



TUESDAY-
FRIDAY

HAWTHORN LUNCH

11:00 AM
2:00 PM

REFRESHMENTS

SAN PELLEGRINO, <i>natural mineral water</i>	5	OLIPOP, <i>sparkling tonic</i>	6	YOUR KICK IN A CAN, <i>natural energy</i>	6
SAN PELLEGRINO, <i>blood orange</i>	5	<i>grape</i>		<i>strawberry lemonade</i>	
ACQUA PANNA WATER	5	<i>orange squeeze</i>		MARTINELLI'S, <i>sparkling apple juice</i>	6
		VOSS, <i>sparkling water</i>	6		
		<i>strawberry ginger</i>			

STARTERS

WAGYU MEATBALLS	14	SOUTHWEST EGG ROLLS	15	TEMPURA ASPARAGUS & PORTOBELLA FRIES	12
<i>Cheddar Mashed Potatoes / Tomato Chili Jam</i>		<i>Wagyu Beef / Grilled Corn / Jalapeno Ranch</i>		<i>Truffle Lemon Aioli / Shaved Parmesan</i>	
OYSTER	3 EA	EDAMAME	9	SHRIMP COCKTAIL (4)	16
<i>Rotating Mignonette / Fresh Lemon</i>		<i>Fried Garlic / Chili Oil / Cilantro</i>		<i>Cocktail Sauce / Grilled Lemon</i>	
HUMMUS BOARD	8	SPINACH ARTICHOKE DIP	11	DEVILED EGGS	6
<i>Pecan Hummus, Tomatoes, Pita Bread</i>		<i>Pepper Jack / Bread Crumb / Tortilla Chips</i>		<i>Candied Bacon / Fresh Dill</i>	

SALADS

GRILLED AVOCADO CAESAR	13	CHOPPED MEDITERRANEAN	14
<i>Roasted Corn / Sweet Onions / Tomatoes / Pepitas / Ancho Caesar Dressing</i>		<i>Olives / Artichoke Hearts / Cherry Tomatoes / Feta Vinaigrette</i>	
TEXAS PEACH & PLUM SALAD	14	COBB SALAD	15
<i>Arugula / Marcona Almonds / Amaretto Honey Vinaigrette</i>		<i>Bacon / Chicken / Pepper Jack / Tomatoes / Egg / Jalapeno Ranch</i>	
SEARED SESAME TUNA & SOBA	21	ADD PROTEIN:	
<i>Soba Noodles / Toasted Sesame / Ginger Vinaigrette</i>		<i>Chicken +10</i>	
		<i>Steak +14</i>	
		<i>Grilled Salmon +15</i>	

SOUPS

MAINE LOBSTER BISQUE	8 CUP 14 BOWL
<i>Sherry / Smoked Cream</i>	
LOUISIANA GUMBO	9 CUP 15 BOWL
<i>Rice / Sausage / Chicken / Shrimp / Crab / Okra</i>	

SUSHI

SPICY TUNA ROLL	14	RAINBOW ROLL	16
<i>Ahi Tuna / Cucumber / Toasted White Sesame</i>		<i>Tuna / Salmon / Yellow Tail / Halibut/ Shrimp Crab Mix</i>	
POKE BOWL	21	HAWTHORN BERRY ROLL	34
<i>Sushi Rice / Salmon / Tuna / Seaweed/ Salad / Cucumber / Poke Sauce</i>		<i>Mizusako Beef / Tempura Lobster/ Grated Egg / Shallot / Caviar</i>	
SHRIMP TEMPURA ROLL	13	CALIFORNIA ROLL	12
<i>Fresh Tempura / Cucumber / Eel Sauce</i>		<i>Crab Mix / Avocado / Cucumber</i>	
D TOWN ROLL	18		
<i>Shrimp Tempura / Spicy Tuna / Cream Cheese / Eel Sauce / Yuzu Ponzu</i>			

BENTO BOX

edamame / steamed rice / miso dressing salad

2 PIECE NIGIRI	16
CALIFORNIA ROLL	15
CHICKEN TERIYAKI	15

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PANINI'S

ITALIAN 13
cappicola / finocciona / mozzarella / tomato jam /

HAM & JAM 13
procutta de parma / brie / seasonal jam / arugula

PIMENTO CHEESE 13
chipotle pimento / tomato / avocado / arugula

PIZZA

MARGHERITA 14
buffalo mozzarella / basil / tomato / olive oil / zaatar spice

WHITE TRUFFLE 21
white sauce / fig jam / arugula / truffle

ITALIAN 16
finnociona / pepperoni / capicola / mozzarella

HANDHELDS

LONESTAR BURGER 17
Texas Wagyu / Bacon / Pepper Jack Cheese / LTPO

MEDITERRANEAN WRAP 14
Grilled Chicken / Hummus / Baby Greens / Tzatziki Sauce / Olives / Feta

LOBSTER & SHRIMP ROLL 28
Maine Lobster / Poached Shrimp / Grilled Lemon

TURKEY, AVOCADO, SWISS 14
Sprouts / Green Goddess / Tomatoes / Pickles / Ancient Grain Whole Wheat

BEEF TACOS 16
Beef / Cabbage Slaw / Avocado / Roasted Corn / Jalapeno Ranch

GRILLED CHICKEN BLT 13
Maple Siracha / Bibb Lettuce / Bacon / Pickled Red Onions

ENTREES

STEAK FRITES 27
Butchers Cut / Arugula Salad

SOUTHERN FRIED CHICKEN 15
Honey Chipotle Glaze, Cabbage Slaw

GRILLED PORTOBELLO MUSHROOM 14

FISH AND CHIPS 18
Beer Battered Cod / Malt Vinegar Gastrique

CHERRY TOMATO BUCATINI 16
Bucatini / Cherry Tomatoes / Goat Cheese

Couscous / Labna / Almond / Mint

SIDES

SIDE SALAD 8

HOMESTYLE CUT FRENCH FRIES 6

TRUFFLE FRIES 10

MAC & CHEESE 10

BRUSSEL SPROUTS 9

DILL, CUCUMBER, TOMATO SALAD 9

GRILLED ASPARAGUS WITH LEMON 10

DESSERTS

CHOCOLATE LAVA CAKE 12
mexican vanilla ice cream / seasonal compote

WHIPPED FROMAGE BLANC 13
preserved berries / meringue / rose

YUZU TART 12
strawberry mint compote

BRIOCHE DONUTS 13
cinnamon sugar / dulce de leche / guava jam

CARROT CAKE CHEESECAKE 14

Please notify your server of any allergies, we are more than happy to accommodate.

CONSUMING RAW OR UNDERCOOKED MEATS OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.