



Lunch

FRIED BRUSSELS SPROUTS, PRESERVED LEMON AND AGED SOY AIOLI	10
GOLDBUD FARMS APPLE AND ENDIVE SALAD, SHAFTS BLUE CHEESE, CANDIED WALNUTS AND CHAMPAGNE VINAIGRETTE	10
PURÉE OF BUTTERNUT SQUASH SOUP, PEAR COMPOTE, AMARETTI COOKIE AND SAGE BROWN BUTTER	10
CICCIOLI AND GRILLED BREAD, WHOLE GRAIN MUSTARD AND PICKLED APPLES	8
CAESAR SALAD, SOURDOUGH CROUTONS, BOQUERONES AND PARMESAN	10
COUNTY LINE YOUNG LETTUCES, PUMPKIN SEEDS, TRUFFLED PECORINO AND CIDER VINAIGRETTE	9
AHI TUNA TARTARE, PRESERVED LEMON AND PINE NUTS, TOAST POINTS	16

Hawks Express Lunch

CHEF'S SANDWICH,
SEASONAL SOUP OR SALAD,
AND SOMETHING SWEET

19

substitutions politely declined

FRENCH RED PUMPKIN RISOTTO, BRUSSELS SPROUTS LEAVES, HAZELNUT BROWN BUTTER AND PARMESAN	16
ROASTED ÒRA KING SALMON, OLIVE OIL CRUSHED FINGERLING POTATOES, SPINACH AND LEMON CAPER BUTTER	24
CRISPY SONOMA DUCK CONFIT, GOLDBUD FARMS APPLES, FARRO, ARUGULA AND POULTRY JUS	23
GRILLED CHICKEN BREAST, KALE CAESAR SALAD, PARMESAN AND SOURDOUGH CROUTONS	17
SLOW ROASTED STEAK SANDWICH, CAMELIZED ONIONS, AGED CHEDDAR AND KENNEBEC POTATO CHIPS	16
HAWKS BURGER, WAGYU BEEF, BRIOCHE BUN, PICKLED CUCUMBERS AND FRENCH FRIES	17
ALMOND WOOD GRILLED NEW YORK STEAK, ROASTED BRUSSELS SPROUTS AND FINGERLING POTATOES, RED WINE JUS	26