAD	<i>chilled green beans, fingerling potatoes, mixed olives, english cucumber, grape tomato, hard-boiled egg, dijon vinaigrette</i> ☒	11
DEMI WEDGE SALAD	<i>iceberg lettuce, applewood bacon, grape tomatoes, red onion, bleu cheese crumbles, house-made bleu cheese dressing, balsamic glaze</i> ☒	10
TRIPLE CRÈME BRIE	<i>creamy brie, strawberry-basil, toasted honey-almond clusters, sliced crostini</i>	28
POLENTA FRIES	<i>red onion jam, herbed goat cheese, truffle aioli</i>	14
CRISPY CALAMARI	<i>cherry peppers, seasoned arugula, garlic butter, pomodoro sauce</i>	20
SEARED DUCK	<i>cherry mascarpone, citrus soy reduction, baby arugula</i>	25
P.E.I. MUSSELS	<i>coconut-curry broth, blistered tomato, wilted spinach, charred baguette</i> ☒	18
CHICKEN WINGS	<i>lemon and cracked pepper rub, whipped feta, Pomodoro sauce</i> ☒	16
SOPHIA'S RANGOONS	<i>spring onion cream cheese, peach chutney</i>	14
CAULIFLOWER GNOCCHI	<i>wild mushrooms, wilted spinach, gorgonzola cream</i>	15

ENTREES

*WAGYU BEEF BURGER	<i>8 oz., gruyere, truffle aioli, caramelized leeks, arugula, grilled brioche, seasoned polenta fries, spicy ketchup</i>	26
*FAROE ISLAND SALMON	<i>charred skin, basil-butter rice, julienned vegetables</i> ☒	38
*BONE-IN PRIME RIBEYE	<i>16 oz., truffle butter, roasted garlic, wild mushrooms, mashed potato</i> ☒	58
STATLER CHICKEN	<i>all natural, citrus-bourbon glaze, potato puree, sautéed spinach, charred shallot</i> ☒	34
*PAN-SEARED SEABASS	<i>scallion butter, lobster risotto, grilled asparagus, lemon</i> ☒	55
MEDITERRANEAN PASTA	<i>squid ink linguini, marinated tomato, roasted garlic, baby spinach, feta, basil-butter</i>	28
VEGAN "SURF-N-TURF"	<i>grilled portobello steak, sautéed oyster mushroom, blistered green beans, herbed risotto, chimichurri, pan jus</i> ☒	32
ADD TO ANY ENTRÉE:	<i>two grilled shrimp</i> ☒	10

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy.

☒ : Gluten-free



WINE BY THE GLASS

PROSECCO

La Marca, Prosecco, Italy 10

ROSE

The Pale by Sacha Lichine, Provence, France 9

Fleur de Mer, Provence, France 12

Sparkling, La Marca, Prosecco, Italy 13

REISLING

Dr. Loosen, Mosel, Germany 9

PINOT GRIGIO

Maso Canali, Trentino, Italy 12

SAUVIGNON BLANC

Whitehaven, Marlborough, New Zealand 12

Sancerre, Domaine des Coltabards, Loire, France 16

©*Sancerre, Domaine De La Perriere by Saget, Loire, Fr.* 20

CHARDONNAY

William Hill, Central Coast, California 10

Trethefen, Napa Valley, California 16

©*Mannequin by Orin Swift, Napa Valley, California* 20

PINOT NOIR

Chateau Sovereain, Central Coast, California 10

MacMurray, Russian River, California 14

Benton Lane, Willamette, Oregon 16

MERLOT

Charles and Charles, Columbia, Washington 9

MALBEC

Alamos, Mendoza, Argentina 10

RED BLEND

Conundrum, Sonoma, California 12

SUPER TUSCAN

Brancaia "Tre", Tuscany, Italy 15

CABERNET SAUVIGNON

Storypoint, Lake County, California 9

Louis Martini, Sonoma, California 12

Bonanza by Caymus, Napa Valley, California 16

©*Palermo by Orin Swift, Napa Valley, California* 22

©Served with our in-house Coravin wine preserving system. The non-coring Coravin needle gently passes through corks without displacing cork material. Once the needle is removed, the cork simply expands back to its normal shape. As wine is extracted through the needle, it is replaced with pure argon gas, ensuring oxygen never touches the remaining wine, keeping it as fresh as the day it was bottled.

WINE BY THE BOTTLE

PROSECCO

La Marca, Prosecco, Italy 38

ROSE

The Pale by Sacha Lichine, Provence, France 34

Fleur de Mer, Provence, France 46

Sparkling, La Marca, Prosecco, Italy 50

Whispering Angel, Provence, France 65

REISLING

Dr. Loosen, Mosel, Germany 34

Domaine Schlumberger "Gran Cru", Alsace, France 62

PINOT GRIGIO

Maso Canali, Trentino, Italy 46

SAUVIGNON BLANC

Whitehaven, Marlborough, New Zealand 46

Sancerre, Domaine des Coltabards, Loire, France 62

Sancerre, Domaine De La Perriere by Saget, Loire, Fr 75

CHARDONNAY

William Hill, Central Coast, California 38

Trethefen, Napa Valley, California 62

Mannequin by Orin Swift, Napa Valley, California 78

PINOT NOIR

Chateau Sovereain, Central Coast, California 38

Mer Soleil, St. Lucia Highlands, California 48

MacMurray, Russian River, California 54

Flowers, Russian River, California 75

Benton Lane, Willamette, Oregon 62

MERLOT

Charles and Charles, Columbia, Washington 34

MALBEC

Alamos, Mendoza, Argentina 38

RED BLEND

Conundrum, Sonoma, California 46

SUPER TUSCAN

Brancaia "Tre", Tuscany, Italy 58

CABERNET SAUVIGNON

Storypoint, Lake County, California 34

Louis Martini, Sonoma, California 46

Bonanza by Caymus, Napa Valley, California 62

Palermo by Orin Swift, Napa Valley, California 86