

HAZELWOOD

ESTD :: *food + drink* :: 2004

BRUNCH AVAILABLE | SATURDAYS *and* SUNDAYS | 8AM-2PM

We use grade A large farm fresh eggs, old smokehouse bacon & hickory smoked ham from Austin, Minnesota, country link sausages from Jones Farm, Wisconsin, and fresh squeezed orange juice from Florida. Our smoked gouda hash browns are our signature baked-style hash brown potatoes with roasted garlic. Enjoy and have a great day!

Eye Openers

BRUNCH PUNCH / 10.95

bacardi rum, pineapple rum, lime juice, pineapple juice, peychard bitters

ELDERFLOWER MIMOSA / 9.50

st. germain, orange juice, sparkling brut

PB & C / 10.95

peanut butter whiskey, kahlua, coffee, whipped cream, chocolate chips

BREAKFAST MULE / 11.95

ketel one botanical, orange juice, agave nectar, ginger beer

SPICY PEPPER BLOODY / 10.95

house mixed pepper brined vodka & bloody blend

PALOMA-MIMOSA / 10.95

jose cuervo silver, ruby red grapefruit juice, lime juice, champagne float

MONKEY BREAD / 9.50

a hazelwood must try... croissant dough pull-apart, pecan praline sauce. perfect start to your day with friends and family

Brunch Eggs & Cool Stuff

THE ALL AMERICAN* / 13.95

three eggs any style, smoked gouda hash browns, your choice of smokehouse bacon or country sausage, toast

CLASSIC BENEDICT* / 14.95

toasted english muffin, hickory smoked ham, poached eggs, hollandaise, smoked gouda hash browns

ROASTED VEGETABLE OMELET / 14.95

oven roasted tomatoes, asparagus, roasted mushrooms, mozzarella, garlic spinach, smoked gouda hash browns, toast
(no additions or deletions please)

TILLAMOOK CHEDDAR OMELET / 14.95

your choice of country sausage, hickory smoked ham, applewood smoked bacon, smoked gouda hash browns, toast

AVOCADO TOAST* / 12.95

toasted multi-grain bread, crispy prosciutto, tomato, baby spring greens, two poached eggs, everything bagel seasoning, side of fruit

STEAK & EGGS* / 21.95

6oz steak, two eggs any style, smoked gouda hash browns, toast
enjoy our steak and eggs with an 8 oz filet for a treat / 49.95

HUEVOS RANCHEROS* / 13.95

two sunny side eggs, poblano salsa, charred corn salsa, drunken pinto beans, queso fresco, cilantro, chorizo, avocado, crispy tortilla

PRIME RIB HASH* / 15.95

tender beef, potatoes, bell pepper, yellow onion, poached eggs, hollandaise, toast *(no additions or deletions please)*

CHICKEN BISCUITS & GRAVY* / 15.95

sunny side egg, crispy fried chicken breasts, fresh biscuit, tillamook cheddar, country sausage gravy, candied bacon, country sausage link

SUNRISE BURGER* / 16.50

black angus, smokehouse bacon, sunny side up egg, tillamook cheddar, served with smoked gouda hash browns
add avocado / 1.95

BUTTERMILK PANCAKES / 11.95

two classic griddle top cakes, country sausage link, candied bacon, maple syrup

FRENCH TOAST / 11.95

ciabatta bread, cinnamon chili batter, country sausage link, candied bacon

HAZELWOOD BREAKFAST BURRITO / 15.95

country sausage, scrambled eggs, charred corn salsa, queso fresco, roasted poblano salsa, lime sour cream, smoked gouda hash browns, tortilla chips
(no additions or deletions please)

if you have any food allergies or special dietary restrictions, please notify your server and we will try our best to accommodate you

*consuming raw or undercooked meats, poultry, seafood, fish, shellfish or eggs may increase risk of food borne illness

we respectfully request you limit your dining experience to two hours or less

gratuity of 20% may be added to parties of 8 or more

gluten free option available

Ready, Set, Go!

BRIE CHEESE CURDS / 11.95

light crispy batter, lingonberry ketchup

WINGS / 15.25

lightly fried, garlic butter, fresh herbs, pecorino, choice of chipotle ranch, bbq, or buffalo

CRISPY SHRIMP DEVILED EGGS* / 10.95

exactly how it sounds, five deviled eggs

SZECHUAN GREEN BEANS / 11.95

bacon, cashews, sesame seeds

CALAMARI* / 14.95

light breading, jalapeño, scratch cocktail sauce

CRISPY BRUSSELS SPROUTS / 10.95

ginger wasabi dressing, crunchy slaw, togarashi

CHICKEN LETTUCE WRAPS / 13.95

wild mushrooms, water chestnuts, peanut sauce, plum sauce, bibb lettuce

CAULDRON OF LOVE

yeah, yeah...soup. made one day ahead, ask grandma why.

DAILY: chicken wild rice *cup* 7.00 / *bowl* 9.00

SAT/SUN: lobster bisque *cup* 8.00 / *bowl* 10.00

Wood Fired Pizza

our sharable pizzas are finished with pecorino cheese and garlic oil. the house cheese is a blend of whole milk mozzarella and aged provolone.

"SKINNY" (OPTION FOR ALL PIZZAS) / 2.95

hole in the center (less dough = less carbs) salad mounded up in the center

 gluten free cauliflower crust available / 3.95

PEPPERONI, BACON & GOAT CHEESE / 14.95

red sauce, jalapeno, chili flakes, house cheese

MARGHERITA / 13.95

red sauce, roma tomatoes, fresh mozzarella, basil

ITALIAN SAUSAGE & WILD MUSHROOM / 14.95

garlic butter, house cheese, chives

SWEET & SALTY / 14.95

white sauce, prosciutto, fresh mozzarella, caramelized onions, balsamic reduction, chives

TRIPLE PEPPERONI PIZZA / 14.95

red sauce, oregano, house cheese

BREAKFAST PIZZA / 14.95

country sausage gravy, scrambled eggs, smokehouse bacon, cheese blend, chives

Lettuce & Stuff

HAZELWOOD CHOPPED / 16.95

pulled chicken, amablu cheese crumbles, bacon, granny smith apples, grape tomatoes, chopped egg, herb vinaigrette

BUTTERNUT SQUASH APPLE & FIG / 15.95

romaine, baby lettuces, granny smiths, dried mission figs, goat cheese, spiced pecans and pepitas, pure maple vinaigrette


CRANBERRY WALNUT / 13.95

baby spring greens, amablu cheese crumbles, spicy walnuts, balsamic vinaigrette

SANTA FE / 16.95

house greens, tomatoes, charred corn salsa, avocado, tortillas, toasted pepitas, pulled chicken, queso fresco, chipotle ranch

HEALTHY BOWLS

steamed green beans, lemongrass sauce, plum sauce, baby greens, edamame, toasted pepitas, cucumbers, grape tomatoes, brown rice 

SALMON* / 21.95
charred corn salsa

CHICKEN BREAST / 16.95
roasted poblano salsa

SHRIMP* / 17.95
charred corn salsa

FRESH VEGGIE / 15.95
broccoli & asparagus

Hazelwood Classics

sandwiches & burgers served with choice of fries, coleslaw or fruit. sub tater tots / 2.50

 gluten free bun available / 1.95

SALMON BLT* / 20.95

cajun seasoned, arugula, candied bacon, tomatoes, basil mayo, toasted french roll

ROTISSERIE CHICKEN SANDWICH / 17.95

monterey jack, arugula, lemon garlic oil, basil mayo, chicken jus, toasted french roll (available after 11am)

GRILLED FILET MIGNON* / 51.95

8 oz cut, garlic butter, au jus, smoked gouda hash browns

CHICKEN POT PIE / 18.95

rotisserie pulled chicken, carrots, sweet onion, celery, peas, cream, savory flaky crust, chives

BLUE & PROSCIUTTO BURGER* / 15.95

amablu cheese dressing, chives, bibb lettuce, brioche bun

BLACKBERRY BRIE BURGER* / 16.95

brie cheese curds, blackberry jam, roasted jalapeños, candied bacon, brioche bun

FISH & CHIPS / 19.95

canadian walleye, craft beer batter, fries, coleslaw, tartar sauce

GRILLED TOP SIRLOIN* / 35.95

12 oz cut, garlic butter, au jus, smoked gouda hash browns

ROTISSERIE

WOOD FIRED ROTISSERIE CHICKEN / 25.95

we spin hand-rubbed, farm-raised, antibiotic-free birds all day on our texas made j & r ranch rotisserie. served with hand mashed potatoes, grilled asparagus, chicken jus (available after 11am)

(rotisserie cooking may impart a slight pink color due to the spices and smoke. rest assured we check each bird for safe temperature)

if you have any food allergies or special dietary restrictions, please notify your server and we will try our best to accommodate you

*consuming raw or undercooked meats, poultry, seafood, fish, shellfish or eggs may increase risk of food borne illness

we respectfully request you limit your dining experience to two hours or less

gratuuity of 20% may be added to parties of 8 or more

gluten free option available