

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

SPLIT PEA SOUP 11

Cured Ham, Dill Cream, Pink Peppercorn Crostini

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

MOZZARELLA CORROZZA 12

House made Fried Fresh Mozzarella Patties, Marinara, Arugula and Balsamic Salad

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

WALDORF CHICKEN SALAD 17

CROISSANT

Apple, Grape, Arugula, Celery, Raisin

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

STEAK FRITES 25

6oz Hangar Steak, Au Poivre Sauce, Arugula, Radish, Balsamic Vinaigrette

BLACKENED MAHI SOFT TACO 18

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

CLASSIC FRIED CHICKEN 19

SANDWICH

Buttermilk Brined Chicken Thigh, Cole Slaw, Chipotle Mayo, Pickles

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

BURBON BRAISED SHORT RIB 38

Maple-Whipped Sweet Potato, Sauteed Spinach, Bourbon Bordelaise, Cocoa Nibs & Fried Onions

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

BUTTERNUT SQUASH RAVIOLI 26

Brown Butter Sage Sauce, Spinach, Asiago Cheese, & Candied Pecans

WARM SPICE BRINED BONELESS 32

PORK CHOP

Honey Roasted Butternut Squash, Arugula, Apple Cider Bacon Jam

ASIAGO STUFFED GNOCCHI 28

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