

SALADS

GF PARISIAN

Crispy Pancetta / Hard Boiled Egg / Lolla Rosa
Frisee / Dandelion Greens
Salt Roasted Golden Beets
Goat Cheese / Honey Vinaigrette 13

GF SPRING BEAN

Fava Beans / English Peas / Baby Watercress
Arugula / Pea Leaves / Fresh Herbs / Feta Cheese
Red Pepper Flakes / Lemon Vinaigrette 10

KOREAN BBQ STEAK

Marinated Steak / Watercress / Tuscan Kale
Bean Sprouts / Edamame / Pickled Vegetables
Sweet Chile Vinaigrette 14

V CAESAR

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

GF **V** SIMPLE GREENS

Spring Lettuce / Cherry Tomatoes / Cucumber
Shaved Asparagus / Breakfast Radish
House Vinaigrette 7

Add Chicken, Shrimp or Salmon to any salad 5

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** Sweet Potato & Black Bean

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 16

LAMB BURGER

Lamb Burger / Feta Cheese / Shaved Red Onion

Cumin Aioli / Ciabatta Roll 16

TEXAS

Short Rib Chili / Jalapeno / Avocado

Queso Fresco / Red Onion / Sour Cream 16

TRUFFLED MUSHROOM

Roasted Mushrooms / Brie / Arugula / Truffle Aioli 15

JUST A CHEESEBURGER

Choice of cheese: American

Cheddar / Blue Cheese / Brie

Provolone / Painted Goat Cheese 14

SIMPLY DONE

Great Burger on a bun, nothing else 13

Gluten Free Bun Available

DIFFERENT SOUP DAILY

Ask your server what's different today 5

SALT N' PEPPER CALAMARI

Cherry Peppers / Scallions / Lemon Aioli 10

NANA'S MEATBALLS

Garlic Knot Buns / Pesto / Fresh Mozzarella

Arugula Salad / Shaved Romano Cheese 10

BUTCHERS GRIND CHILI

Spurbeck's Sharp Cheddar / Scallion Crème

Mini Corn Muffins 8

V STACK O' RINGS

Buttermilk Herb Dipping Sauce 7

V FAVA BEAN HUMMUS

Pickled Peas / Bell Pepper / Date Syrup 9

V EDAMAME DUMPLINGS

Mushroom Mirin Broth / Shaved Scallions 9

GF SHORT RIB NACHOS

Avocado / Crème Fraiche / Pickled Jalapeno

Queso Fresco / Crispy Tortillas 12

HAWKEYE CLASSIC

FRENCH ONION SOUP

Gruyère / Crouton 7

THIS 'N THAT

V ROASTED VEGETABLE TART

Fontina Crust / Asparagus / Spring Onion / Artichoke

Honey Chive Goat Cheese

Peas / Fava Bean & Carrot Salad 12

ROAST BEEF PANINI*

Salt & Pepper Crusted / Raclette Cheese

Caramelized Onions / Roast Mushrooms

Rosemary Focaccia / Au Jus 13

CHICKEN PAILLARD

Frisee / Roast Tomato / Arugula / Lemon Segments

Shaved Romano / Lemon Basil

Vinaigrette / Crispy Potato Wedges 13

PASTRAMI REUBEN*

House Smoked / Sauerkraut / Swiss Cheese

Thousand Island / Caraway Sea Salt Rye Bun 12

ADULT GRILLED CHEESE & DAILY SOUP

Ask your server for today's creation or have the
classic White Bread and American Cheese 10
with French Onion Soup \$2

MEATLOAF "BUTCHER'S STYLE"

Butcher's Grind Beef and House-made Italian Sausage

Mashed Potatoes / Spinach

Roasted Garlic Herb Jus 18

BAJA FISH TACO*

Warm Tortillas / Crispy Battered White Fish

Shaved Cabbage / Avocado / Salsa Fresca

Chipotle Lime Crème 13

THE LOCAL

Chicory Creek Farms Crispy Fried Chicken

Local Mashed Potatoes / Braised Greens 21

NEW ENGLAND FISH & CHIPS

Natural Cut Fries / Coleslaw / Creole Remoulade 16

*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 GRILLED ARTICHOKE

Crushed Fava Beans / Lemon Basil Ricotta

Fresh Mozzarella / Black Olives / Shaved Radish 14

V SPINACH

Charred Onions / Roast Garlic / Stracciatella

Romano Cheese / Red Pepper Flakes 14

PEPPERONI

Pepperoni / House Sauce / Mozzarella 14

LITTLE ITALY

House-made Italian Sausage / Broccoli

Roasted Vidalia Onions / Sharp Provolone 14

WILD MUSHROOM AND MORTADELLA

Truffle Cream Sauce / Fontina / Tuscan Kale

Calabrian Pepper 14

V MARGHERITA

Mozzarella / House Sauce / Basil 13

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 PM —



SPECIALTIES

GF NY STRIP 10 OZ
Smashed Red Potatoes
Charred Broccoli / Wild Mushrooms
Port Wine Reduction 28

GF SLOW ROASTED PRIME RIB
Salt Jacket Potato
Grilled Asparagus / Au Jus 26

GF V CHANA MASALA
Garbanzo Beans / Tomato Coconut Curry
Garam Masala / Cilantro / Jasmine Rice 18

GF MOROCCAN CHICKEN
Lemon Marinated / Harissa
Yukon Gold Potato / Coriander
Heirloom Carrots / Lemon Pan Jus 26



FISH

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

GF FISH SELECTIONS 26
Pan Seared Salmon
Sesame Togarashi Crusted Mahi
Citrus Swordfish

GF SAUCE SELECTIONS
Basil Emulsion
Tomato Coconut Curry
Pineapple Salsa

GF ACCOMPANIMENTS
Potato Puree
Brown Jasmine Rice
Spring Vegetable & Quinoa Pilaf

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

Weaver's Family Farm: Morris, NY
Beef Steak Tomatoes / Kale / Buttercup Squash
Fingerling Potatoes

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

PINEAPPLE MOJITO
Malibu Coconut Rum / Fresh Pineapple and Mint
Lime / Ginger Beer 10

THE HARVEST
Exclusive Otesaga Black Button Bourbon
Blueberry Orange Sage Syrup / Cointreau 9

SPRING MELBA
Bulliet Bourbon
Peach Liqueur / Chambord 10

BLOOD ORANGE COSMO
Stoli Orange Vodka / Orange Juice
Blood Orange Syrup / Fresh Lime 10

PISCO SOUR
Peruvian Pisco / Lime / Angostura Bitters 9



NY DRAFT BEERS

RED SHED JESSICA'S RED ALE
American Red Ale / Citrus Hops / Caramel Malts
Spicy Rye / Balanced Finish 9

OMMEGANG NIRVANA IPA
Floral Nose / Balanced Hop Notes / Dry Finish 7.5

NORTHWAY BREWING CO. SUNRISE SESSION IPA
Unfiltered Session IPA / Dry Hopped / Juicy and Hazy 7.5

GOOD NATURE BLONDE ALE
Bold / Malty / Mild Crisp Finish 8

BROOKLYN UNFILTERED PILSNER
Smooth / Brisk / Hazy Yeasty 7.5

SOUTHERN TIER SWIPE LIGHT ALE
Amber Color / Citrus Notes / Clean Sweet Malt Finish 7.5

DRAFT SAMPLER

Experience Four of Our Seasonal Selections.
Please Ask Your Server What We are Pouring Today 8



AFTER DINNER DRINKS

HALF-MOON MARTINI
Godiva White & Dark Chocolate
Stoli Vanilla Vodka / Kahlua
Dark & White Chocolate Rim 15

KINGFISHER
Bushmills Irish Whiskey
Hot Coffee / Whipped Cream 8

PATHFINDER
Cognac / Grand Marnier
Crème de Cocoa
Hot Coffee / Whipped Cream 9

ESPRESSO MARTINI
Chilled Espresso
Stoli Vanilla Vodka / Kahlua 13