


GREENS

GF V MOROCCAN
SWEET POTATO BUDDHA BOWL
Shaved Brussel Sprouts, Red Cress & Kale
Quinoa / Chickpeas / Avocado
Smokey Tahini Dressing **14**

GF V THAI NOODLE
Kimchi Cucumber / Rice Noodles / Thai Basil Cilantro
/ Chili Lime Vinaigrette / Roasted Peanuts **14**

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

GF V SIMPLE GREENS
Spring Lettuce / Cherry Tomatoes / Cucumber
Shaved Asparagus / Breakfast Radish / Red Onion
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 / Herb Potato and Cauliflower Salad
Horseradish Spiked Coleslaw

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

COWBOY
Smoked Cheddar / BBQ Sauce / Pickles
Crispy Hay Straw Onions / Jalapeño Bun **17**

JUST A CHEESEBURGER
Choice of cheese: American
Cheddar / Blue Cheese / Brie
Provolone / Painted Goat Cheese **16**

SIMPLY DONE
Great Burger on a bun, nothing else **15**

Gluten Free Bun Available

DESSERT MENU




START HERE

GF V SHRIMP TOSTADA
Cucumber / Tomatoes / Jalapenos
Cilantro / Avocado / Corn Tortilla **15**

V ROASTED CARROT HUMMUS
Sumac / Tahini / Garlic
Chickpeas / Pita Bread **12**

V GOAT CHEESE BRULEE
Rosemary / Chives / Sourdough Ale Bread **12**

HAWKEYE CLASSIC
FRENCH ONION SOUP
Gruyere / Crouton **8**

V EDAMAME DUMPLINGS
Mushroom Mirin Broth
Shaved Scallions **12**

GF V CRISPY HEIRLOOM CAULIFLOWER
Tandoori Yogurt **13**

DIFFERENT SOUP DAILY
Ask your server what's different today **6**


THIS 'N THAT

THE LOCAL
Fried Chicken / Braised Greens
Smoked Cheddar Grits **24**

NEW ENGLAND FISH & CHIPS
Cornmeal Crusted / Crispy Potato Wedges
Horseradish Slaw / Tartar Sauce **18**

PRIME RIB PANINI
Shaved Prime Rib / Gruyere
Horseradish Spiked Onions / Focaccia **17**

MEATLOAF "BUTCHER'S STYLE"
Butcher's Grind Beef and House-made Italian
Sausage / Mashed Potatoes / Spinach
Roasted Garlic Herb Jus **21**

GRILLED CHEESE & DAILY SOUP
Spurbeck's Sharp Cheddar / Crisp Bacon
Sliced Tomato / Rustic White **12**
with French Onion Soup **2**

V ROASTED VEGETABLE TART
Charred Asparagus / Artichoke / Peas
Lemon Ricotta / Frisee & Pea Tendril Salad **14**

V CHARRED CAULIFLOWER STEAK
Beluga Lentil Risotto
Roasted Carrots Hummus / Tikka Masala **19**

*Choice of: Natural Cut or Sweet Potato Fries
Fresh Fruit / Herb Potato and Cauliflower Salad / Horseradish Spiked Coleslaw


STONE FIRED
THIN CRUST
12" PIZZAS

Gluten Free Crust Available

V MUSHROOM
Peas / Mozzarella / Truffle Oil **15**

V MARGHERITA
Fresh Mozzarella / House Sauce / Basil **14**

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

PROSCIUTTO
Anjou Pear / Cambozola Blue Cheese
Sugar Spice Walnuts **15**

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 5:00pm



SPECIALTIES

NY STRIP 10 OZ

Roasted Red Skin Potatoes / Broccolini
Confit Onions / Mojo Sauce **32**

GF SLOW ROASTED PRIME RIB

Salt Jacketed Potato
Grilled Asparagus / Au Jus **27**

LAMB SHANK

Slow Braised Lamb Shank / Spring Pea Risotto
Mint Gremolata
Fresno Peppers/ Natural Jus **32**

CHICKEN MILANESE

Arugula Salad / Parmesan / Tomatoes / Citrus Vinaigrette **26**

CREATE YOUR OWN

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

UNDER THE SEA

Pan Seared Salmon **28**
Grilled Citrus Swordfish **28**
Pan Seared Mahi **26**

FROM THE SOIL

Mashed Potato
Roasted Red Skin Potatoes
Spring Pea Risotto

GROWN IN THE SUN

Broccolini
Grilled Asparagus
Charred Carrots

FLAVORINGS

Tikka Masala
Roasted Poblano emulsion
Mojo Sauce

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

Mill Hollow Maple: New Lisbon, NY

Maple Syrup

Spurbeck's: Cooperstown, NY

Great Aged Sharp Cheddar

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

PEPPERMINT BARK OCCASION

Stoli Vanilla / Godiva White Chocolate
Peppermint Schnapps / Kahlua / Cream **11**

ANGRY UPSTATER

Beanball Bourbon
Habanero Infused Maple Syrup
Fresh Lime Juice / Ginger Beer **12**

PEARTINI

Absolute Pear Vodka / Spiced Syrup / Amaretto
Fresh Lemon Juice **12**

CHIN MUSIC

Fenimore Gin / Amaro CioCioaro / Campari
Raspberry Marmalade / Orange Marmalade **14**

POMEGRANATE PALOMA

Gold Tequila / Pomegrante Juice / Grapefruit Juice
Fresh Lime / Herbal Honey
Syrup / Soda Water **10**



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

NEIPA / Lightly Hopped / Bold & Bright **9**

BROOKLYN SUMMER

Pale Ale / Lightly Floral / Crisp Bitter **7.5**

GOOD NATURE BLONDE ALE

Light Drinker / Slightly Malty / Clean Finish **8**