EASTER BRUNCH

PASTRY BOARD  bananna bread, buttermilk biscuit, mortadella + fontina scone, whipped mascarpone, fruit preserves  20
GRILLED ASPARAGUS + TRUFFLE HOLLANDAISE  tarragon oil  13
HOUSEMADE RICOTTA + GRILLED BREAD  crushed english peas, saba, fresh mint  9
PAPAS BRAVAS  roasted guajillo salsa, manchego, aioli  9
AZOLLA FARMS KALE CAESAR  6 minute egg, roasted sunflower seeds, shaved parmesan, fried black pepper  12
SMOKED SALMON TOAST  avocado mousse, pickled onion, miner’s lettuce, house pan de mie  10
LOBSTER BISQUE  almond wood grilled lobster, americaine + cognac cream, jasmine rice, tarragon oil  18
SIMPLE SALAD  petit farm greens, shaved root vegetables, english peas, champagne vinaigrette  10

SMALL BATCH SOURDOUGH WAFFLE  frutti di bosco, sherry crema  13
BUTTER POACHED LOBSTER BENEDICT  house made english muffin, calabrian chili, bearnaise, kennebec french fries  28
POACHED ORA KING SALMON  asparagus and english pea ragout, spring onion, dill hollandaise  23
CROQUE MONSIEUR  rosemary ham, gruyère cheese, and béchamel, farm greens  14 + poached egg  2
PUBLIC HOUSE BREAKFAST BURGER  wagyu beef, brioche bun, fried egg, potato rösti  17
CHICKEN FRIED NEW YORK STEAK  potato rösti, chimichurri, sunny side up eggs  20

SWEET TREATS
APPLE BLOSSOM PANNA COTTA  green strawberry gelée, fresh mint  7
COFFEE CAKE GELATO  short bread cookie  3
APPLEWOOD SMOKED CANDIED BACON  6

FROM THE BAR
BLOODY MARY  platinum vodka, house tomato mixture, brined seasonal vegetables  10
BREAKFAST MARTINEZ  few breakfast earl grey gin, carpano antica, orange juice, bitter truth bogart bitters  15
NEW AMERICAN  frisco un-matured brandy, aperol, cocchi americano, grapefruit juice  13
COLD BREW NEW FASHIONED  bardstown fusion bourbon, mr. black coffee, bitter truth bogart bitters  16
MIMOA KIT  jp chenet, tiki-gria, seasonal cordial, orange juice  30
BOTTLE OF TIKI-GRIA  housemade 20

CHEF DE CUISINE DEREK SAWYER, SOUS CHEF JOSEPH PONCE
CHEF DE PARTIE CHRISTIAN CARBAJAL, IAN QUINTANA, KYLE PFISTER
SPARKLING WATER SERVICE AVAILABLE FOR $1 PER BOTTLE

Consuming Raw or Uncooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Foodborne Illness
Effective Thursday, June 3, 2020, Hawks Public House will begin adding a 3% surcharge to all checks
in an effort to provide competitive wages for our Heart of House staff, the talent preparing your meals.
If you have any reservations regarding this voluntary surcharge, please let your server know and we will remove the 3% surcharge from your check.