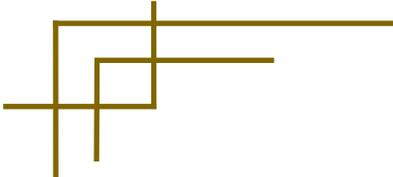


Appetizers

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	Whipped Ricotta (v) 20 Roasted strawberries, balsamic glaze, local honey, olive oil, French bread
Street Corn Nachos (v) 16 Roasted corn, black bean, pico de gallo, scallion, pickled red onion, elote sauce, cheddar-jack <i>add chicken 6 guacamole 4</i> <i>enjoy this as a quesadilla 18</i>	Artisan Pretzel Bites (v) 17 Oven-baked, sea salt, jalapeno cheddar cheese, and honey mustard
Fried Calamari 18 Fried golden, cherry pepper, pearl onion, seasoned arugula, roasted red pepper aioli	Chicken Wings 18 Citrus brine, scallion, carrot and celery sticks <i>choice of plain, classic buffalo, honey bbq</i> 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	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 <i>cup 12 bowl 14</i>
Arugula Salad (GF) 16 Rocket arugula, lemon, shaved parmesan, toasted pine nuts, EVOO, balsamic reduction	Seasonal Soup Chef's ever-changing recipe <i>cup 8 bowl 10</i>
Barbeque Chicken Salad 24 Romaine lettuce, crispy chicken, roasted corn, blue cheese, grape tomatoes, red onions, cucumbers, Hawthorne's buttermilk ranch <i>enjoy this as a wrap with choice of side 20</i>	

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

<p>The 1925 Burger* 8oz prime beef burger, American cheese, lettuce, tomato, red onion, pickle chips</p> <p>Black Bean Burger (v) Chef Steve's house-made bean burger, pickled red onion, smashed avocado</p> <p>Sophia's Salmon Burger Faroe Island salmon, shredded lettuce, roasted red pepper aioli, grilled brioche bun</p>	<p>22</p> <p>20</p> <p>24</p>	<p>Turkey BLT Oven roasted turkey, cheddar cheese, bacon, lettuce, tomato, dijonnaise, grilled sourdough</p> <p>Gourmet Grilled Cheese (v) Blackberry jam, mozzarella, Swiss, fresh basil, roasted garlic butter, grilled sourdough <i>add bacon 4 chicken 6</i></p> <p>North Shore Beef James River bbq, caramelized onion, American cheese, roasted garlic aioli, grilled onion roll</p> <p>Fried Haddock Sandwich Lettuce, tomato, grilled brioche <i>served with home-style tartar</i></p>	<p>18</p> <p>17</p> <p>26</p> <p>20</p>
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Entrées

<p>Grilled Steak Tips (GF) Bourbon marinade, pickled red onion, cherry pepper, gremolata, rice pilaf <i>Make it surf and turf: add shrimp skewer +12</i></p> <p>Sophia's Salmon (GF) Atlantic salmon, everything-but-the-bagel™ seasoning, lemon-dill tzatziki, grilled asparagus, white rice 36</p> <p>Baked Haddock Sherry butter Ritz crumb, rice pilaf, sauteed garlic spinach 34</p> <p>Hawthorne Chicken Pasta Cavatappi, fresh basil, marinated tomato, smoked mozzarella, EVOO</p> <p>Hanger Steak Honey-ginger glaze, arugula salad, chili-garlic fries, sesame, scallion <i>add shrimp skewer +12</i></p> <p>Chicken Statler (GF) Citrus brine, capers, artichoke hearts, whipped potato, blistered green beans, lemon-basil butter</p>	<p>40</p> <p>36</p> <p>34</p> <p>32</p> <p>42</p> <p>36</p>	<p>Shrimp Taco Bowl (GF) Cajun shrimp, roasted corn, black bean, scallion, pico de gallo, cotija cheese, fresh cilantro, coconut rice</p> <p>Pasta Primavera (v) Cavatappi, mixed summer vegetables, fresh herbs, white wine 28</p> <p>Cauliflower Steak (GF, VV) Roasted pepper hummus, fresh gremolata, sauteed spinach, toasted pine nuts 20</p> <p>Coconut-Curry Bowl ~ THE FAVORITE (GF, VV) Coconut rice, curry sauce, sautéed vegetables <i>add chicken 8 shrimp 12 salmon* 14 tofu 10</i></p>	<p>32</p> <p>28</p> <p>20</p> <p>22</p>
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*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.