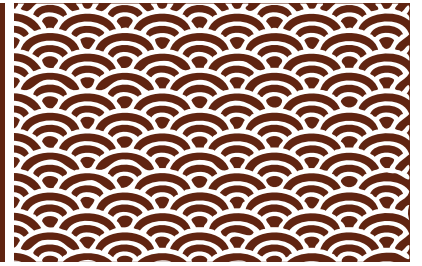


HawksHead

Creative American Cuisine Authentic Fresh Flavors

Executive Chef ... Seth Brumbaugh



Pub Bites

BACON TATER TOTS.... 9 *

House-made, Mississippi Comeback Sauce

TROPICAL SHRIMP CEVICHE.... 12*

Diced Roma, Thinly Sliced Red Onion, Jalapeno, Fresh Lime, Mango, Pineapple, Toasted Chipotle Corn Chips

BUFFALO CHICKEN SATAY.... 9

Herbed Breading, House Buffalo Sauce, Bleu Cheese Fondue

CHORIZO FLATBREAD.... 11

Fresh Naan Bread, Chorizo, Golden Cherry Tomatoes, Peruvian Sweet Peppers, Honey Goat Cheese, Chive Oil

DUCK WINGS ... 11

Smoked Duck Drumlets, Honey Hoisen Glaze, Toasted Sesame Blend, Scallions

CUBANO QUESDILLA ... 12

Pulled Pork Shoulder, Smoked Pit Ham, Sliced Pickles, Swiss, Horseradish Bistro Mustard, Honey Wheat Tortilla

SandWedges

Choice: Pale Ale Fries, Apple Butter Slaw, Cucumber & Chickpea Salad

PRIME RIBEYE DIP 14

Sauteed Peppers & Onions, Provolone, Roasted Garlic Horseradish Aioli, Au Jus Gravy

BLACKENED CHICKEN.... 12

Provolone, Applewood Bacon, Pico De Gallo, Avocado Crema

CHEESE BURGER 12

Certified Angus Beef, Toasted Brioche, White Cheddar, Fresh Tomatoes, Red Onion

CLUBHOUSE BURGER 14

Smoked Gouda, Apple-wood Bacon, Roasted Tomato Aioli Caramelized Apples and Onions

OPEN FACE REUBEN 12

Corned Beef, House Sour Kraut, HH Thousand Island, Swiss Mornay, Marbled Rye

FISH FRY 14

Redfish Filets, Hush Puppy Dredge, Spiced Lime Tartar

DAGWOOD CLUB 13

Oven Roast Turkey, Pit Ham, Bacon, Provolone, Roasted Tomato Aioli, Toasted 9 Grain

Greens

Add to any Salad:

Grilled Chicken.. 5 Salmon .. 6

CHOPPED ROMAINE 5 | 9

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

BABY ICEBERG WEDGE .5 | 9 *

Warm Bacon, Boiled Egg, Roasted Tomato, Pickled Onions, Shredded Carrots, Blue Cheese Buttermilk

TEX MEX.... 9 *

Farm Greens, Avocado, Bacon, Grilled Corn, Black Beans, Pico De Gallo, Queso Blanco, Tortilla Strips, Cilantro Ranch

SUMMER BERRY 9

Heirloom Spinach, Strawberries, Blueberries, Raspberries, Goat Cheese Crumbles Cinnamon Raisin Croutons, Honey Peach Vinaigrette

PECAN CHICKEN SALAD ... 10

Farm Greens, Blueberries, Sweet Poppy Seed Dressing

Soups

SOUP DU JOUR 4 | 6

Chef Inspired Creation

LOBSTER BISQUE 6 | 9

Delicate Sherry Cream Chive Twig Crouton

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