

HAWKS

PUBLIC HOUSE

EASTER BRUNCH

SUNDAY, APRIL 20TH

10:00 AM - 3:00 PM

Warm Pastries For The Table

blueberry and lemon thyme scone,
petit chocolate and butter croissants

Delta Asparagus Salad

chopped deviled egg, pickled onion + wild arugula,
shaved parmesan

English Pea + Goat Cheese Quiche

spring garlic, local farm greens,
champagne vinaigrette

or

Oiishi Shrimp Scampi

spaghetti, green garlic + black trumpet mushrooms,
charred lemon

or

Almond Wood Grilled Flat Iron Steak

potato rösti, poached egg, béarnaise sauce

Carrot Cake

cream cheese frosting, golden raisins + candied walnuts,
cinnamon gelato

\$68 per guest

CHEF DE CUISINE FRANCISCO RIVERA, SOUS CHEF DIEGO BUENROSTRO
CHEFS DE PARTIE LONNIE BAMBA,
ROBERT MKANDAWIRE, STEVE HERRARA,
KIJAFU BURGIE



MICHELIN GUIDE

SPARKLING WATER SERVICE AVAILABLE FOR \$2 PER BOTTLE

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