

HAWKSMOOR



OYSTERS



Oysters on the half shell*
Mamma Mia, Prince Edward Island
12 / 24 / 48

Oysters Caruso*
giardiniera mignonette
16 / 32 / 64

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

CHILLED SEAFOOD

Gulf shrimp cocktail <i>chili crunch cocktail sauce</i>	25	Steelhead tartare* <i>citrus, ginger, chili, cilantro</i>	20	Lobster Louis <i>Half Maine lobster, Louis Stratta sauce</i>	36
--	----	--	----	---	----

Seafood platter 120
Natural & dressed oysters, Shrimp cocktail, Lobster Louis, Steelhead tartare

STARTERS & SALADS

Hawksmoor smoked salmon <i>Guinness bread, herbed cream cheese</i>	23	Carolina-spiced pork belly <i>vinegar slaw</i>	25	Boston lettuce salad <i>fresh herbs, honey mustard vinaigrette</i>	10
Charcoal-roasted scallops <i>white port & garlic</i>	28	Roasted bone marrow <i>slow-cooked onions</i>	24	Ash-baked beet salad <i>pickled fennel, horseradish, hazelnuts</i>	19
Fried shrimp <i>jalapeño tartar sauce</i>	25	Yorkshire Sloppy Joes <i>beef-dripping mince, horseradish cream</i>	17	Heirloom tomato salad <i>New Haven buffalo ricotta</i>	14/19
Half Maine lobster <i>garlic butter</i>	3.5/oz	Steak tartare <i>tenderloin, pickled shiitakes</i>	25	Caesar salad <i>Cantabrian anchovies</i>	14/19.5

CHARCOAL-GRILLED STEAKS*

The key to great steak is happy cattle and passionate farmers and ranchers.
Grilled with Maldon sea salt over red and white oak charcoal, handcrafted in Virginia.
All served with charcoal-roasted bone marrow.

CHATEL FARMS, GEORGIA

BLACK ANGUS

Strip 10oz	49
Ribeye 14oz	70
Dry-aged porterhouse	6.5/oz
Dry-aged rib chop	7/oz

AKAUSHI WAGYU

Strip 14oz	90
------------	----

1855 CHATEAUBRIAND

The most luxurious sharing cut, born in London in 1822. Black Angus.
6.5/oz

DRY-AGED LONG-BONE RIB CHOP

As served at Dolly's of London, World's First Steakhouse. Chatel Farms Black Angus.
6.5/oz

1855 BLACK ANGUS, GREAT PLAINS

Filet 8oz/12oz	69/98
----------------	-------

GRASS RUN FARMS, UPPER MIDWEST

100% grass-fed filet 8oz	75
--------------------------	----

ALTAIR WAGYU, TASMANIA

100% grass-fed strip 12oz	125
---------------------------	-----

ELEVATE YOUR STEAK

GARLIC SHRIMP 16 • MAPLE BACON 12 • GRILLED BONE MARROW 13 • TWO FRIED EGGS* 8 • YORKSHIRE PUDDING 6
SAUCES 6.5 : ANCHOVY HOLLANDAISE • BAYLEY HAZEN BLUE HOLLANDAISE • BÉARNAISE
PEPPERCORN • BONE MARROW GRAVY

MAINS

Charcoal-roasted hake <i>vinegar peppers, fresh basil</i>	45	Charcoal chicken Ana Mari <i>roasted garlic, olive oil, lemon</i>	30	Grilled spiced cauliflower <i>chickpeas, curried purée, mint yogurt</i>	29
Maine lobster <i>garlic butter</i>	3.5/oz	Notorious B.E.E.F.* <i>dry-aged tribute to a world famous burger</i>	21	Ricotta dumplings <i>summer squash, fresh herbs</i>	27

SIDES

Crispy beef fat potatoes <i>our signature side, malt vinegar mayo</i>	14	Macaroni & cheese <i>four farmhouse cheeses</i>	15	Sautéed spinach <i>lemon, garlic</i>	14
Beef dripping fries <i>Hawksmoor ketchup</i>	10	Charcoal-roasted mushrooms <i>garlic butter</i>	14	Boston lettuce salad <i>fresh herbs, mustard vinaigrette</i>	10
Mashed potatoes <i>Madeira gravy</i>	14	Creamed spinach <i>rosemary, cayenne, nutmeg</i>	14	Publican sourdough <i>Nordic Creamery cultured butter</i>	5

HAPPY MONDAYS B.Y.O.B.
Every Monday, corkage is free.
Bring as many bottles as you like, large or small.

GREAT BRITISH SUNDAY ROAST
Roast beef with all the trimmings
and lashings of gravy.

* 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.



FORGET-ME-NOT
WIGGLER & GIGGLER
Jumbo of Chicago
BLACKBIRD OF BOB
COCK OF THE WALK
DOLLY DIMPLE'S MAY KING
WILD EYES OF MEMPHIS
QUEEN OF MIAMI
Minnie of Dong
LADY FRAGRANT
Miss Burgess of Bee Mac
PLAYMAN OF SUNBEAM
Wiggles, Wriggles & Giggles

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.

Supporting the best **AMERICAN** *farmers, ranchers,* *fishermen, growers* and producers

“EATING IS AN AGRICULTURAL ACT.”

Wendell Berry



3 stars
Green Restaurant Association



3 stars
Sustainable Restaurants Association

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.*

“BEEF AND

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.

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”