

HAWKS

PUBLIC HOUSE

EASTER BRUNCH

PASTRY BOARD banana 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

MIMOSA 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.

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