

TAVERN

STARTERS

APPLE & BRIE FLATBREAD 16

Caramelized Onions, Fresh Mozzarella, Balsamic Reduction, Candied Walnut, Arugula

FRENCH ONION SOUP 9

Slow Caramelized Vidalia Onion, Beef Stock, Herbed Crostini, Melted Provolone

THE GREEK SALAD 14

Spring Mix Greens, Cucumber, Onion, Cherry Tomato, Feta, Castelvetrano Olive, Fried Artichoke Hearts, Crunchy Chickpeas, Italian Vinaigrette

FRIED GREEN TOMATOES 11

Pimento Cheese, Piquillo Peppers, Arugula Salad

SWEET N HEAT FLATBREAD PIZZA 16

Fresh Mozzarella, Gruyere, Hot Sopresatta, Honey, Basil

ADD SALAD PROTEINS

Herb Marinated Amish Chicken Breast 8

Add Steak 17

Grilled Gulf White Shrimp 12

Add Salmon 14

CHICKEN WINGS 15

Buffalo, BBQ, Sesame Ginger, or Lemon Pepper with Ranch or Blue Cheese Dressing

ROMAINE CAESAR SALAD 12

Parmesan Crisp, Rosemary-Garlic Crouton, House Caesar Dressing

Add White Marinated Anchovies \$2

INDIAN VEGETABLE PAKORA 10

Spicy Mango Chutney, Cilantro & Mint Syrup, Dill Yogurt

GULF SHRIMP COCKTAIL 17

Sweet Wine and Spice Poached Gulf Shrimp, Roasted Red Pepper Cocktail Sauce

KANI CRAB SALAD 14

Cucumber, Seaweed, Spicy Mayo, Toasted Sesame, Sliced Scallion, Shredded Iceberg, Toasted Panko

SPRING SALAD 13

Arugula, Strawberry, Goat Cheese, Candied Almond, Pickled Rhubarb, Port Wine Vinaigrette

TAVERN

HANDHELDS

OUT 'N' IN BURGER 18

Short Rib and Chuck Blend Patty, Potato Roll, Hawk Sauce, American Cheese, Lettuce, Tomato, Pickle, Onion

MARINATED & GRILLED CHICKEN 18

GYRO

Lettuce, Onion, Tomato, Cucumber, Tzatziki

FOUR CHEESE & TOMATO 14

GRILLED CHEESE

Cheddar, Swiss, American, Provolone, Tomato, & Roasted Red Pepper Aioli

SMOKED TURKEY BLT 18

Toasted Challa Bread, Crispy Iceberg Lettuce, Applewood Smoked Turkey Breast, Fried Bacon, Heirloom Tomato, Mayo

NEW ENGLAND LOBSTER ROLL 28

Quarter Pound Lobster Meat, Herbed Mayo, Celery & Lettuce

BLACKENED MAHI SOFT TACO 18

Pineapple Salsa, Lime Crema, Avacado, Pickled Cabbage, Flour Tortilla "Fries"

KOREAN FRIED CHICKEN 19

SANDWICH

Buttermilk Brined Chicken Thigh, Sweet & Spicy Korean Hot Sauce, Cucumber, Cilantro, Lettuce, & Ranch Dressing

HAWK POINTE REUBEN 21

Pastrami, Swiss Cheese, House Fermented Sauerkraut, Seeded Rye, Russian Dressing

All handhelds are served with Fries
Sub Caesar Salad 2| Onion Rings 2| Sweet Potato Fries 2

ENTREES

BOUILLABASE 34

French Seafood Stew with Clams, Mussels, Shrimp, Scallop, Calamari, Cod, Crostini, & Rouille

SEARED ORA KING SALMON 34

Spring Vegetable Stew, Pomme Puree, Pickled Pearl Onions, Fried Leeks, & Mint Oil

BUTTER BASTED BEEF FILET 42

Potato Gratin, Asparagus, Red Wine Demi

ROAST LONG ISLAND DUCK BREAST 34

Fava & Farro Succotash, Cocoa-Cherry Demiglace, Pickled Apples, & Pea Puree

ROASTED HEIRLOOM CHICKEN BREAST 28

Roasted Garlic Homestyle Mashed Potato, Sauteed Spinach, & English Thyme & Butter Jus

LINGUINI PESTO WITH SHRIMP 30

Fresh Basil Pesto, Poached Shrimp, Shaved Parmesan, Garlic Bread Crumbs

PORK LOIN TONKATSU 32

Thai Slaw, Spicy Mayo, Kimchi, & Seared Sushi Rice Cake

ASIAGO STUFFED GNOCCHI 28

Shiitake Mushrooms, Spinach, Candied Walnuts, Agro-Dolce Grapes, Brandy Cream