

DINNER

MONDAY AND TUESDAY 5 PM to 9 PM
WEDNESDAY THRU SATURDAY 5 PM to 10 PM



DAIRY

Chimay Grand Cru

Belgium

Cow

\$6

A semi-hard trappist style pressed cheese made from pasteurized cow's milk. Aged only six weeks, it is actually quite pungent and deliciously creamy

Nature Valley Goat Cheddar

Wisconsin

Goat

\$4

Sharp cheddar made from goat's milk. A nice white color, it offers a beautifully smooth and creamy texture and taste

Scharfe Maxx

Switzerland

Raw Cow

\$6

Aged just under 1 year, this Alpine style Swiss is a firm but very powerful cheese. It is brined and herbed washed creating a sweet but funky cheese.

Bruder Basil

Germany

Cow

\$5

A semi-soft cheese with a natural rind that is mahogany in color. It is smooth, firm and yellow with very small holes. The cheese is actually smoked which lends to its distinct flavor

Kasseri Mevgal

Greece

Sheep

\$6

Hard with a light yellow color, and has a slightly sweet and nutty taste. It's slightly moist texture gives way to a full bodied flavor with a pleasant sharpness

Dairy Accompaniments and Condiments (a la carte)

Organic Rosemary Honey	\$1
Homemade Grainy Mustard (Spicy)	\$1
Kalamata Olive Tapenade	\$1
Prosciutto Di Parma	\$3
Soppressata (hot)	\$2.5

JUST THE BEGINNING...

Hand Cut Fries \$5

Our hand cut shoestring potatoes fried crisp in soybean oil served with our homemade poblano pepper aioli

Soup of the Evening \$7

Ask your server about our homemade special soup of the evening

Caesar Salad \$8

Romaine, shaved parmigiano reggiano, plum tomatoes, anchovies, croutons, homemade caesar dressing

Add: Chicken or Quorn Chicken \$3 Shrimp \$4 Salmon \$5

Spinach & Dried Cranberry Salad \$11

Spinach, dried cranberries, red onion, avocado, goat cheese, cranberry balsamic vinaigrette

Add: Chicken or Quorn Chicken \$3 Shrimp \$4 Salmon \$5

Arugula and Pear Salad \$11

Arugula, red onion, asian pear, brandy roasted walnuts, blue cheese crumble, basil citrus vinaigrette

Add: Chicken or Quorn Chicken \$3 Shrimp \$4 Salmon \$5

Chicken Spring Rolls \$8

Served with a sweet ginger soy sauce

Wings Two Ways... \$9

*Choose from: Crispy fried jumbo whole wings tossed in a garlic hot sauce **OR** sweet and spicy barbecue sauce served with homemade blue cheese and cucumber slices*

Mediterranean Plate \$12

Homemade hummus, falafel, white bean salad, kalamata olive tapenade, feta, served with warm flatbread

Mussels Two Ways... \$10

*Choose from: Green curry, coconut milk, sweet and white potatoes, shallots, cilantro **OR** Garlic, lemon, herbs, white wine, sundried tomatoes, spinach*

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BURGERS AND SUCH

Burger \$10

*Seared Angus beef piled on top of an artisan brioche bun with three year aged gouda, lettuce, tomato, red onion. Served with hand cut shoestring potatoes. *Our burgers are made to order and take a minimum of 15 minutes to prepare**

The Hawthornes Burger \$13

*Seared Angus beef piled on top of an artisan brioche bun with crumbled blue cheese, over easy egg, avocado and chipotle aioli. Served with hand cut shoestring potatoes. *Our burgers are made to order and take a minimum of 15 minutes to prepare**

Portabella Burger \$11

Portabella, roasted red pepper, arugula, sautéed red onion, sharp provolone nestled inside an artisan brioche bun with pesto mayonnaise remoulade. Served with mixed greens

Crab Cake \$13

*Homemade crab cake (absolutely no filler) piled on top of an artisan brioche bun with lettuce, tomato, red onion, chipotle aioli. Served with hand cut shoestring potatoes. *Our crab cakes are made to order and take a minimum of 15 minutes to prepare**

Open Faced Falafel Sandwich \$12

Oven warmed pita topped with homemade hummus, falafel, lettuce, tomato, red onion, cucumber and feta, served with homemade tahini dressing and hand cut shoestring potatoes

(Substitute fries for mixed greens and vice versa to any item above add \$1.50)

MAIN

Baja Tacos \$11

Corn tortillas filled with fresh tilapia, pico de gallo, pobalno peppers, cabbage, carrot, cilantro, lime

Short Rib Tacos \$13

Flour tortillas filled with slowly braised beef, lettuce, onion and sharp Italian cheddar topped with tomato avocado salsa, cilantro sour cream and ranchero sauce

Rittenhouse Enchiladas \$14

Flour tortillas stuffed with your choice of crispy corn meal crusted chicken or salmon, aged cheddar, tomato avocado salsa, black bean salad

Winter Stew \$15

Super slow cooked boneless braised beef short ribs in a hearty goulash broth with vegetables. Topped with garlic mashed potatoes and sweet carrot straws

Maple Glazed Salmon \$15

Pan seared salmon drizzled in a maple glaze, bourbon and walnut smashed sweet potatoes, brussel sprouts and caramelized onions

The Meaty Latke \$16

We braise and slow cook our boneless beef short ribs for hours then pile them on top of a homemade potato pancake, dress it with a beautiful Griffin Creek Merlot reduction accompanied with garlic and lemon seared asparagus

The French Quarter \$16

Our own rendition of the classic dish, chicken cordon bleu...Hawthornes style. Baked chicken breast pounded very thin, rolled with oven roasted honey ham, aged cheddar and spinach. Served with homemade buttermilk macaroni and cheese, biscuit and country gravy

****Ask your server about our homemade amazing sweets for an after dinner treat****

*Sorry but we cannot split checks, however we allow multiple forms of payment for one check, so long as you figure out your own split amount prior to paying at register; \$15 CC minimum, Visa, Mastercard Only - 18% gratuity added to ALL parties of five or more
Thank you so much!!!*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness