

HAWK & HEN

The Morning Munch

Regular Roger \$10
(two eggs with pan fries, toast & fruit garnish)

Traditional Breakfast \$13
(choose between bacon, ham, chicken sausage, chorizo or vegan patty. Served with two eggs, pan fries, toast & fruit garnish)

Franny's Frittata \$13
(two eggs with whole cream, house-made tomato relish, wilted spinach, roasted mushroom & goat cheese)

Scotty too Hottie Frittata \$13
(two eggs with whole cream, Capocollo ham, banana peppers, house-made pesto, sautéed red onion & Parmesan cheese)

Omelets

Three egg omelets served with toast, pan fries & a fruit garnish

On the Verge of Vegan \$14
(With wilted spinach, sautéed bell peppers, red onion & sliced avocado)

Santa Fe Play \$14
(with house-made chorizo, sautéed bell peppers, green onions, Monterey Jack cheese & Pico de Gallo)

Kosher Smosher \$15
(braised short ribs, roasted mushroom, caramelized onion, roasted garlic & Applewood smoked cheddar)

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Farmer's Munch

Two eggs scrambled. Served with toast, pan fries & fruit garnish

Country Scramble \$13
(with black forest ham, bell peppers, red onion & Applewood smoked cheddar)

Sassy Scramble \$13
(with wilted spinach, roasted mushroom, sautéed red onion & sliced avocado)

Hearty Breakfast \$13
(with bacon, black forest ham, caramelized onion & Applewood smoked cheddar)

Sizzling Skillets

Served in a cast iron pan, built atop pan fries, 2 eggs & hollandaise

The Bacon Poutine \$14
(house-made candied bacon, caramelized onions, & maple cheddar)

Veggie \$14
(sautéed bell peppers, red onion, wilted spinach & tomato relish)

Deconstructed Pierogi \$14
(sautéed garlic sausage, bell peppers & red onion with bacon bits & sour cream drizzle)

Chorizo \$14
(house-made chorizo, wilted spinach, grilled tomato, sliced avocado & feta cheese)

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Baron of Beef \$16
(slow roasted beef with roasted mushroom,
caramelized onions, Emmental cheese & grainy mustard gravy)

Short Rib \$16
(beef short ribs, roasted mushroom, roasted garlic
& rib sauce)

Benny Smash

*Two eggs, poached & served on top of your choice of house-made
English muffin or latkes with pan fries, hollandaise & fruit garnish*

The Simple Side of Life \$13
(Black Forest ham)

Lower Yates \$13
(wilted spinach & grilled tomato)

The Spicy Sicilian \$14
(spicy Capocollo ham, banana peppers, house-made pesto
& bruschetta mix)

Oh Chorizo! \$14
(house-made chorizo, caramelized onions, sliced avocado
& Pico de Gallo)

Almost Vegan \$14
(house-made vegan patties, sautéed peppers, red onions
& wilted spinach)

The Wild West (coast) \$16
(smoked salmon, onions pickled in-house & fried capers)

Why so Crabby? \$16
(two house-made crab cakes, wilted spinach & candied bacon)

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Sweet Tooth Booth

Sourdough French Toast (with maple syrup & butter)	2 pc - \$8	3 pc - \$10
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Buttermilk Pancakes (with maple syrup & butter)	2 pc - \$8	3 pc - \$10
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Buckwheat Pancakes (gluten-free) (with maple syrup & butter)	2 pc - \$10	3 pc - \$12
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Shawny B. Special (one house-made waffle, two eggs, scrambled with three slices of bacon. Served with maple syrup, butter, pan fries & fruit garnish)		\$16
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Pancake Tacos (two buttermilk pancakes stuffed with scrambled eggs, candied bacon, drizzled with maple syrup & caramel sauce)		\$12
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Add-ons/ Sides

Gluten-Free bread / bun \$1	Egg \$2	All vegetables \$3
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Chicken Sausage \$4	Chorizo patty \$4	Bacon \$4
Garlic Sausage \$4	Vegan patty \$4	Ham \$4

Chicken breast \$5	Prawns \$5	Beef patty \$5
Short ribs \$5	Steak \$5	Smoked Salmon \$5

Cheese \$2 (each)

Feta	Maple cheddar	Emmental Swiss
Goat	Applewood smoked cheddar	Monterey Jack
Gruyere	Spiced Gouda	

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Go Green

The Plain Jane \$12
(mixed greens, carrots, beets, tomato & cucumber tossed in your choice of dressing)

Hawk's Caesar \$14
(romaine lettuce tossed in a house-made Caesar dressing topped with croutons, bacon bits & Parmesan cheese)

Bird's Nest Best \$16
(mixed greens, carrots & beets tossed in a lemon sumac dressing, topped with quinoa, mixed nuts, sliced avocado, tomato, cucumber & a boiled egg)

Rainbow Road \$16
(greens, red cabbage, sliced avocado, carrots & grilled chicken tossed in a spicy peanut dressing, topped with roasted pumpkin seeds & raisins)

Nooners

Served with a side of soup, salad or fries

Mel's Boomin' Reuben \$14
(Montreal smoked brisket, house-made sauerkraut, Dijon mustard, Reuben spread & Emmental Swiss cheese in-between marbled rye with a pickle on top)

The Vegan Burger \$15
(house-made vegan patty with tomato relish, sautéed bell peppers, red onion, greens in-between a ciabatta bun)

Caesar Wrap \$15
(romaine lettuce, tomato slices, bacon bits, poached chicken tossed with house-made Caesar dressing in a flour tortilla)

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The B.L.A.T.

(bacon, lettuce, avocado, tomato & roasted garlic aioli in-between multigrain, rye or sourdough bread)

\$15

The Gouda

(slow roasted beef, sautéed bell peppers, onion, in a house-made chipotle barbeque sauce with spiced Gouda in a ciabatta bun)

\$16

Hawkeye Burger

(house-made beef patty with an over easy egg, bacon, roasted garlic aioli, tomato relish, greens & Applewood cheddar in-between a brioche bun with a pickle on top)

\$17

Meals

Served with pan fries & fruit garnish

Breakfast on a Bun

(one over medium egg with two slices of bacon, tomato relish, roasted garlic aioli, greens & Applewood cheddar in-between a ciabatta bun)

\$12

Latke Breakfast

(4 latkes with house-made apple sauce, yellow mustard & your choice of bacon, ham, chicken sausage, chorizo patty or vegan patty)

\$15

You Must be Steaking

(AAA 6oz. sirloin cap steak, two eggs with roasted mushrooms, grainy mustard gravy alongside toast)

\$20