



HAWKS

PROVISIONS +
PUBLIC HOUSE



SIGNATURE DRINKS

EASTER ROOTS	14		
SWEET POTATO VODKA, ARUGULA AMARO, BEET, LEMON AND AQUAFABA			
BLOODY MARY	9		
PLATINUM VODKA, HOUSE TOMATO MIXTURE, BRINED SEASONAL VEGETABLES			
MIMOSA KIT	30		
J.P. CHENET, LEMON CORDIAL, ORANGE JUICE AND GRAPEFRUIT JUICE			
BREAKFAST MARTINEZ	15		
FEW BREAKFAST EARL GREY GIN, CARPANO ANTICA, ORANGE JUICE, BITTER TRUTH BOGART BITTERS			
COFFEE FLOAT	5		
ICED COFFEE AND SWEET CREAM GELATO			
VIETNAMESE COFFEE	5		
ICED ESPRESSO, SWEETENED CONDENSED MILK			
ICED BLACK TEA	3		
ARNOLD PALMER	4		
ICED TEA W/ LEMON SORBET			
FRESH SQUEEZED ORANGE JUICE	4		
COFFEE, COCOA, & TEA			
DRIP COFFEE	3	HOT COCOA	4
ESPRESSO	2.5	ICED COFFEE	3
MACCHIATO	3	AFFOGATO	6
CAPPUCCINO	3.5	MOCHA	4.5
HOT TEA	3	LATTE	4
CARAMEL LATTE	4.5	CHAI LATTE	4

EASTER BRUNCH

April 12, 2020

10:00 am - 2:00 pm

HOUSEMADE PASTRIES

SOUR CREAM COFFEE CAKE, CHOCOLATE BANANA BREAD, VANILLA AND CURRANT SCONE, WHIPPED HONEY BUTTER (family style)

PARMESAN AND GREEN GARLIC FRITTATA

ENGLISH PEAS AND MINT SALSA VERDE, WILD ARUGULA

or

FRIED CHICKEN SANDWICH

PICKLED JALAPEÑO COLESLAW, DILL PICKLES AND HOUSEMADE POTATO CHIPS

or

POACHED SKUNA BAY SALMON

DELTA ASPARAGUS, WILD MUSHROOMS AND BÉARNAISE

or

GRILLED NEW YORK STEAK AND EGGS

POTATO RÖSTI, CALIFORNIA AVOCADO AND TOMATILLO SAUCE

MARSALA ZABAGLIONE

LOCAL BERRIES, AGED BALSAMIC AND AMARETTI CRUMBLE

\$45 per guest

SIDES

\$6

- KENNEBEC FRENCH FRIES** aioli
- BREAKFAST POTATOES** herbed salt
- APPLEWOOD SMOKED BACON**