

HAWKSMOOR

SHARPENERS

Shore Leave <i>Bombay Sapphire, 1er Cru, preserved lemon, dulse, bergamot, soda</i> 20.00	Mackinaw Highball <i>Maker's Mark Bourbon, Peach, Jasmine, White Balsamic, Soda</i> 20.00	Sour Cherry Negroni <i>Fords Gin, Martini Rubino, sour cherry, Campari</i> 20.00	Schramsberg Blanc de Noirs <i>Napa Valley</i> 28.00
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OYSTERS



Natural*
East Coast
13 / 26 / 52



Scotch bonnet*
Scotch bonnet mignonette
15 / 30 / 60



Bone marrow*
charcoal-roasted
18 / 36 / 72

STARTERS

Steelhead tartare* <i>citrus, ginger, chili</i> 26.00	Steak tartare* <i>dry-aged rump, filet, pickled shiitakes</i> 26.00	Potted beef & bacon <i>Yorkshires & onion gravy</i> 24.00
Charcoal-roasted scallops <i>white port & garlic</i> 28.00	Carolina-spiced pork belly <i>vinegar slaw</i> 24.00	Bitter leaf salad <i>Bluebird cheese, pecans, anchovy dressing</i> 21.00
Fried Louisiana shrimp <i>tartar sauce</i> 26.00	Elysian Fields lamb T-bones <i>pickled onions & mint</i> 32.00	Ash-baked beets <i>pickled fennel, horseradish, hazelnuts</i> 18.00
Half Maine lobster <i>garlic butter</i> 35.00	Roasted bone marrow <i>slow-cooked onions</i> 20.00	Caesar salad <i>Cantabrian anchovies</i> 19.00

CHARCOAL-GRILLED STEAKS*

The key to great steak is happy cattle. We've visited family-run farms across the country to find the best all-natural, pasture-reared beef. Dry aged and grilled over real charcoal.

Rib-eye (14oz)	70.00	Bone-in rib chop	5.00/oz	<i>EXTRAS</i>	
Filet (10oz)	68.00	Sirloin on the bone	4.50/oz	<i>Roasted bone marrow</i>	15.00
Strip (14oz)	63.00	Porterhouse	5.50/oz	<i>Vermont smoked bacon</i>	10.00
Rump (12oz)	40.00	T-bone	4.50/oz	<i>Two fried eggs*</i>	8.00
		Chateaubriand	6.00/oz		

SAUCES - Béarnaise ● Peppercorn ● Bone marrow gravy ● Anchovy hollandaise ● Porcini hollandaise ● Boucher blue hollandaise 6.00

MAINS

Monkfish <i>grilled over charcoal</i> 45.00	Veal chop* <i>fried oysters, tartare sauce</i> 60.00	Roasted heritage chicken <i>porcini mushrooms</i> 35.00
Maine lobster <i>roasted over charcoal</i> 35.00/70.00	Cast-iron filet steak* <i>bone marrow skirlie</i> 60.00	Nancy's Wellington <i>celeriac, oyster & shiitake mushrooms, Nancy's Camembert</i> 34.00

SIDES

Beef fat fries 10.00	Garlic portobello mushrooms 14.00	Bitter leaf salad 12.00
Mash & gravy 12.00	Spinach, lemon & garlic 12.00	Sourdough & cultured butter 5.00
Macaroni & cheese 12.50	Atlas carrots, cider & mustard 12.00	Second Helping 4.50
Creamed spinach 12.00	Boston lettuce & herb salad 10.00	What do you get? Nothing. But a hungry child receives three days of life-saving nutrition from Action Against Hunger.
Buttered fingerling potatoes 10.00	Caesar salad 12.00	

SUNDAY

GRASS-FED, DRY-AGED ROAST BEEF WITH ALL THE TRIMMINGS 45.00 AVAILABLE SUNDAYS 12-4:30PM

BYO MONDAY \$10 corkage on any bottle, for maximum value bring a Nebuchadnezzar of Nebbiolo and a Balthazar of Bastardo

ALL OUR MEAT IS HORMONE FREE AND NATURALLY REARED. ALL SEAFOOD IS SUSTAINABLY FISHED FROM NORTH AMERICAN WATERS.

* Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. We cannot guarantee the absence of nuts or other allergens, cheeses may be unpasteurised. Please advise staff if you have any dietary requirements.

