

—  START HERE —

**V EDAMAME DUMPLINGS**

Mushroom Mirin Broth  
Shaved Scallions **11**

**GF SALT & PEPPER CALAMARI**

Cherry Peppers / Scallions  
Smoked Tomato Aioli **12**

**GF CRISPY NASHVILLE HOT SHRIMP**

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

**DIFFERENT SOUP DAILY**

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

**GF V KUNG PAO BRUSSELS SPROUTS**

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

**BUTCHER'S GRIND CHILI**

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

**OTESAGA CLASSIC FRENCH ONION SOUP**

Gruyere / Crouton **8**

**GF SMOKED & GRILLED WINGS**

Habanero BBQ Sauce **13**

  
**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**

**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

—  GREENS —

**GF V ROAST BUTTERNUT SQUASH**

Fall Greens / Red Quinoa / Medjool Dates  
Pistachios / Herb Tahini

Pomegranate Vinaigrette / Date Syrup **12**

**CAESAR**

Hearts of Romaine / Focaccia Croutons

Romano Cheese / Caesar Dressing **9**

**BABY ICEBERG**

Roasted Golden Beets / House Made Bacon  
Blue Cheese Crouton / Balsamic Vinaigrette **13**

**GF ROASTED CHICKEN SALAD**

Frisee / Kale / Pear / Brussels Sprouts

Apple / Cranberry / Walnuts

Feta Cheese / Maple Vinaigrette **14**

**Add Chicken, Shrimp or Salmon to any salad 8**

—  CLASSIC COMFORT —

**MEATLOAF "BUTCHER'S STYLE"**

Butcher's Grind Beef and House-made Italian

Sausage / Mashed Potatoes / Spinach

Roasted Garlic Herb Jus **19**

**NEW ENGLAND FISH & CHIPS**

Cornmeal Crusted / Crispy Potato Wedges

Horseradish Slaw / Tartar Sauce **18**

**CHICKEN POT PIE**

Slow Cooked Chicken / Hearty Vegetables

Natural Gravy / Flaky Crust **15**

**LOBSTER BUCATINI**

Shallot / Celery Root / Saffron / Chives

Tarragon / Buttered Crumbs **26**

**GF PERUVIAN ROAST CHICKEN**

Yucca Mash / Roast Carrots

Lime-Cilantro Vinaigrette **23**

**GRILLED SWORDFISH 'BURGER'**

Smoked Citrus Slaw / Red Onion / Bell Pepper

Sesame / Togarashi Aioli **17**

\*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

**PEPPERONI**

Pepperoni / House Sauce / Mozzarella **15**

**LITTLE ITALY**

House-made Italian Sausage / Broccoli

Roasted Vidalia Onions / Sharp Provolone **15**

**V MARGHERITA**

Mozzarella / House Sauce / Basil **14**

**SOPRESSATA & FENNEL**

Fresh Mozzarella / Romano Cheese

Cherry Peppers / Fennel Fronds **15**

**V TRUFFLE MUSHROOM PIZZA**

Roasted Mushrooms / Garlic / Shallot

Mozzarella / Ricotta / Truffle Oil

Blue Moon Acres Micro Basil **15**

**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

### THE LOCAL

Chicory Creek Farms Crispy Fried Chicken  
Smoked Cheddar Grits  
Cajun Charred Greens Beans **22**

### GF SLOW ROASTED PRIME RIB

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

### GF CIDER BRINED PORK CHOP

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

### V MOROCCAN WHITE BEAN STEW

Harissa Roast Vegetables / Greek Yogurt **19**



## CREATE YOUR ENTRÉE

Select one Item from each category. Please let your server know if you'd like your entrée a different way.

Entrées begin with a Simple Greens salad

### PROTEIN

NY Strip 10oz. **29**  
*grilled or au poivre*  
Grilled Salmon **28**  
Seared Bronzino **28**

### STARCH

Mashed Potato  
Baked Potato  
Chipotle Sweet Potato Mash  
Herbed Farro Pilaf

### VEGETABLES

Haricot Vert  
Broccolini  
Roasted Carrots  
Grilled Asparagus

### SAUCES

Port Reduction  
Charred Citrus Sauce  
Orange-Maple Gastrique  
Scallion Emulsion

## 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 **10**

### NUTTY BUMPO

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

### THE OTESAGA VESPER

Grey Goose Vodka / Bombay Sapphire Gin  
Fresh Lime Juice / Rosemary **11**

### WINTER PEAR

St. Germain Elderflower Liqueur  
SKYY Pear Vodka / Lemon sour,  
Moscato Wine **12**

### CRANBERRY BLISS

Cranberry Vodka / Ginger Syrup  
Spiced Apple Shrub / 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 WINTER LAGER (Brooklyn, NY) 5.6%

Schwarzbier Lager / Hints of Chocolate  
Roasted Barley / Dark Bread **8**

### GOOD NATURE BLONDE ALE (Hamilton, NY) 4.5%

Bold & Malty / Seasonably Mild / Crisp Finish **9**



## 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**