

THE HAWKEYE BAR & GRILL

LUNCH



GREENS

GF V LITTLE GEM

Honeycrisp Apple / Roast Sweet Potato
Cornichon / Sesame / Kimchi Vinaigrette **14**

WEDGE

House-Cured Bacon / Tomato / Shallot
Blue Cheese Dressing **14**

CAESAR

Hearts of Romaine / Focaccia Croutons
Pecorino Romano / Caesar Dressing **9**

GF V SIMPLE GREENS

Spring Lettuce / Cherry Tomatoes
Cucumber / Shaved Asparagus
Radish / Red Onion / House Vinaigrette **8**

Add Chicken, Shrimp, or Salmon to any Salad **8**



TO START

SHRIMP SCAMPI

Charred Lemon / Parsley / Garlic
Sourdough Crostini **18**

V ROASTED CARROT HUMMUS

Sumac / Carrot Top
Pumpkin Oil / Pita Bread **12**

V GOAT CHEESE BRULEE

Rosemary / Chive
Sourdough Ale Bread **12**

FRENCH ONION SOUP

Gruyère / Crouton **8**

V EDAMAME DUMPLINGS

Mushroom Mirin Broth
Shaved Scallion **13**

GF V KUNG PAO BRUSSELS SPROUTS

Roasted Peanut / Sesame
Cilantro / Red Pepper **13**

CRISPY RISOTTO

Carbonara & Mozzarella
Parmesan Creme **13**

CHARCUTERIE & CHEESE BOARD

Italian Cured Meats
Sharp Provolone
Goat Cheese **22**



THIS 'N THAT

THE BUTCHER'S 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

Gluten Free Bun Available

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

THE STEAKHOUSE

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

RACLETTE

Pickled Onion / Mushroom Fricassée
Horseradish Aioli **18**

JUST A CHEESEBURGER

Choice of Cheese:
American / Cheddar / Blue Cheese / Brie
Provolone / Painted Goat Cheese **17**

SIMPLY DONE

Great Burger on a bun, nothing else **16**

GF CHARCOAL GRILLED BEEF KEBABS

Petit Cucumber, Tomato & Herb Salad
Tahini **21**

GF V JAPANESE NOODLE BOWL

Miso Butternut Squash Broth
Roasted Brussels Sprouts
Maitake Mushrooms / Chili Garlic Oil **24**
Add Tofu **3**

GRILLED CHEESE & DAILY SOUP

Sharp Cheddar / Crisp Bacon / Tomato
Rustic White Bread **12**
With French Onion Soup **3**

NEW ENGLAND FISH & CHIPS

Cornmeal Crusted / Crispy Potato Wedges
Horseradish Slaw / Remoulade Sauce **18**

MEATLOAF "BUTCHERS STYLE"

Butcher's Grind Beef &
House-Made Italian Sausage
Mashed Potatoes / Spinach
Roasted Garlic Herb Au Jus **21**

PRIME RIB PANINI

Shaved Prime Rib / Gruyere
Horseradish Spiked Onion
Focaccia / Natural Cut Fries **18**



STONE FIRED THIN CRUST 12" PIZZAS

Gluten Free Crust Available

V MOROCCAN ROASTED VEGETABLE

Golden Raisin / Feta / Mint **18**

V MARGHERITA

Fresh Mozzarella
House Sauce / Basil **16**

LITTLE ITALY

House-Made Italian Sausage / Broccoli
Roast Vidalia Onion / Sharp Provolone **18**

PROSCIUTTO

Anjou Pear / Cambozola Blue
Sugar Spice Walnuts **18**

OUR PARTNERS



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.



— WINES BY THE GLASS —

WHITE

RIESLING

Carl Graff 'Kabinett', Mosel, Germany 2020 10|40

SAUVIGNON BLANC

Matthews, Napa Valley 2021 14|56

BORDEAUX BLANC

Clarendelle, France 2020 15|60
Sauvignon Blanc - Semillon, Muscadelle

PINOT GRIS

Lange Classique, Willamette Valley, Oregon 2021 14|56

CHARDONNAY

Pebble Lane, California 2020 9|36

CHARDONNAY

Bernier, Loire Valley, France 2020 12|48

CHARDONNAY

Au Bon Climat, Santa Barbara 2020 17|68

RED

PINOT NOIR

Walt 'La Brisa', Sonoma Coast 2019 16|64

TEMPRANILLO

Vizcarra 'Sena Del Oro', Ribera Del Duero, Spain 2020 16|4

DOLCETTO D'ALBA

Marchesi di Gresy, Piedmont, Italy 2020 14|56

MALBEC

Clos La Coutale, Cahors, France 2020 12|48

CABERNET

Pebble Lane, California 2020 9|36

CABERNET

Obsidian Ridge 'Estate', Red Hill Lake County 2019 19|76

RED BLEND

Ridge 'Three Valleys', Sonoma County 2019 17|68
Zinfandel - Petite Sirah, Carignane

ROSÉ & BUBBLES

ROSÉ

Liquid Geography, Bierzo, Spain 2020 10|40

CAVA

Ferriol, Spain NV 12|48



SEASONAL COCKTAILS

TOASTED HORCHATA

Bacardi Superior Silver Rum
Toasted Almond / Cinnamon
Vanilla / Rice / Heavy Cream 12

ANGRY UPSTATER

Beanball Bourbon
Habanero Maple Syrup
Lime Juice / Ginger Beer 13

SPICED PEARTINI

Absolut Pear / Spiced Syrup
Amaretto / Lemon Juice 14

CARAMEL APPLE BELLINI

Ferriol Cava
Butterscotch Schnapps
Apple Cider 12

CARDIFF GIANT

Tommy Rotter Bourbon Cask Gin
Herbal Butternut Shrub
Orleans Borbon Manzanilla Sherry 15



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 & Citrus Fruit 9

COOPERSTOWN BREWERY 'ALL AMERICAN LAGER'

Hints of Sweet Grain
Lightly Malty / Crisp & Clean 8.5

BROOKLYN WINTER IPA

Dark Fruit / Pine Aroma / Blood Orange 7.5

GOOD NATURE BROWN ALE

Roasted Coffee / Toffee / Cocoa Nib Bitter 8

SOUTHERN TIER OLD MAN WINTER ALE

Roasted Malt / Nutty / Bittersweet Cocoa 8