

HAWKSMOOR



OYSTERS



Oysters on the half shell*
Island Creek, Duxbury, MA
12 / 24 / 48

Vietnamese oysters*
ginger, chili, soy, sesame, crispy shallots
16 / 32 / 64

Bone marrow oysters*
charcoal-roasted
18 / 36 / 72

STARTERS

Shrimp cocktail <i>chili crunch cocktail sauce</i>	24.00	Fried shrimp <i>jalapeño tartare sauce</i>	24.00	Steak tartare <i>dry-aged rump, filet, pickled shiitakes</i>	24.00
Seafood Louis <i>Louis Stratta sauce, Guinness bread</i>	32.00	Carolina-spiced pork belly <i>vinegar slaw</i>	21.00	Bitter leaf salad <i>Ba Ba Blue cheese, candied pecans</i>	18.00
Steelhead tartare <i>citrus, ginger, chili, cilantro</i>	18.00	Roasted bone marrow <i>slow-cooked onions</i>	22.00	Ash-baked beets <i>pickled fennel, horseradish, hazelnuts</i>	18.00
Charcoal-roasted scallops <i>white port & garlic</i>	26.00	Potted beef & bacon <i>Yorkshire puddings, onion gravy</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
Filet (10oz)	65.00	Bone-in strip	4.50/oz
Strip (14oz)	65.00	Porterhouse	5.50/oz
Rump (12oz)	40.00	T-bone	4.50/oz
Cast-iron filet* <i>bone marrow & onions</i>	60.00	Chateaubriand	6.00/oz

BEEFSTEAK 1894

Channeling local restaurant legend HM Kinsley, add 3 bone marrow oysters and bone marrow gravy to any steak for \$18.94

ADD

1/2 Maine lobster 30.00 • Garlic shrimp 16.00 • Maple bacon 12.00
Roasted bone marrow 16.00 • Two fried eggs* 8.00

SAUCES

Béarnaise • Peppercorn • Bone marrow gravy
Anchovy hollandaise • Ba Ba Blue hollandaise 6.00ea

MAINS

Monkfish <i>Grilled over charcoal</i>	45.00	Veal chop & fried oysters* <i>tartare sauce</i>	60.00	Hawksmoor burger <i>Whitney or Ba Ba Blue cheese</i>	24.00
Maine lobster <i>garlic butter</i>	30.00/60.00	Charcoal chicken Ana Mari <i>roast garlic dressing, shmaltz croutons</i>	30.00	Bent River Wellington <i>shiitake & oyster mushrooms</i>	28.00

SIDES

Beef dripping chips <i>Hawksmoor ketchup</i>	9.00	Mushrooms Diane <i>Cognac, shallots, cream</i>	15.00	Bitter leaf salad <i>Ba Ba Blue cheese, candied pecans</i>	12.00
Mashed potatoes <i>Madeira gravy</i>	12.00	Sautéed spinach <i>lemon & garlic</i>	12.00	Caesar salad <i>Cantabrian anchovies</i>	12.00
Macaroni & cheese <i>five cheeses, herb crumb</i>	12.50	Creamed spinach <i>rosemary, cayenne, nutmeg</i>	12.00	Boston lettuce salad <i>fresh herbs, mustard vinaigrette</i>	10.00
Publican sourdough <i>Nordic Creamery cultured butter</i>	5.00	Brussels sprouts <i>chestnuts</i>	12.00		

SUNDAY ROAST Roast beef with all the trimmings ~ 42 per person (available Sundays only - guaranteed until 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.

* These items are served raw, undercooked cooked to order or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish 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.



SHARPENERS

Sour Cherry Negroni
*Fords Gin, Martini Rubino,
Campari, sour cherry*
19.00

Malört Martinez
*Jeppson's Malört, dry vermouth,
mango, grapefruit oil*
17.00

Second City Sour
*Koval bourbon, red wine & raspberry
cordial, cassis, lemon*
19.00

Devil's Dance
*Mijenta Tequila, lime leaf,
cassis, ginger, soda*
19.00

Five Alive
*Grey Goose vodka, yuzu sake,
pineapple soda*
18.00

Wake Up Call
*Altos Reposado tequila, coffee liqueur,
graham cracker, Oloroso sherry, espresso*
17.00

Finders Keepers
*Keeper's Heart Irish + American, clarified
Granny Smith, Champagne*
20.00

Vieux Poire
*Remy 1738, Sazerac rye, fermented
pear, honey*
22.00

Gimlet
*Tanqueray gin, lime, marmalade,
lime leaf cordial*
18.00

AMERICAN HERDSMEN HAVE LONG HAD A WAY WITH WORDS.

All of the below are cows, bulls, heifers and steers, many of whom passed through Chicago at one point or another - either to be judged at its grand cattle shows, or on their way to the table. We've honoured these fine beasts and more in our two private dining rooms: our 22-seater **BIG MIKE** - grand champion shorthorn bull - and 16-seater **LADY BIRD 3RD** - a devon cow praised for her "shapely feminine outlines, well-filled quarters and deeply-fleshed thighs." (Just ask if you'd like to take a look.)

WE THINK THIS CATTLE POETRY SHOULD LIVE ON. FORGET-ME-NOT.

F O R G E T - M E - N O T
W I G G L E R & G I G G L E R
Jumbo of Chicago
B L A C K B I R D O F B O B
COCK OF THE WALK
DOLLY DIMPLE'S MAY KING
WILD EYES OF MEMPHIS
QUEEN OF MIAMI
Minnie of Dong
LADY FRAGRANT
Wiggles, Wriggles & Giggles

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That was the rallying cry of the actors and artists who founded the Sublime Society of Beefsteaks back in eighteenth-century London.

Part members' club, part secret society, this group met weekly to consume vast quantities of beefsteak and booze. **JUST PUNCH, PORT OR PORTER.** No fancy French wines allowed. Before long, everyone wanted in. Even the Prince Regent (soon-to-be King George IV) joined their ranks – after a spell on the waiting list just like anyone else.

SKIP THE POND, fast forward to 1894 and **THE CHICAGO BEEFSTEAK CLUB HELD IT'S FIRST BROIL AT THE STANDARD CLUB ON MICHIGAN AVENUE.**

BEEF AND

Clubs like these evolved into Beefsteaks, go-to celebrations for 'mobs of all grades of social life'. They were also regularly used by politicians to grease influential palms. Literally: **'THE USE OF KNIVES AND FORKS, PLATES AND NAPKINS, AND ALL OTHER EVIDENCES OF CIVILIZATION AND SANITY' WERE STRICTLY PROHIBITED.**

The menu was straightforward: 'Real beefsteaks, broiled over charcoal, grilled bones, mutton chops, bread and celery, all washed down with sherry and beer.' No potatoes:

'Too filling. They take up room that rightfully belongs to meat and beer.'

Over time the civilizing influence of female members rescued the tradition from being a place where, 'the life of the party used to be the man who let out the most ecstatic grunts, drank the most beer, ate the most steak, and got the most grease on his ears.' Fortunately for everyone, by a 1935 account, 'women do not esteem a glutton, and

AT A CONTEMPORARY BEEFSTEAK IT IS UNUSUAL FOR A MAN TO DO AWAY WITH MORE THAN SIX POUNDS OF MEAT AND THIRTY GLASSES OF BEER.'

Civilized indeed...

LIBERTY”

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WHAT ANY 5-YEAR OLD COULD TEACH US ABOUT

Ask any kid in Kindergarten about cows and they can tell you how they live – out in fields and on open plains, munching grass with their herd.

They're happy. The farmer's family knows their names.

BEEF



It's a nice story, but in so many places the reality is very different, involving strange-sounding drugs, chemicals and anabolic implants, all intended to get cattle to supersize in record time.

At Hawksmoor we believe in what that kindergarten kid believes.

For over 15 years we've been working closely with farmers and, of course, tasting a lot of beef. The most important thing we've learnt? The real magic happens out in the fields.

The key to great tasting steak is happy cattle. Our beef comes from cattle that lead a stress-free life out on pasture as much as possible, receiving most of the nutrients they need from grass and forage, with the space they need to roam, frolic and play.

No antibiotics, hormones, ionophores or beta-agonists. Ever.

It comes from farms like Chad and Dina's in Lena, Illinois, who, along with their young family, care for their animals with love and affection, and who, like us, believe in farming methods that honor natural systems, increase biodiversity and regenerate the land.

Or put more simply, the kind of farms a kindergarten kid would draw.

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BEEFSTEAK 1894

Nineteenth century Chicago restaurateur HM Kinsley loved piling grilled oysters on to freshly grilled steaks.

In his 1894 cookbook he says to mound 24(!) buttery oysters onto a single beefsteak.



Swapping his butter for steak-loving bone marrow, we're offering three charcoal-grilled oysters, along with a jug of bone marrow gravy, to go with any of our steaks for \$18.94. But just let us know if you'd like to do as he did and add more!

- 1. Scoop the oysters on to your steak**
- 2. Pour gravy over**
- 3. Devour**

SUNDAY ROAST

COMES TO CHICAGO

Fuelling families and friendships
for two thousand years*

“The feeling of friendship is like that of being comfortably filled with roast beef; love, like being enlivened with champagne.”

Samuel Johnson, 1772

As British as the Royal Family (but slightly less dysfunctional), Sunday Roast has been forging family bonds and fuelling friendships since the dawn of the nation. “*The favourite dish at the King’s table as well as the tradesman’s*” (1726), it’s a warm hug of a meal that unites people of all stripes over roast beef, Yorkshire puddings and indecent amounts of gravy.

Sunday Roast is a weekly institution that provides much more than mere calories. In fact, it’s so woven into the fabric of British life that the French have long referred to the Brits as les Rosbifs. And the fearsome crack team of (former) soldiers who guard the Crown Jewels at the Tower of London? Beefeaters. Because their yeoman forefathers were renowned for their healthy consumption of roast beef, a huge ration of which constituted part of their pay.

Hawksmoor Sunday Roast is a veritable feast of all the good things. Originally roasted on a spit over an open fire (the words ‘roast’ and ‘rotate’ have shared roots), we start our dry-aged rump over charcoal for an authentic lick of smoke and char. Served with all the trimmings - Yorkshire puddings, beef-fat roast potatoes, seasonal vegetables and all-important gravy, enriched with Madeira and bone marrow.

*“**The renown’d King Arthur*** is looked upon as the first who ever sat down to a whole roasted Ox. He and his Knights sat about it at his Round Table, and consumed it to the very bones.’ So said the magazine Tatler in 1710. Legend has it King Arthur united a fraught and fractured nation to fend off Saxon invaders. His secret weapon? Roast beef. The records don’t show whether he and his Knights enjoyed it with Yorkshire Puddings, roast potatoes and bone-marrow gravy, but we suspect they probably did.