

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	Warm Mushroom & Asparagus Salad 14 Demi-portion with panko-fried egg, arugula, goat cheese, truffle & herb vinaigrette
Classic Nachos (GF) 22 Seasoned ground beef, pico de gallo, scallions, jalapeno, sour cream, cheddar-jack cheese <i>add guacamole +4</i>	Grilled Peach & Burrata (V) 18 Honey-grilled, basil oil, balsamic glaze, focaccia
Thai Curry Mussels 18 Red Curry, coconut, red curry, cherry tomato, cilantro, grilled sourdough	Bavarian Pretzel Sticks (V) 17 Oven-baked, sea salt, honey mustard, garlic aioli
Vegetable Quesadilla 17 Caramelized onions, roasted peppers, sautéed mushrooms, pico de gallo, scallions, cheddar-jack cheese, sour cream <i>add guacamole +4 add chicken +8 add shrimp +12</i>	Chicken Wings 18 Citrus brine, scallions, carrot and celery sticks, Hawthorne's buttermilk ranch <i>choice of plain, classic buffalo, chipotle bbq dry rub</i>
	Twin Lobster Sliders 28 Two petite chilled New England lobster rolls, harissa aioli, house potato chips

Moroccan Mezze Platter (serves 2-4) 26

Introducing Executive Chef Azeddine's vibrant Moroccan mezze – a shared feast inspired by the tradition of bringing people together.

House-made hummus, roasted eggplant, labneh with za'atar and lemon, marinated mixed olives, roasted carrots, sliced cucumbers, grilled pita

Salads, Soups & Sides

Strawberry & Fennel Salad (GF, V) 18 Green leaf lettuce, candied almonds, feta, fresh mint, honey-white balsamic	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>
Fried Orange Chicken Salad 22 Rocket arugula, mandarin orange, scallions, English cucumber, red pepper, shaved carrot, candied pecans, sesame seed, citrus vinaigrette <i>enjoy this as a wrap with choice of side 25</i>	Seasonal Soup Chef's ever-changing recipe <i>cup 8 bowl 10</i>
Roasted Beet Salad (GF, V) 16 Red and golden beets, goat cheese mousse, crushed pistachio, raspberry gastrique	

Add to any salad:

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

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	Warm dinner 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

Chef's Burger* 8oz prime beef, creamy brie, caramelized onion, fried egg, arugula, garlic aioli	25	Turkey BLT Applewood smoked bacon, garlic dijonnaise, greenleaf lettuce, sliced tomato, toasted sourdough	19
The 1925 Burger* 8oz prime beef, American cheese, lettuce, sliced tomato, red onion, pickle chips	22	Gourmet Grilled Cheese (V) Sharp cheddar, sundried tomato, roasted garlic-dijon mustard, sourdough add chicken +6	17
Fried Haddock Shredded lettuce, tomato, pickled red onion, tartar sauce, grilled brioche bun	24	Grilled Chicken Sandwich Roasted mushroom and red pepper, fresh pesto, warm focaccia	20

Entrées

Steak Frites 8oz hanger steak, parmesan truffle fries, chimichurri <i>make it surf and turf: add grilled shrimp +12</i>	42	Blackberry-Braised Short Rib (GF) Slow-roasted, parsnip puree, salted pistachio	38
Chicken Two Ways (GF) Herb-roasted half chicken, sweet pea puree, roasted fingerling potato, chicken jus	36	Shrimp Scampi Garlic spinach, white wine, lemon butter, marinated tomato, spaghetti, garlic bread	40
Pan-Seared Salmon Roasted red pepper coulis, fregola salad	38	Coconut-Curry Bowl ~ THE FAVORITE (GF, VV) Coconut rice, curry sauce, sautéed vegetables add chicken 8 shrimp 12 salmon* 14 tofu 10	20
Baked Haddock Sherry butter Ritz crumb, classic beurre blanc, mashed potato, sauteed garlic spinach	36	Fire-Roasted Vegetables (V, GF) Mushroom, carrot, broccolini, whipped labneh, dukkah, EVOO, sea salt, fresh mint, charred lemon	22

~ ask about gluten-free pasta and bread 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.

~ kids menu available for children on request ~

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