

SALADS

BABY ICEBERG WEDGE

Blistered Tomato / House Made Bacon
Blue Cheese Crouton
Roasted Tomato Vinaigrette **13**

GF V ROAST BUTTERNUT SQUASH

Fall Greens / Red Quinoa / Medjool Dates
Pistachios / Herb Tahini
Pomegranate Vinaigrette / Date Syrup **12**

GF AUTUMN CHICKEN SALAD

Grilled Chicken Breast / Frisee / Kale / Pear
Brussels Sprout Leaves / Apple / Cranberry / Walnuts
Goat Cheese Mousse / Maple Vinaigrette **14**

CAESAR

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

GF V SIMPLE GREENS

Petit Greens / Cherry Tomatoes / Cucumber
Shaved Brussels Sprouts / Breakfast Radish
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 Kale & Quinoa

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**

SALMON BURGER

Cajun Garlic Aioli / Crispy Capers
Arugula / Pickled Red Onion **16**

POTBELLY PORK

House Ground Pork Burger / Bacon / Swiss Cheese
Arugula / Raspberry Chipotle Jam **17**

BRUNCH BURGER

Spurbeck Cheddar / Bacon
Fried Egg / Arugula / Maple Aioli **17**

JUST A CHEESEBURGER

Choice of cheese: American
Cheddar / Blue Cheese / Brie
Provolone / Painted Goat Cheese **15**

SIMPLY DONE

Great Burger on a bun, nothing else **14**

Gluten Free Bun Available

DIFFERENT SOUP DAILY

Ask your server what's different today **6**

GF SALT N' PEPPER CALAMARI

Cherry Peppers / Scallions / Lemon Aioli **12**

V BUTTERNUT SQUASH HUMMUS

Toasted Pumpkin Seeds / Goat Cheese
Micro Greens / Cider Syrup **10**

BUTCHERS GRIND CHILI

Spurbeck's Sharp Cheddar / Scallion Crème
Mini Corn Muffins **9**

GF V KUNG PAO BRUSSELS SPROUTS

Roasted peanuts / Scallions / Sesame Seeds
Cilantro Leaves / Red Pepper Flakes **9**

V EDAMAME DUMPLINGS

Mushroom Mirin Broth / Shaved Scallions **11**

GF SMOKED & GRILLED WINGS

Habanero BBQ Sauce **13**

GF CRISPY NASHVILLE HOT SHRIMP

Smoked Cheddar Grits / Apple & Pear Salsa
Cranberry Syrup / Scallion **12**

**HAWKEYE CLASSIC
FRENCH ONION SOUP**

Gruyère / Crouton **8**

— THIS 'N THAT —

V ROASTED VEGETABLE TART

Sweet Potato / Brussels Sprouts / Kale / Frisee
Goat Cheese / Shaved Red Onion / Pear / Walnuts
Dried Cranberries / Maple Vinaigrette **14**

ROAST BEEF PANINI*

Salt & Pepper Crusted / Raclette Cheese
Caramelized Onions / Roast Mushrooms
Rosemary Focaccia / Au Jus **14**

MORTADELLA HOT DOG*

House made / Semolina Dusted Bun
Sharp Provolone Cheese Fondue
Sweet & Spicy Cherry Pepper Relish **12**

BAJA FISH TACO*

Warm Tortillas / Grilled Mahi Mahi
Shaved Cabbage / Avocado / Salsa Fresca
Chipotle Lime Crème **15**

GRILLED CHEESE & DAILY SOUP

Spurbeck's Sharp Cheddar / Crisp Bacon
Sliced Tomato / Country White **12**
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 **19**

GRILLED TURKEY OTESAGA*

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

THE LOCAL

Chicory Creek Farms Local Fried Chicken
Smoked Cheddar Grits / Cajun- Charred Green Beans
22

NEW ENGLAND FISH AND CHIPS

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

*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 AUTUMN PIZZA

Garlic Oil / Butternut Squash / Chorizo
Sage / Caramelized Red Onion
Baby Kale / Goat Cheese **15**

V FRESH FIG

Goat Cheese / Pistachio
Charred Red Onion / Arugula **15**

PEPPERONI

Pepperoni / House Sauce / Mozzarella **15**

LITTLE ITALY

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

V TRUFFLE MUSHROOM PIZZA

Roasted Mushrooms / Garlic / Shallot
Goat Cheese Ricotta / Mozzarella
Micro Greens / Truffle Oil **15**

V MARGHERITA

Mozzarella / House Sauce / Basil **14**

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 AU POIVRE 10 OZ.

Twice Baked Potato / Grilled Asparagus
Confit Cipollini Onion
Peppercorn Sauce **29**

GF SLOW ROASTED PRIME RIB

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

GF V CHANA MASALA

Garbanzo Beans / Tomato Coconut Curry
Garam Masala / Cilantro
Jasmine Rice **19**

GF CIDER BRINED PORK CHOP

Sweet Potato & Chipotle Puree
Brussels Sprouts / Shallots
Kale / Orange-Maple Gastrique **26**

GF FILET MIGNON 5 OZ.

Parmesan Au Gratin Potatoes / Roasted Mushroom
Bell Pepper / Zucchini / Red Wine Sauce **32**



— FISH —

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

GF FISH SELECTIONS **28**

Grilled Salmon
Pan Roasted Snapper
Citrus Marinated Swordfish

GF SAUCE SELECTIONS

Lemon Caper Butter
Smoked Tomato Emulsion
Apple & Pear Salsa

GF ACCOMPANIMENTS

Mashed Potatoes
Quinoa & Kale Pilaf
Sweet Potato & Chipotle Puree

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

OTESAGA "HEATER"

Cooperstown Distillery "Spitball" Cinnamon Whiskey
Cherry Juice / Ginger Ale / Bitters **7**

HONEY STINGER

Jack Daniels Honey Liqueur / Ginger
Brandy / Fresh Lemon Juice **9**

NUTTY BUMPO

1792 Single Barrel Bourbon / Campari / Amaretto **10**

CIDER SHANDY

Captain Morgan Spiced Rum
Triple Sec / Sweet Lime Juice
Fly Creek Original Hard Cider **10**

APPLE HARVEST MARGARITA

Avion Silver Tequila / Apple Schnapps
Midori Liqueur / Fresh Lime **12**



NY DRAFT BEERS

RED SHED JESSICA'S RED ALE (Cherry Valley, NY) 5.8%

American Red Ale / Citrus Hops / Caramel Malts
Rye / Slight Spiciness / Balanced Finish **9**

OMMEGANG NIRVANA IPA (Cooperstown, NY) 6.5%

Hoppy / Juicy / Citrusy **7.5**

**COOPERSTOWN BREWING COMPANY
ALL AMERICAN LAGER**

(Queensbury, NY) 4.5%

Light / Smooth / Crisp Pale Colored American Lager **7.5**

BROWN'S OATMEAL STOUT (Troy, NY) 5.25%

English Style Stout / Caramel Color
Black & Chocolate Malts / Silky Finish **9**

BROOKLYN OKTOBERFEST (Brooklyn, NY) 5.5%

Marzen Lager / Sweet Bready Malts
Traditional German Hops / Smooth Festbier **8**

GOOD NATURE BLONDE ALE (Hamilton, NY) 4.5%

Bold & Malty / Seasonably Mild / Crisp Finish



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**