

HAWKS

PUBLIC HOUSE

BARDSTOWN BRUNCH OCTOBER 20TH, 2019

BUTTERMILK BISCUITS seasonal jam 10

CINNAMON FRITTERS salted caramel 6

SOUR CREAM COFFEE CAKE pecan streusel 3

SWEET HOME ALHAMBRA buttermilk pancake, roasted apples, bourbon maple syrup and crispy bacon 12

THE DERBY house roasted turkey, pan de mie, tomato and crispy bacon, mornay sauce, french fries 14

SOUTHERN FARM poached eggs, braised collard greens, smoked pork and parmesan grits 14

POWER BOWL steel cut oats, quinoa and flax seeds, apples, walnuts and date honey 11

GRILLED SHRIMP SALAD shaved cabbage, grapefruit, fried peanuts and cilantro 18

EGGS BENEDICT shaved rosemary ham, english muffin, hollandaise and farm greens 16

BREAKFAST SANDWICH over easy eggs and cheddar cheese, bacon, crispy potatoes 14

BBQ PORK FRIED RICE fried eggs, baby bok choy, rapini and soy caramel 14

SHAKSHUKA shirred eggs, stewed tomatoes and sweet potatoes, onions, feta cheese 14

PUBLIC HOUSE BURGER wagyu beef, brioche bun, shredded lettuce, fancy sauce, french fries and aioli 18

SIDES

KENNEBEC FRENCH FRIES aioli 6

BREAKFAST POTATOES housemade herb salt 6

APPLEWOOD SMOKED BACON 6

FROM THE BAR

BLOODY MARY platinum vodka, house tomato mixture, brined seasonal vegetables 9

MORNING NEW FASHIONED bardstown fusion bourbon, mr. black, bitter truth bogart bitters 23

SOUTHERN BELLINI bardstown fusion bourbon, peach tobacco tincture, lemon, j.p. chenet 15

PUBLIC HOUSE SLAMMER bardstown fusion bourbon, sloe gin, dom benedictine, lemon, angostura bitters 17

MIMOSA KIT j.p. chenet, tiki-gria, seasonal cordial, orange juice 30

CHEF ED "RAMBO" LOPEZ, SOUS CHEF JUSTIN "J MONEY" LOWER
JUSTIN EARNEST, JESSE PARRA, GENEVIEVE MORGERA

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

SPARKLING WATER SERVICE AVAILABLE FOR \$1 PER BOTTLE

18% GRATUITY ADDED FOR PARTIES OF 8 OR MORE

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