

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

START HERE

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

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

**V** EDAMAME DUMPLINGS  
Mushroom Mirin Broth / Shaved Scallions 9

HAWKEYE CLASSIC FRENCH ONION SOUP  
Gruyere / Crouton 7

STACK O' RINGS  
Parmesan Dipping Sauce 7

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

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

TEMPURA CHICKEN  
Brussels Sprouts Kim Chi  
Soy Ginger Syrup 10

THIS 'N THAT

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

**V** ROASTED VEGETABLE TART  
Russett Potato / Cranberry  
Butternut Squash / Goat Cheese  
Shaved Brussels Sprouts / Maple Vinaigrette 10

PASTRAMI REUBEN  
House-made Pastrami / Swiss Cheese  
Sauerkraut / Thousand Island / Seeded Rye 11

HOT OPEN FACE TURKEY SANDWICH  
Carved Turkey / Griddled Stuffing  
Pan Gravy / Cranberry Sauce 11

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

SHORT RIB BANH MI  
Pickled Vegetables / Pate  
Hoisin Mayo / French Baguette 13

DELI SANDWICHES YOUR WAY 11  
Choice of the following:  
Carved Roasted Turkey | Shaved Prime Rib  
Albacore Tuna Salad  
Breads:  
Multigrain, Rustic White or Gluten Free  
Cheese:  
Havarti, Swiss, Cheddar, American, Brie  
or Painted Farm's Goat Cheese  
Toppings:  
Bacon, Lettuce, Tomato, Arugula,  
Red Onion, Cucumber, Avocado  
Spreads:  
Mayo, Creamy Horseradish,  
Cranberry Chutney, Dijon Mustard

ADULT GRILLED CHEESE  
& DAILY SOUP  
Ask your server for today's creation or have the classic on white bread with American cheese 10 with French Onion Soup 12

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

\*Choice of: Natural Cut or Sweet Potato Fries  
Fresh Fruit / Dill Potato Salad / Horseradish Spiked Coleslaw

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 / House Sauce / Mozzarella 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.

## 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: Pleasant Valley, 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