

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 24
chili crunch cocktail sauce
Fried shrimp 24
jalapeño tartare sauce
Hawksmoor smoked salmon 22
herbed cream cheese, Guinness bread
Steelhead tartare* 18
citrus, ginger, chili, cilantro

Charcoal-roasted scallops 26
white port & garlic
Carolina-spiced pork belly 21
vinegar slaw
Roasted bone marrow 22
slow-cooked onions
Potted beef & bacon 20
Yorkshire puddings, onion gravy

Steak tartare* 24
dry-aged rump, filet, pickled shiitakes
Ash-baked beets 18
pickled fennel, horseradish, hazelnuts
Delta Queen asparagus 18
hollandaise
Caesar salad 19
Cantabrian anchovies

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 14oz 90
Rib-eye 14oz	70	Rib chop 6.5/oz
Strip 14oz	68	
SHARING CUTS		100% GRASS-FED
Porterhouse	6/oz	See blackboard for daily cuts
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

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

SIDES

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

SUNDAY ROAST Roast beef with all the trimmings ~ 42 per person (available Sundays only - guaranteed until 4:30pm)

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

* 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.

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

I

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

L

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

V

VOLUNTEERING
Over 19,000 paid volunteering
hours available each year

W

WOOD STREET
MISSION
Getting food where it's
most needed in Manchester

X

X-MAS MINCE PIES
Supporting charity partners at
Christmas through the power of
mince pies

Y

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

Z

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.

“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”

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**