

# Appetizers

**New England Cheese Board** (v) 30  
Rotating selection of goat, cow, and sheep milk cheeses, grapes, seasonal jam, spiced nuts, local honey, crisp French bread

**Street Corn Nachos** (v) 16  
Roasted corn, black bean, pico de gallo, scallion, pickled red onion, elote sauce, cheddar-jack add chicken 6 | guacamole 4  
*enjoy this as a quesadilla* 18

**Fried Calamari** 18  
Fried golden, cherry pepper, pearl onion, seasoned arugula, roasted red pepper aioli

**Whipped Ricotta** (v) 20  
Roasted strawberries, balsamic glaze, local honey, olive oil, French bread

**Artisan Pretzel Bites** (v) 17  
Oven-baked, sea salt, jalapeno cheddar cheese, and honey mustard

**Chicken Wings** 18  
Citrus brine, scallion, carrot and celery sticks choice of plain, classic buffalo, honey bbq Hawthorne's buttermilk ranch

**Roasted Pepper Hummus** (v) 16  
Lemon infused olive oil, fresh gremolata, toasted pine nut, grilled pita

## Salads, Soups & Sides

**Raspberry Pecan Salad** (GF, VV) 16  
Mixed greens, fresh raspberries, Mandarin oranges, pecan crunch, raspberry vinaigrette

**Arugula Salad** (GF) 16  
Rocket arugula, lemon, shaved parmesan, toasted pine nuts, EVOO, balsamic reduction

**Barbeque Chicken Salad** 24  
Romaine lettuce, crispy chicken, roasted corn, blue cheese, grape tomatoes, red onions, cucumbers, Hawthorne's buttermilk ranch  
*enjoy this as a wrap with choice of side* 20

**Steve's Seafood Chowder** ~ THE FAVORITE  
Named after the late Steve Nelson, Hawthorne's Executive Chef for over 30 years, this unique version includes shrimp, scallops, haddock, clams and potatoes in a creamy New England-style soup cup 12 | bowl 14

**Seasonal Soup**  
Chef's ever-changing recipe cup 8 | bowl 10

### Add to any salad:

grilled or blackened  
chicken 8 | shrimp 12 | salmon\* 14  
steak tips 16 | seared or fried tofu 10

(VV) Vegan (V) Vegetarian (GF) Gluten Free

~ ask about gluten-free pasta and bread options ~

~ kids menu available for children on request ~

### Baskets and Side Salads

classic French fries	10	Parmesan truffle chips	10
Parmesan truffle fries	12	house-made potato chips	8
sweet potato fries	12	Caesar, or Garden salad	8
beer-battered onion rings	12	bread rolls	2

# Burgers & Sandwiches

*Served with your choice of seasoned French fries, sweet potato fries, traditional coleslaw, cucumber salad, or house-made potato chips. Parmesan truffle fries or beer-battered rings +2*

## The 1925 Burger\*

8oz prime beef burger, American cheese, lettuce, tomato, red onion, pickle chips

## Black Bean Burger (v)

Chef Steve's house-made bean burger, pickled red onion, smashed avocado

## Sophia's Salmon Burger

Faroe Island salmon, shredded lettuce, roasted red pepper aioli, grilled brioche bun

## 22 Turkey BLT

Oven roasted turkey, cheddar cheese, bacon, lettuce, tomato, dijonnaise, grilled sourdough

## 20 Gourmet Grilled Cheese (v)

Blackberry jam, mozzarella, Swiss, fresh basil, roasted garlic butter, grilled sourdough  
add bacon 4 | chicken 6

## 24 North Shore Beef

James River bbq, caramelized onion, American cheese, roasted garlic aioli, grilled onion roll

## Fried Haddock Sandwich

Lettuce, tomato, grilled brioche  
*served with home-style tartar*

## Entrées

## Grilled Steak Tips (GF)

Bourbon marinade, pickled red onion, cherry pepper, gremolata, rice pilaf  
*Make it surf and turf: add shrimp skewer +12*

## Sophia's Salmon (GF)

Atlantic salmon, everything-but-the-bagel™ seasoning, lemon-dill tzatziki, grilled asparagus, white rice 36

## Baked Haddock

Sherry butter Ritz crumb, rice pilaf, sauteed garlic spinach 34

## Hawthorne Chicken Pasta

Cavatappi, fresh basil, marinated tomato, smoked mozzarella, EVOO

## Hanger Steak

Honey-ginger glaze, arugula salad, chili-garlic fries, sesame, scallion  
add shrimp skewer +12

## Chicken Statler (GF)

Citrus brine, capers, artichoke hearts, whipped potato, blistered green beans, lemon-basil butter

## 40 Shrimp Taco Bowl (GF)

Cajun shrimp, roasted corn, black bean, scallion, pico de gallo, cotija cheese, fresh cilantro, coconut rice

## 36 Pasta Primavera (v)

Cavatappi, mixed summer vegetables, fresh herbs, white wine 28

## 34 Cauliflower Steak (GF, VV)

Roasted pepper hummus, fresh gremolata, sauteed spinach, toasted pine nuts 20

## 32 Coconut-Curry Bowl ~ THE FAVORITE (GF, VV)

Coconut rice, curry sauce, sautéed vegetables  
add chicken 8 | shrimp 12 salmon\* 14 | tofu 10

42

36

*Ask about our gluten-free sliced bread and pasta options.  
Vegan patties and seared tofu are available to replace protein.  
\*Consuming raw and undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform your server of any allergies. Prices subject to state and local taxes.*