

—  —
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 BRUSSELS SPROUTS
& GRANNY SMITH APPLE**

Watercress / Celery Leaves
Buttermilk Dill Dressing 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

BLACK GARLIC BURGER

Arugula / Cheddar Tuile / Spicy Pepper Jam 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

—  —
START HERE —

GF SHRIMP SCAMPI

Charred Lemon / Parsley / Garlic
Sourdough Crostini 16

GF CRISPY BRUSSELS SPROUTS

Pancetta / Granny Smith Apple
Celery Leaves / Maple Bourbon Gastrique 13

DIFFERENT SOUP DAILY

Ask your server what's different today 6

**HAWKEYE CLASSIC
FRENCH ONION SOUP**

Gruyère / Crouton 8

V BEETS AND GOAT CHEESE ARANCINI

Smoked Almond Romesco Sauce 13

V EDAMAME DUMPLINGS

Mushroom Mirin Broth / Shaved Scallions 11

V GF CRISPY HEIRLOOM CAULIFLOWER

Tandoori Yogurt 12

V GRILLED HALLOUMI

Quinoa and Fava Bean Tabouleh
Pomegranate Molasses 13

—  —
THIS 'N THAT —

V ROASTED VEGETABLE TART

Sweet Potatoes / Roasted Apples / Turnips / Kale
Pumpkin and Goat Cheese Puree
Frisee & Radicchio Salad 14

*** TURKEY "RACHEL"**

Turkey Pastrami / Sauerkraut / Swiss Cheese
Russian Dressing / Marble Rye Bread 14

*** PRIME RIB SANDWICH**

Caramelized Onions / Roasted Mushrooms
Smoked Mozzarella / Focaccia Bread / Au Jus 18

NEW ENGLAND FISH AND CHIPS

Cornmeal Crusted / Crispy Potato Wedges
Horseradish Slaw / Remoulade 18

MEATLOAF "BUTCHER'S STYLE"

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

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
*Choice of Side :

Soft Boiled Egg or Spiced Tempeh Crumble

KOREAN BBQ PORK BELLY BOWL

Brown Jasmine Rice / Kimchi / Pickled Daikon
Scallions / Sesame Seeds 19

*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

FALL PIZZA

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 4 PM —



— SPECIALTIES —

GF NY STRIP 10 OZ

Smashed Fingerling Potatoes
Broccoli / Port Wine Reduction 32

GF SLOW ROASTED PRIME RIB

Salt Jacket Potato
Grilled Asparagus / Au Jus 30

DUCK TWO WAYS

Pan Seared Aged Duck Breast / Duck Confit Couscous
Heirloom Carrots / Apricot Gastrique 26

GF CAJUN ROASTED BREAST OF CHICKEN

Sweet Potato Puree / Brussel Sprouts / Pan Jus 24

— CREATE YOUR OWN —

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

UNDER THE SEA

Grilled Salmon 26
Crab Cakes 27
Pan Seared Halibut 30

FROM THE SOIL

Mashed Potato
Smashed Fingerling Potatoes
Lime Scented Rice

GROWN IN THE SUN

Broccoli
Grilled Asparagus
Charred Carrots

FLAVORINGS

Smoked Almond Romesco
Citrus Beurre Blanc
Apricot Gastrique

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

Mill Hollow Maple: New Lisbon, NY

Maple Syrup

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

PIE TIME

Pumpkin Cremosa / Baileys
Tia Maria / Spitball Whiskey 14

ANGRY UPSTATER

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

CAMPFIRE SOUR

Mezcal / London Dry Gin / Pineapple Juice
Fresh Lemon Juice 13

CHIN MUSIC

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

SALTED CARMEL APPLE BELLINI

Pleasant Valley New York Champagne
NY Cider / Butterscotch Schnapps 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

CIDER CREEK CRAN-MANGO CIDER

Saison Styled Cider / Balance of Sweet & Tropical Flavor
Lightly Carbonated 8

BROOKLYN SEASONAL

7.5

GOOD NATURE BROWN ALE

Hints of Roasted Coffee & Toffee / Medium Body
Lightly Hopped Finish 8