

— SALADS —

V GF MOROCCAN

SWEET POTATO BUDDHA BOWL

Shaved Brussel Sprouts, Red Cress & Kale / Quinoa
Chick Peas / Avocado / Smokey Tahini Dressing 14

V GF SHAVED 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 / 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 / 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 16

SIMPLY DONE

Great Burger on a bun, nothing else 15

Gluten Free Bun Available



DESSERT MENU

— START HERE —

GF KUNG PAO SHRIMP

Crispy Tapioca / Scallions / Cilantro
Sesame Seeds 16

V ROASTED BEET & RED LENTIL HUMMUS

Shaved Heirloom Carrots / Zatar / Pita 13

V EDAMAME DUMPLINGS

Mushroom Mirin Broth / Shaved Scallions 11

GF FRITTO MISTO DI MARE

Calamari / Shrimp / Lemon / Kimchi Aioli 15

V GF CRISPY HEIRLOOM CAULIFLOWER

Mint Cilantro Yogurt 12

DIFFERENT SOUP DAILY

Ask your server what's different today 6

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

*** TURKEY OTESAGA**

Havarti Cheese / Granny Smith Apples
Honey Mustard / 7 Grain Bread 14

*** PRIME RIB SANDWICH**

Smoked Bleu Cheese Fondue / Caramelized Onions
Roasted Mushrooms / Toasted Ciabatta Roll 17

GRILLED CHEESE & DAILY SOUP

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

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

*** CHILLED LOBSTER ROLL "OTESAGA STYLE"**

Sesame Charcoal Bun / Cucumber / Bacon
Avocado / Bibb Lettuce 27

Mashed Potatoes / Spinach / Roasted Garlic Herb Jus 19

BABY BACK RIBS

Rubbed & Smoked / Guinness BBQ Glazed

Mexican Street Corn / Natural Cut Fries

Half Rack 20

*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

SUMMER CORN

Fresh Shucked Corn / Bacon / Mozzarella
Cotija Cheese / Salsa Verde 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.

< SEE BACK FOR OUR DINNER SELECTIONS AVAILABLE AFTER 4 PM >

— AVAILABLE AFTER 4 PM —



— SPECIALTIES —

GF NY STRIP 10 OZ

Confit Cipollini Onion
Herb Roasted Fingerling Potatoes
Asparagus / Chimichurri 32

GF SLOW ROASTED PRIME RIB

Salt Jacket Potato
Grilled Asparagus / Au Jus 30

GF MEXICAN ROASTED CHICKEN

Chorizo Rice / Avocado Puree
Roasted Corn Sauce / Fresno Chili 26

— CREATE YOUR OWN —

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

UNDER THE SEA

Pan Seared Salmon 26
Crab Cakes 26
Citrus Marinated Swordfish 28

FROM THE SOIL

Mashed Potato
Herb Roasted Fingerling Potatoes
Lime Scented Rice

GROWN IN THE SUN

Broccolini
Grilled Asparagus
Charred Carrots

FLAVORINGS

Quinoa Tabbouleh
Roasted Corn Sauce
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

HAWKEYE HURRICANE

Sam Smith Boatyard Rum / Silver Rum
Fresh Lime Juice / Pineapple / Orange
Mango Syrup & Grenadine 13

SAOCO

Caribbean White Rum / Coconut Water
Fresh Lime Juice 11

COOPER COLLINS

Fenimore Gin / Fresh Lemon Juice / Club Soda
Rhubarb Bitters 11

LEATHERSTOCKING SOUR

Beanball Bourbon / House-Made Sour Mix
Float of Grahams Fine Tawny Port 12

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