

TAVERN

STARTERS

APPLE & BRIE FLATBREAD 16

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

TOMATO & BURRATA 9

Blueberry, Almond, Fennel, Balsamic, Basil, and Crostini

THE GREEK SALAD 14

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

CARNITAS & CHEESE TAQUITOS 12

Flour Tortilla, Pico De Gallo, Lime Crema, Oaxaca Mole, Shredded Lettuce, Cotija Cheese

SWEET N HEAT FLATBREAD PIZZA 16

Fresh Mozzarella, Gruyere, Hot Sopresatta, Honey, Basil

MUSSELS & FRIES 18

Pernod & Garlic Herb Broth, Roasted Garlic Aioli, Romesco Sauce

ADD SALAD PROTEINS

Herb Marinated Amish Chicken Breast 8
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

FRIED HOUSE-DREDGED CALAMARI 10

Buttermilk Soaked Domestic Calamari, Mojo Aioli, and Marinara

COCONUT SHRIMP 17

Coconut Breaded & Fried Shrimp with Sweet Thai Chili Sauce

KANI CRAB SALAD 14

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

LATE SUMMER SALAD 13

Arugula, Peach, Goat Cheese, Candied Almond, Pickled Onion, Balsamic Vinaigrette

BLT BAO BUNS \$10

Hoysin Mayo, Crispy Smoked Pork Belly, Shredded Lettuce

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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

CURRIED EGG SALAD SANDWICH 10

Thai Yellow Curry, Lettuce, Challah Toast

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

MARINATED GRILLED VEG WRAP 14

Grilled Eggplant, Onion, Pepper, Zucchini, Squash, Goat Cheese, & Arugula

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

ENTREES

CRAB RAVIOLI 30

House Made Crab Ravioli with Celery Root, and spices, Garlic Parsley Broth

GRILLED SALMON 34

Marinated Summer Vegetables, Spinach, Truffle Vinaigrette, Dill Pesto

BUTTER BASTED BEEF FILET 42

Potato Gratin, Asparagus, Red Wine Demi

EGGPLANT PARMESAN NAPOLEON 24

Herbed Ricotta, Pomodoro, Fresh Mozzarella

ROASTED HEIRLOOM CHICKEN BREAST 28

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

SESAME SEARED TUNA 38

Shaved Fennel Cucumber, Radish & Seaweed salad, Eel Sauce, Miso Broth

GERMAN PORK SCHNITZEL 32

House Made Caraway Spatzel, Braised Red Cabbage, Arugula, Beer-Honey Mustard

WILD MUSHROOM & TRUFFLE RAVIOLI 26

Mushroom Brandy Cream, Spinach, Parmesan Frica