

START HERE

SALADS

GF CHOP CHOP
Hearts of Romaine / Napa Cabbage
Marcona Almonds / Root Vegetables
Red Onion / Salt Roasted Beets
Bayley Hazen Blue Cheese
Sherry Mustard Vinaigrette 12

SWEET POTATO
Kale / Pumpkin Seed Brittle
Smoked Salt / Shaved Radish / Beluga Lentils
Orange Cumin Vinaigrette 10

ARGENTINIAN STEAK
Grilled Sharp Provolone / Roasted Tomato
Piquillo Peppers / Marcona Almonds / Chimichurri 14

HAWKEYE CAESAR
Hearts of Romaine / Focaccia Croutons
Locatelli Cheese / House-made Caesar Dressing 8

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
Sweet Potato & Black Bean (V+GF)
Choice of: Natural Cut or Sweet Potato Fries
Fresh Fruit / Fingerling Potato Salad
Horseradish Spiked Coleslaw

THE STEAKHOUSE
Cracked Pepper / Crisp Bacon
Caramelized Onions / Gruyere
Iceberg Lettuce / Thousand Island Dressing 14

TRUFFLED MUSHROOM
Roasted Mushrooms / Brie
Arugula / Truffle Aioli 14

LAMB BURGER
Feta Cheese / Shaved Red Onion
Cumin Aioli / Ciabatta Roll 15

JUST A CHEESEBURGER
Choice of cheese: American
Cheddar / Blue Cheese
Provolone / Brie / Painted Goat Cheese 12

SIMPLY DONE
Great Burger on a bun, nothing else 11

GF Gluten Free Bun Available

GF SALT 'N PEPPER CALAMARI
Cherry Peppers / Scallions / Lemon Aioli 10

V EDAMAME DUMPLINGS
Mushroom Mirin Broth / Shaved Scallions 9

STACK O' RINGS
Parmesan Dipping Sauce 7

V BAKED STUFFED BRIE
Puff Pastry / Cranberry Chutney
Walnuts / Crostini 9

SHRIMP COCKTAIL
Cocktail Sauce / Charred Lemon 15

BUTCHERS GRIND CHILI
Spurbeck's Sharp Cheddar / Scallion Crème
Mini Corn Muffins 8

HAWKEYE CLASSIC FRENCH ONION SOUP
Gruyere / Crouton 7

DIFFERENT SOUP DAILY
Ask your server what's different today 5

TEMPURA CHICKEN
Brussels Sprouts Kim Chi
Soy Ginger Syrup 10

CLASSIC COMFORT

MEATLOAF "BUTCHER'S STYLE"
Butcher's Grind Beef
with House-made Italian Sausage
Mashed Potatoes / Spinach
Roasted Garlic Herb Jus 16

BEEF SHORT RIB
Spinach Dumplings
Sage / Poached Egg
Smoked Onion Hollandaise 24

NEW ENGLAND FISH & CHIPS
Cornmeal Crusted / Crispy Potato Wedges
Horseradish Coleslaw / Tartar Sauce 16

CRISPY HALF CHICKEN
Roasted Parsnip / Fingerling Potatoes
Heirloom Carrots / Sherry Thyme Jus 20

CHICKEN POT PIE
Hearty Vegetables
Slow Cooked Chicken / Natural Gravy / Flaky Crust 14

STONE FIRED
THIN CRUST
12" PIZZAS

GF Gluten Free Pizza Crust Available

SHAVED PRIME RIB
Cherry Peppers / Spurbeck's Sharp Cheddar
Creamed Leeks / Red Onions 13

MARGHERITA
Mozzarella / House Sauce / Basil 12

LITTLE ITALY
House-made Italian Sausage / Broccoli
Roasted Vidalia Onions / Sharp Provolone 13

THE FORAGER
Wild Mushrooms / Gorgonzola
Fresh Thyme / Shaved Truffles 13

PEPPERONI
Pepperoni / Mozzarella / House Sauce 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.



SPECIALTIES

Accompanied by a house salad.

GF SLOW ROASTED PRIME RIB

Salt Jacket Potato
Grilled Asparagus / Au Jus 25

THE LOCAL

Chicory Creek Farms
Crispy Fried Chicken / Mashed Potatoes
Braised Greens / Pan Gravy 21

SNAKE RIVER

DOUBLE-CUT PORK CHOP
Molasses Spiked Sweet Potatoes
Roasted Shallots & Spinach
Maple Bourbon Gastrique 34

GF V VEGETABLE KORMA

Tempeh / Squash
Cauliflower / Eggplant
Potato / Carrots / Basmati Rice
Yogurt Coconut Curry Sauce 17



CREATE YOUR ENTREE

Please select one item from each category to create your entrée. Accompanied by a house salad.



PROTEIN

NY Strip 10 oz. 28
Seared Salmon 26
Citrus Thyme Swordfish 26

STARCH

Brown Jasmine Rice
Mashed Potato
Baked Potato
Molasses Spiked Sweet Potatoes

VEGETABLES

Haricot Vert
Glazed Parsnips
Broccolini
Roasted Carrots

SAUCE

Port Wine Reduction
Charred Citrus Sauce
Maple Bourbon Gastrique
Smoked Onion Hollandaise

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

OTESAGA APPLE FIZZ

Crown Royal Apple / Fresh Lemon
Pineapple / Bitters 9

PISTACHIO MARTINI

Baileys / Amaretto / Blue Curacao 10

JACK FROST MARTINI

Stoli Vanilla / Peppermint
Godiva White Chocolate / Half & Half 10

THE HARVEST

Black Button Bourbon / Cointreau
Blueberry & Orange Sage Syrup 9

POMEGRANATE & CRANBERRY BELLINI

Pomegranate / Cranberry / Prosecco 9



NY DRAFT BEERS

RED SHED "JESSICA'S" RED ALE

American Red Ale / Citrus Hops / Rye Spice 9

OMMEGANG NIRVANA

Floral Nose / Balanced Hop Notes / Dry Finish 7.5

COOPERSTOWN "OLD SLUGGER"

Light Bodied Pale Ale / English Hops 7.5

BROWNS OATMEAL STOUT

English Style Stout
Black & Chocolate Malts / Silky Finish 8

BROOKLYN WINTER LAGER

Hints of Chocolate / Roasted Barley / Light Dry Finish 7.5

SOUTHERN TIER "8 Days a Week" BLONDE

Blonde Ale / Apple Malt / Sweet Fruit 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