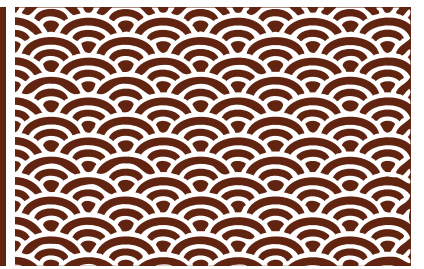


HawksHead

Creative American Cuisine Authentic Fresh Flavors

Executive Chef ... Paul Matthew



Pub Bites

- BACON TATER TOTS 9 *
House-made, Mississippi Comeback Sauce
- CRAB & LOBSTER FONDUE..... 14*
Red Peppers, Artichokes, Spinach, Baked Parmesan Crust,
Creole Seasoned Corn Chips
- PALE ALE FRIES POUTINE 12
Roasted Pork Belly Bacon, Peppadews,
Cheese Melt, Pepper Gravy
- LUMP CRAB CAKE 12
Mango Gastrique, Curry Aioli
Organic Micro Sprouts
- WHEN PIGS FLY SHANKS 11
Hoisen Honey Glazed, Sesame Seeds
Yum Yum Dipping Sauce
- RUM ISLAND TEMPURA SHRIMP 12
Pirate Pineapple Sweet and Sour, Toasted Coconut Shavings

SandWedges

choice: Pale Ale Fries ,Chipolte Apple Slaw,
Aged Balsamic Grains & Greens

ALBACORE TUNA SALAD 10
farm greens, parmesan, chives
roasted tomatoes, cucumbers
9 grain bread

PECAN CHICKEN SALAD 10
farm greens, SoHa blueberries
sweet onion poppy seed
9 grain bread

CUBANO 11
Baby Swiss, Smoked Pork Butts
Carved Ham, Kosher Pickles
Stone Ground Mustard, Smoked Jus

PRIME RIBEYE DIP 14
Sauteed Peppers & Onions, Melted Provolone,
Roasted Garlic Horseradish Aioli, Au Jus Gravy

PULLED PORK 8
House Smoked Shoulder, Haystack Onions
Chef's Pineapple BBQ

GROUPER PO' BOY 14
Sriracha Aioli, Crisp Romain
Diced Roma, Purple Slaw

BLACKENED CHICKEN 11
Applewood Bacon, Pico De Gallo
Provolone, Avocado Crema

CHEESE BURGER 12
Certified Angus Beef, Toasted Brioche
Provolone, Roasted Tomatoes, Red Onion

BISTRO BURGER 14
Gruyere, Bacon, Arugula
Sliced Pickle Remoulade
add: Foie Gras 10

Greens

Add to any Salad:
Grilled Chicken.. 5 Salmon .. 6

GRILLED ROMAINE 7
Boiled Egg, Shaved Parmesan,
Garlic Ciabatta Croutons,
Toasted Capers, Creamy Caesar
Add White Anchovies...2

BABY ICEBERG WEDGE 7 *
Warm Bacon, Boiled Egg,
Roasted Tomato, Carrots,
Blue Cheese Buttermilk

SUMMER BERRY 8*
Wild Berries, Organic Spinach,
Soft Feta, Sugared Almonds
Port Wine Tarragon Vinaigrette

TEX MEX COBB 9 *
Artisan Greens, Avocado, Bacon,
Grilled Corn, Black Beans,
Pico De Gallo, Queso Blanco,
Tortilla Strips, Cilantro Ranch

BEETS & BURATTA 12 *
Roasted Heirloom Beets, Cream
Soaked Mozzarella, Baby
Arugula, Balsamic Redux

Plates

SMOKED BEEF BRISKET 14
House Smoked, Caramelized
Onions, HH Steak Sauce
Green Apple Slaw, Pale Ale Fries

HUEVOS RANCHEROS 12
Roasted Fingerlings, Spanish
Chorizo, Fried Egg, Avocado
Crema, Escabeche Veggies

Soups

SOUP DU JOUR 4 | 6
Chef Inspired Creation

LOBSTER BISQUE 6 | 9
Delicate Sherry Cream
Chive Twig

Ask your server about menu
items that are cooked to order or
served raw. Consuming raw or
under cooked meats, poultry,
seafood or eggs may increase
your risk of food borne illness.

*gluten free