

 SALADS

V LITTLE GEM WEDGE

Grapes / Blue Cheese / Celery Leaves
Walnut Tahini / Cider Vinaigrette 12

V GF SHAVED SPRING ASPARAGUS

Asparagus / Chick Peas / Arugula / Feta
Quinoa Tabbouleh / Lemon Vinaigrette 12

CAESAR

Hearts of Romaine / Focaccia Croutons
Romano Cheese / Caesar Dressing 9

V GF SIMPLE GREENS

Spring Lettuce / Cherry Tomatoes / Cucumber
Shaved Asparagus / Breakfast Radish
House Vinaigrette 8

Add Chicken, Shrimp or Salmon to any salad 8

 THE BUTCHER'S
BURGER

WHEN A BURGER TASTED LIKE A BURGER!

We grind our beef daily from a proprietary
mix of Sirloin, Chuck & Short Rib

Choice of Burger:

Butcher's Grind / Turkey
GF V Plant Based

Choice of: Natural Cut or Sweet Potato Fries
Fresh Fruit / Dill Potato Salad
Horseradish Spiked Coleslaw

THE STEAKHOUSE

Cracked Pepper / Crisp Bacon
Caramelized Onions / Gruyère
Iceberg Lettuce / Thousand Island Dressing 18

TRUFFLE BUFFALO

Grilled Portabella Mushroom / Blue Cheese Mousse
Iceberg Lettuce / Truffle Buffalo Sauce 17

JUST A CHEESEBURGER

Choice of cheese: American
Cheddar / Blue Cheese / Brie
Provolone / Painted Goat Cheese 15

SIMPLY DONE

Great Burger on a bun, nothing else 15

Gluten Free Bun Available



DESSERT MENU

 START HERE

SHRIMP SCAMPI

Charred Lemon / Parsley / Garlic
Sourdough Crostini 16

V CRISPY FALAFEL

Cucumber / Pea Tendrils / Feta
Creole Tzatziki 12

FRITTO MISTO DI MARE

Calamari / Shrimp / Lemon / Kimchi Aioli 15

V EDAMAME DUMPLINGS

Mushroom Mirin Broth / Shaved Scallions 11

DIFFERENT SOUP DAILY

Ask your server what's different today 6

V KUNG PAO BRUSSELS SPROUTS

Roasted Peanuts / Scallions / Sesame Seeds
Cilantro Leaves / Red Pepper Flakes 11

HAWKEYE CLASSIC FRENCH ONION SOUP

Gruyère / Crouton 8

 THIS 'N THAT

V ROASTED VEGETABLE TART

Asparagus / Artichoke / Peas / Green Onion
Goat Cheese / Frisee & Shaved Carrot Salad 14

GRILLED CHEESE & DAILY SOUP

Spurbeck's Sharp Cheddar / Crisp Bacon
Sliced Tomato / Country White 12
with French Onion Soup 2

*** PRIME RIB SANDWICH**

Smoked Bleu Cheese Fondue / Caramelized Onions
Roasted Mushrooms / Toasted Ciabatta Roll 15

*** CUBAN SANDWICH**

House-Made Bread / Pork Loin / Ham
Dill Pickle / Swiss Cheese / Pickled Mustard 14

V VEGETARIAN SOBA BOWL

Bean Sprouts / Marinated Mushrooms / Spinach
Kimchi / Dashi / Scallions 18

NEW ENGLAND FISH AND CHIPS

Cornmeal Crusted / Crispy Potato Wedges
Horseradish Slaw / Remoulade 18

*Choice of Side :

Soft Boiled Egg or Spiced Tempeh Crumble

MEATLOAF "BUTCHER'S STYLE"

Butcher's Grind Beef and House-made Italian Sausage
Mashed Potatoes / Spinach / Roasted Garlic Herb Jus 19

OPEN FACE CRAB CAKE SANDWICH

Charred Sourdough Bread / Bib Lettuce
Heirloom Tomato / Creole Tzatziki 18

LOCAL FRIED CHICKEN

Chicory Creek Farms Chicken / Mashed Potatoes
Green Beans / Pan Gravy 24

*Choice of: Natural Cut or Sweet Potato Fries

Fresh Fruit / Dill Potato Salad / Horseradish Spiked Coleslaw

 STONE FIRED
THIN CRUST
12" PIZZAS

Gluten Free Crust Available

V WILD MUSHROOM

Oven Cured Peppers / Pesto Mascarpone 15

V MARGHERITA

Mozzarella / House Sauce / Basil 14

LITTLE ITALY

House-made Italian Sausage/ Broccoli
Roasted Vidalia Onions /Sharp Provolone 15

PROSCIUTTO AND PEA

Lemon Mint Bechamel / Asparagus / Artichoke
Mozzarella / Pomegranate Molasses 16

V VEGETARIAN | **GF** GLUTEN FREE

Many of our selections can be prepared as gluten free. Please ask your server. Please alert your server of any special requirements or food allergies. Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of food borne illnesses. The 8% New York sales tax and server gratuity are not included in our prices.

— AVAILABLE AFTER 4 PM —



SPECIALTIES

GF NY STRIP 10 OZ

Confit Cipollini Onion / Herb Roasted
Fingerling Potatoes / Chimichurri 29

GF SLOW ROASTED PRIME RIB

Salt Jacket Potato
Grilled Asparagus / Au Jus 27

ROSEMARY MARINATED GRILLED LAMB T-BONES

Parmesan Risotto / Charred Carrots
Sundried Cherry Sauce 29

— CREATE YOUR OWN —

Please select one item from each category to create your entrée.

UNDER THE SEA

Pan Seared Salmon 26
Crab Cakes 24
Citrus Marinated Swordfish 28

FROM THE SOIL

Mashed Potato
Herb Roasted Fingerling Potatoes
Parmesan Risotto

GROWN IN THE SUN

Broccolini
Grilled Asparagus
Charred Carrots

FLAVORINGS

Quinoa Tabbouleh
Lemon Butter
Chimichurri

OUR PARTNERS

The Hawkeye Grill is pleased to partner with the following local farmers and ingredients:

Painted Goat Farm: Garrattsville, NY

Goats Milk Products from Yogurt to Caramel

Spurbeck's: Cooperstown, NY

Great Aged Sharp Cheddar

Three Village Cheese: Poland, NY

Cascadita / Tomme / Havarti

R&G Cheese: Troy, NY

Pollenbert / Ricotta

Mulligan Creek Acres: Sprakers, NY

Turkey "The 25 Mile Bird" / Berkshires Heritage Pigs

Chicory Creek Farms: Mt. Vision, NY

Free Range Chickens / Heirloom Carrots & Tomatoes
Kabocha Squash / Variety of Lettuce

As you would expect, the products from our local farming partners are seasonal and may vary throughout the year.



SEASONAL COCKTAILS

APICULTURIST

Fenimore Gin / Grey Goose L' Orange
Lillet Rose / Fermented Ginger Honey
Peychaud Bitters / Lemon 15

SAOCO

Caribbean White Rum / Coconut Water
Fresh Lime Juice 11

ZANTINO

Sweet Vermouth / Limoncello
Campari / Soda Water 13

SPRING TRAINING

Glimmerglass Vodka
Fresh Lemon Juice / Creme De Cassis
Chambord / Champagne 10

PALOMOJITO

Tequila / Cilantro Syrup / Fresh Grapefruit
Club Soda / Lemonade 12



NY DRAFT BEERS

RED SHED JESSICA'S RED ALE

American Red Ale / Citrus Hops / Caramel Malts
Spicy Rye / Balanced Finish 9

OMMEGANG NEON RAINBOW IPA

Hazy IPA / Ample Bitterness / Notes of Tropical and Citrus Fruit 9

COOPERSTOWN BREWERY "ALL AMERICAN LAGER"

Hints Of Sweet Grain / Lightly Malty / Crisp & Clean 8.5

SLOOP JUICE BOMB IPA

NEIPA / Lightly Hopped / Bold & Bright 9

BROOKLYN SUMMER ALE

English Style Pale Ale / Straw Color
Citrus Notes / Light Malty Finish 7.5

GOOD NATURE BLONDE ALE

Medium Body / Slightly Malty / Crisp Finish 8