



## Whitehawk Restaurant

### STARTERS

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<b>Classic Shrimp Cocktail</b>	\$12
<i>Cocktail Sauce, lemon wedge, mixed greens</i>	
<b>Mushroom and Corn Agnolotti</b>	\$12
<i>mushroom pasta, corn ricotta filling, brown butter, sage, almond</i>	
<b>Warm Brie</b>	\$12
<i>roasted fingerling potatoes, caramelized onions, Port wine reduction</i>	
<b>Pull-apart Rolls</b>	\$3
<i>served with honey butter &amp; extra virgin olive oil, Maldon sea salt</i>	
<b>Lodge Caesar</b>	\$10
<i>kale, shaved brussel sprouts, croutons, Parmesan</i>	
<b>Mixed Field Greens</b>	\$9
<i>cherry tomatoes, shaved carrot, cucumbers, red onion, red wine vinaigrette and fresh herbs</i>	
<b>Little Gem Lettuces</b>	\$10
<i>bacon, cherry tomatoes, housemade Ranch, Blue Cheese, radish, toasted pistachio</i>	
<b>Curried Sweet Potato Soup</b>	\$8
<i>coconut, toasted almond</i>	

### MAINS

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<b>Brick Chicken</b>	\$24
<i>semi-boneless free range ½ chicken, summer succotash, swiss chard, Parmesan</i>	
<b>Pan Roasted King Salmon</b>	\$32
<i>zucchini and carrot noodles, ginger, scallion, garlic, Ponzu sauce, sesame, nori</i>	
<b>Lodge Double Patty Burger</b>	\$20
<i>house custom grind, Pimento cheese, housemade pickles, brioche bun, fresh cut fries, fancy sauce</i>	
<b>Pair of "Chicken Fried" Quail</b>	\$28
<i>yams, brussel sprouts, bacon, walnuts, maple-bourbon drizzle</i>	
<b>Fresh Pappardelle Al Sugo</b>	\$26
<i>Chianti-espreso braised Beef, San Marzano tomato, Parmesan, basil</i>	
<b>8oz Filet Mignon</b>	\$39
<i>herb roasted fingerling potatoes, leeks, Romesco sauce,</i>	
<b>Grilled Venison Double Chop</b>	\$34
<i>corn pudding, grilled swiss chard, tart cherry reduction</i>	
<b>Roasted Stuffed Acorn Squash</b>	\$18
<i>spaghetti squash, kale, mushrooms, California butter, Grana Padano *Vegan Option Available</i>	

~please no more than 3 split checks per table ~20% gratuity can be added to parties of 8 people or more ~