

# HAWTHORN BAR MENU

## AVOCADO TOAST 9 (VE)

Scallions, jalapeño, almonds, red onion

\*add grilled shrimp 6

## CRISPY CAULIFLOWER 10 (V)

Parsley, chive, garlic,  
buttermilk dressing

## FROM THE GARDEN FLATBREAD 12 (V)

Broccolini, roasted mushrooms,  
tomato, pesto, goat cheese

## SPINACH & ARTICHOKE DIP 13 (V)

Boursin, feta, pita chips

## SHORT RIB FLATBREAD 14

Grilled onion, avocado,  
roasted garlic, gruyère

## \*HAWTHORN BURGER 15

Aged cheddar, butter pickle, lettuce,  
tomato, brioche bun

## \*SHRIMP COCKTAIL 18 (GF)

Charred tomato cocktail sauce,  
fresh horseradish

## ARTISANAL CHEESE PLATE 18 (V)

Chef's selection of cheeses, candied walnuts,  
apricot purée, crostini

## \*DAILY OYSTERS SELECTION M.P. (GF)

Mezcal mignonette,  
half or full dozen

(GF) Gluten Free; (V) Vegetarian; (VE) Vegan

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions