

SALADS

GF PARISIAN

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

GF **V** FRESH FIG

Feta Cheese / Granny Smith Apple
Arugula / Candied Walnuts
White Balsamic - Mustard Vinaigrette 12

MEXICAN LIME CHICKEN SALAD

Endive / Grilled Corn / Red Onion
Blistered Cherry Tomato / Golden Tomato
Yellow Bell Pepper / Black Beans
Turmeric - Cumin Vinaigrette 14

CAESAR

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

GF **V** SIMPLE GREENS

Spring Lettuce / Cherry Tomatoes / Cucumber
Shaved Asparagus / Breakfast Radish 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** 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 18

SALMON BURGER

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

DRUNKEN

Beer Braised Onions / Poblano Peppers
Iceberg Lettuce / Ommegang Abbey Ale Beer Cheese 17

TRUFFLED MUSHROOM

Roasted Mushrooms / Brie / Arugula / Truffle 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 HERB TAHINI HUMMUS

Sumac Tomato Relish
Toasted Pine Nuts / EVOO / Cumin 10

BUTCHERS GRIND CHILI

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

V STACK O' RINGS

Buttermilk Herb Dipping Sauce 8

V EDAMAME DUMPLINGS

Mushroom Mirin Broth / Shaved Scallions 11

MANGO JALAPENO WINGS

Pickled Jalapeno / Bell Pepper / Cilantro Lime Yogurt 13

SHORT RIB NACHOS

Avocado / Crème Fraiche / Pickled Jalapeno
Queso Fresco / Crispy Tortillas 12

HAWKEYE CLASSIC

FRENCH ONION SOUP
Gruyère / Crouton 8

THIS 'N THAT

V ROASTED VEGETABLE TART

Grilled Corn / Roasted Poblanos / Black Beans
Blistered Cherry Tomato / Queso Fresco / Arugula
Pickled Red Onion 14

ROAST BEEF PANINI*

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

CHCKEN PAILLARD

Frisee / Roast Tomato / Lemon Segments
Arugula / Lemon Basil Vinaigrette
Crumbled Cracked Pepper Parmesan Tuile 16

BAJA FISH TACO*

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

NEW ENGLAND FISH AND CHIPS

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

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

BABY BACK RIBS

Rubbed and Smoked / Guinness BBQ Glazed
Natural Cut Fries / Horseradish Slaw
Half Rack 18 Full Rack 27

THE LOCAL

Chicory Creek Farms Crispy Fried Chicken
Local Mashed Potatoes / Braised Greens 22

*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 SUMMER SQUASH

Stracciatella / Oil Poached Tomato
Caramelized Onion / Basil Pesto 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

WILD MUSHROOM AND MORTADELLA

Truffle Cream Sauce / Fontina / Tuscan Kale
Calabrian Pepper 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 10 OZ
Smashed Red Potatoes
Charred Broccolini / Wild Mushrooms
Port Wine Reduction 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

DRY AGED CRISPY DUCK BREAST
Duck Fat Roasted Yukon Potatoes
Blackberry Ginger Relish
Chinese Broccoli 26

STEAK AND FRITES

American Wagyu Kobe Flat Iron Steak
Daikon Snow Pea Salad / Soy Citrus Dipping Sauce 32



FISH

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

GF FISH SELECTIONS 28
Pan Seared Salmon
Grilled Mahi Mahi
Citrus Marinated Swordfish

GF SAUCE SELECTIONS
Charred Citrus Butter
Tomato Coconut Curry
Grilled Corn Jicama Salsa

GF ACCOMPANIMENTS
Mashed Potatoes
Kafir Scented Rice
Duck Fat Yukon Potatoes

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

ORANGE MULE
Grey Goose L'Orange Vodka
Fresh Lime / Ginger Beer 12

THE HARVEST
Exclusive Otesaga Black Button Bourbon
Blueberry Orange Sage Syrup / Cointreau 12

WHISPERING SUNSET
Whispering Angel Rose / Aperol / St. Germain
St. Lawrence Penet Square Gin / Sweet Lime 15

SUMMER BERRY LEMONADE
Stoli Blueberry Vodka / Lemonade
Chambord / Fresh Lime 11

LAKE STREET VESPER
Cooperstown Distillery Fenimore Gin and
Glimmerglass Vodka / Lillet Blanc 14



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

COOPERSTOWN BREWERY "INDUCTION ALE"
Light Smooth Rye Wheat Ale / Orange Peel / Coriander 7.5

EMPIRE BREWING CO. "SKINNY ATLAS LIGHT"
Pale Color / Light German Style Kolsch Ale with a Crisp Clean Finish 8

BROOKLYN SUMMER ALE
English Style Pale Ale / Straw Color
Citrus Notes / Light Malty Finish 7.5

SOUTHERN TIER "8 Days A Week" BLONDE ALE
Centennial Hops / Fruity Notes / Low Bitterness / Straw Color 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