#### HAWKSMOOR

Malört Martinez Jeppson's Malört, dry vermouth, mango, grapefruit oil 17

Five Alive Grey Goose vodka, yuzu sake, pineapple soda 18

Sour Cherry Negroni Fords gin, Martini Rubino, sour cherry, Campari 21

Cantina Mesa 'Giunco', Vermentino, 2023 Sardinia, Italy 19



#### **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 chili crunch cocktail sauce	24	Charcoal-roasted scallops white port & garlic	26	Steak tartare* dry-aged rump, filet, pickled shiitakes	24
Fried shrimp jalapeño tartare sauce	24	Carolina-spiced pork belly vinegar slaw	21	Ash-baked beets pickled fennel, horseradish, hazelnuts	18
Hawksmoor smoked salmon herbed cream cheese, Guinness bread	22	Roasted bone marrow slow-cooked onions	22	Delta Queen asparagus hollandaise	18
Steelhead tartare* citrus, ginger, chili, cilantro	18	Potted beef & bacon  Yorkshire puddings, onion gravy	20	Caesar salad Cantabrian anchovies	19

#### **CHARCOAL-GRILLED STEAKS**

Carefully selected from wide-open ranches in the Pacific northwest and small family farms in the northeast. Dry-aged and grilled over live-fire charcoal.

Rump 12oz	40	NORTHEAST FARMS	
Filet 10oz	70	Rib eye 140z	90
Rib-eye 140z	70	Rib chop	6.5/oz
Strip 14oz	68	100% GRASS-FED	
SHARING CUTS		See blackboard for dails	7 C11te

Porterhouse 6/oz Chateaubriand 6/oz

#### **BEEFSTEAK 1894**

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

#### **SURF & TURF**

fillet steak. grilled half Maine lobster 110

#### **ELEVATE YOUR STEAK**

See blackboard for daily cuts

Garlic shrimp 16 • Half Maine lobster 3.5/oz • Maple bacon 12 • Grilled bone marrow 12 • Two fried eggs\* 8 SAUCES 6: Anchovy hollandaise • Ba Ba Blue hollandaise • Béarnaise • Peppercorn • Bone marrow gravy

#### **MAINS**

East coast swordfish romesco sauce, agrodolce vineg	45 ar	Veal chop & fried oysters*  tartare sauce	60	Grilled spiced cauliflower curried chickpeas, mint yogurt, alm	26 nonds
Maine lobster garlic butter	3.5/oz	Charcoal chicken Ana Mari roast garlic dressing, shmaltz croutor	30 ns	Bent River Wellington shiitake & oyster mushrooms	28
		Hawksmoor burger Whitney or Ba Ba Blue cheese	24		

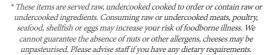
#### SIDES

Beef dripping chips Hawksmoor ketchup	9	Delta Queen asparagus steamed and buttered	12	Bitter leaf salad Ba Ba Blue cheese, candied pecans	12
Mashed potatoes <i>Madeira gravy</i>	12	Sautéed spinach <i>lemon &amp; garlic</i>	12	Caesar salad Cantabrian anchovies	12
Macaroni & cheese five cheeses, herb crumb	12.5	Creamed spinach rosemary, cayenne, nutmeg	12	Boston lettuce salad fresh herbs, mustard vinaigrette	10
Sautéed mushrooms garlic butter	13			Publican sourdough Nordic Creamery cultured butter	5

 $\textbf{SUNDAY ROAST} \quad \text{Roast beef with all the trimmings} \quad \sim \ 42 \ \text{per person} \quad \textit{(available Sundays only - guaranteed until 4:30pm)}$ 



Free corkage on any and every bottle. All day, every Monday.







FORGET-ME-NOT GGLER & GIGG bo of DIMPLE"S MAY Miss Burgess of Bee Mac igles, Wriggles & Giggl

#### 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.

## ABC OF A B CORP

We've always been wary of shouting about this kind of thing. ("I just want a ribeye and chips, please don't drown it all in self-congratulatory look-how-awesome-we-are-ness.")

But... in August 2022 we became a certified B Corp, which feels like a moment to celebrate some of the things we're most proud of. And an excuse to give a MIGHTY SHOUT OUT to all the people we work with doing invaluable amazingness here and around the world.

## A

ACTION
AGAINST
HUNGER
Over \$2m raised

# B

B CORP
Businesses balancing
profit and purpose

## C

#### **CYRENIANS**

Delivering meals to Edinburgh's most in need

## D

#### **DEVELOPMENT**

1200 people (and growing) building brilliant careers across 6 cities and 4 countries

## E

#### EAT WELL

#### MANCHESTER

Cooking meals for families affected by poverty

## F

#### FEEDING LIVERPOOL

Helping deliver 'Good Food for All'

## G

#### GREEN RESTAURANT ASSOCIATION

We're three star rated in the US

## H

#### HOSPITALITY ACTION

Help for people in our sector when it's needed most

#### IN SCHOOLS

Supporting CHEFS IN SCHOOLS to power brains

# J

#### JOINING FORCES

with food-world friends to set up A GOOD DINNER and TODAY'S SPECIAL, raising over £500,000

# K

#### **KELLY'S CAUSE**

Improving mental health in hospitality

#### LOCKDOWN COMMUNITY COOKING

Over 50,000 meals

## M

#### MAGIC BREAKFAST

570,795 breakfasts funded for school children

## N

#### CARBON NEUTRAL

World's first steak restaurant group

# O

#### ON WHEELS

NYC charity partner, City Meals on Wheels, deliver meals to the homebound elderly in all five boroughs of the city

# P

#### PEOPLE

Best Companies (formerly Sunday Times Best Companies) for over 10 years

# Q

#### **QUALITY**

Supporting dozens of small-scale food, wine & liquor producers

# R

### REGENERATIVE FARMING

Seeking out farms where wildlife (and soil-life) thrives

# S

#### SUSTAINABLE RESTAURANT

**ASSOCIATION** 

Maximum 3-stars for the last 12 years

## T

## TERN (THE ENTREPRENEURIAL

REFUGEE NETWORK)

Supporting food-focussed start-ups

# U

## UNLOCKING POTENTIAL

Helped set up 180 KITCHEN, world's first community kitchen inside a prison



#### VOLUNTEERING

Over 19,000 paid volunteering hours available each year

## W

#### WOOD STREET

#### MISSION

Getting food where it's most needed in Manchester



#### X-MAS MINCE PIES

Supporting charity partners at Christmas through the power of mince pies



#### YOU

None of this would have been possible without all of you. Thank you!

NET ZERO by 2030

# 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.

# rallying cry of the tists who founded by of Beefsteaks back

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 (soonto-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'.

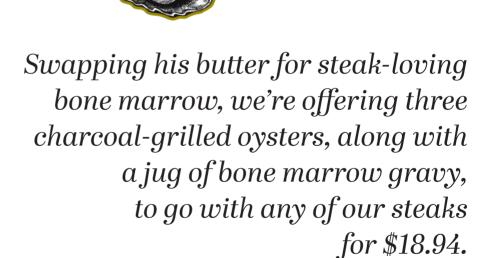
Civilized indeed...



# 

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.



But just let us know if you'd like to do as he did and add more!

3. Devour

Scoop the oysters on to your steak
 Pour gravy over