



Lunch

FRIED BRUSSELS SPROUTS, PRESERVED LEMON AND AGED SOY AIOLI	10
GOLDBUD FARMS APPLE AND KALE SALAD, PARMESAN, CANDIED WALNUTS AND CHAMPAGNE VINAIGRETTE	10
PURÉE OF WILD MUSHROOM SOUP, SHERRY GASTRIQUE AND CRISPY SHALLOTS	10
BRUSCHETTA, MARINATED MUSHROOMS, TALEGGIO AND RED MUSTARD FRISÉE	8
CAESAR SALAD, SOURDOUGH CROUTONS, BOQUERONES AND PARMESAN	10
GRILLED TREVISO SALAD, PINE NUT AND SULTANA AGRODOLCE, TRUFFLED PECORINO	9
AHI TUNA TARTARE, PRESERVED LEMON AND PINE NUTS, TOAST POINTS	16



Entrees

CARNAROLI RISOTTO, RED WINE BRAISED RADICCHIO, MASCARPONE AND PARMESAN	16
HOUSE MADE TAGLIARINI, ROASTED BROCCOLI, CALABRIAN CHILIS AND PECORINO TOSCANO	16
SEARED HAWAIIAN TUNA, SHAVED BRUSSELS SPROUTS, PURPLE DAIKON, GINGER AND KOMBU BROTH	24
GRILLED CHICKEN BREAST, PRESERVED LEMON POLENTA, BROCCOLI AND PEARL ONIONS, POULTRY JUS	17
SHORT RIB GRILLED CHEESE, AGED CHEDDAR, BRIOCHE, WARM FRISÉE SALAD AND POACHED EGG	17
HAWKS BURGER, WAGYU BEEF, BRIOCHE BUN, PICKLED CUCUMBERS AND FRENCH FRIES	17
GRILLED DUROC PORK CHOP, BRAISED MUSHROOMS, TOASTED SESAME, SOY CARAMEL AND BLACK GARLIC	23
ALMOND WOOD GRILLED HANGER STEAK SANDWICH, BUTTERED SOURDOUGH, SHAFTS BLUE CHEESE, RED ONION AND STEAK FRIES	20

DINNER TUES. THRU THURS. - 5:00PM TO 9:00PM

FRI. THRU SAT. - 5:00PM TO 10:00PM

LUNCH TUES. THRU FRI. - 11:30AM TO 2:30PM

SUNDAY SUPPER - 5:00PM TO 9:00PM