

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

Classic Nachos (GF) 22
Seasoned ground beef, pico de gallo, scallions, jalapeno, sour cream, cheddar-jack cheese
add guacamole +4

Thai Curry Mussels 18
Red curry, coconut, cherry tomato, cilantro, grilled sourdough

Roasted Beets (GF, V) 16
Red and golden beets, goat cheese mousse, crushed pistachio, raspberry gastrique

Vegetable Quesadilla 17
Caramelized onions, roasted peppers, sautéed mushrooms, pico de gallo, scallions, cheddar-jack cheese, sour cream
add guacamole 4 | chicken 8 | shrimp 12

Sauteed Mushroom & Asparagus (V) 14
Panko-fried egg, arugula, goat cheese, truffle-herb vinaigrette, cracked pepper, shaved parmesan

Grilled Peach & Burrata (V) 18
Honey-grilled, basil oil, balsamic glaze, focaccia

Bavarian Pretzel Sticks (V) 17
Oven-baked, sea salt, honey mustard, garlic aioli

Chicken Wings 18
Citrus brine, scallions, carrot and celery sticks, Hawthorne's buttermilk ranch
choice of plain, classic buffalo, spicy chipotle rub, Chef Rayon's Jamaican jerk

Twin Lobster Sliders 28
Two petite chilled New England lobster rolls, roasted garlic butter-toasted brioche, harissa aioli, crisp lettuce, 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, sliced cucumbers, marinated mixed olives, roasted heirloom carrots, grilled pita

Soups

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

Baskets & Side Salads

Classic French fries 10

Parmesan truffle fries 12

Sweet potato fries 12

Beer-battered onion rings 12

Parmesan truffle chips 10

House-made potato chips 8

Caesar or garden salad 8

Warm dinner rolls 2

*~ ask about gluten-free pasta and bread options ~
Vegan patties and seared tofu are available to replace protein.*

Salads

Strawberry & Fennel Salad (GF, V) 18
Green leaf lettuce, candied pecans, feta,
fresh mint, honey-white balsamic

Fried Orange Chicken Salad 22
Arugula, mandarin orange, scallions,
English cucumber, red pepper, shaved carrot,
candied pecans, sesame seeds, citrus vinaigrette

Add to any salad:

grilled or blackened

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

enjoy any salad as a wrap with choice of side 25

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* 25
8oz prime beef, creamy brie, caramelized onion,
arugula, fried egg, garlic aioli

The 1925 Burger* 22
8oz prime beef, American cheese, lettuce,
sliced tomato, red onion, pickle chips

Fried Haddock 24
Shredded lettuce, tomato, pickled red onion,
tartar sauce, grilled brioche bun

Turkey BLT 19
Applewood smoked bacon, garlic dijonnaise,
green leaf lettuce, sliced tomato, toasted sourdough

Grilled Chicken Sandwich 20
Roasted red pepper and mushroom, fresh pesto,
balsamic glaze, warm ciabatta

Gourmet Grilled Cheese (V) 17
Sharp cheddar, sundried tomato,
dijon mustard, roasted garlic buttered sourdough
add chicken +6

Entrées

Steak Frites 42
8oz hanger steak, parmesan truffle fries, chimichurri
make it surf and turf: add grilled shrimp +12

Herb & Lemon-Roasted Chicken (GF) 36
Statler breast, chicken jus, mashed potato,
roasted broccolini

Fire-Roasted Vegetables (V, GF) 22
Chef's fresh pick, whipped labneh, dukkah,
EVOO, sea salt, fresh mint, charred lemon

Shrimp Scampi 40
Garlic spinach, white wine, lemon butter,
marinated tomato, spaghetti, garlic bread

Blackberry-Braised Short Rib (GF) 38
Slow-roasted, parsnip puree, charred broccolini,
salted pistachio

Pan-Seared Salmon* (GF) 38
Sweet pea puree, summer succotash, lemon

Coconut-Curry Bowl 20
THE FAVORITE (GF, VV)
Coconut rice, curry sauce, sautéed vegetables
add chicken 8 | shrimp 12 | salmon* 14 | tofu 10

Baked Haddock 36
Sherry butter Ritz crumb, classic beurre blanc,
mashed potato, sautéed garlic spinach

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