# LATE NIGHT FOOD



## SHARING and SMALL PLATES

There is a charge of .75 cents for extra specialty sauces

#### **SCOTCH EGG**

Soft-boiled egg wrapped in house made sausage and fried. Served with dressed greens and mustard crema. **10** 

#### SPINACH ARTICHOKE DIP

House made spinach and artichoke dip, roasted red pepper tapenade, roasted red pepper tapenade, parmesan bread crumb, Hawthorn sourdough. 12

#### FRENCH FRIES

Seasoned fries. **7**For a shareable option, loaded fries with Cheddar, bacon, green onions, creme fraiche. **14** 

#### **FRIED PICKLES**

Buttermilk breaded pickles, fried and tossed in blackened spice seasoning, served with a sriracha ranch dipping sauce. **7** 

#### THE O.G. CHICKEN SANDWICH

Buttermilk-brined chicken breast, Frank's Red Hot aioli, coriander-crusted pickled green tomato, kale slaw, Hawthorn ciabatta. Choice of dressed greens or fries. **19** 

#### **BUFFALO CAULIFLOWER**

Buttermilk breaded cauliflower, fried and tossed in a house made Buffalo sauce, served with a ranch dipping sauce **8** 

#### **CHICKEN WINGS**

6 fried, crispy chicken wings, served with a ranch dipping sauce 10
Optional sauces (2): general tso, buffalo, lemon pepper butter, garlic Parmesan

#### **SMASH BURGER**

Single patty of ground chuck, American cheese, house pickles, dijonaisse, applewood bacon, Hawthorn Bakery brioche bun. Choice of dressed greens or fries. 12

#### FRENCH ONION SOUP

Caramelized onions, vegetable stock, sherry, Gruyere cheese, Hawthorn sourdough . **9** 

# ROUND OF BEERS FOR THE KITCHEN 10

### **DESSERT**

#### **SKILLET COOKIE**

Warm chocolate cookie with chocolate chips and orange zest, vanilla ice cream, chocolate ganache. **10** 

### **BASQUE CHEESECAKE**

Caramelized cheesecake, blackberry glaze, marinated basil. **10** 

# SEASONAL BREAD PUDDING

11

# LATE NIGHT HAPPY HOUR

Available after 11pm

\$5 WELL SPIRITS \$3 HIGH LIFE & PBR \$4 COORS BANQUET \$5 SANGRIA \$1 OFF DRAFT BEER